

Menu and Culinary Journeys

*Original creation inspired by the cuisine of
My native Provence and my adopted Morocco
They bear "The Signature"
Serge Peuzin*



Our Menu and Carte are made from local and seasonal products. It may happen that some of these starters, dishes or desserts are modified following a shortage.



**** La Carte ****

**** Méditerranéen Starters ****

**** les 5 'kemia' of the sea -150 dh**

Oysters Tagine with ginger butter ; vegetable filaments-
Thinly sliced horse mackerel with grapefruit and kombu vinegar
Beetroot sorbet, marinated anchovy cream, mimosa
White fish tartare, apple, pomegranate, pomegranate vinegar
Conger eel and fennel soup, roasted Provençal-styl mussel tartine

**** les 5 'kemia' of the land 150 dh**

Bite-sized local snails, saffron milk cap mushroom, parsley
Pigeon pastilla with almonds between Provence and Morocco
Like a Garbure with confit and duck ham
Beef pastrami with cabbage and pickles "Reuben"-style
Roasted pumpkin with goat blue cheese, fig, and walnut crumble

***** Kemia' assortment entre land and sea for 2 225 dh (2 personnes to share)**

**** Moroccan Signature Starters ****

Oysters Tagine

165 dh 1 pers 235dh 2 personnes to share)

Oysters Tagine with ginger butter ; vegetable filaments

Pigeon pastilla -180 dh

Pigeon pastilla with almonds between Provence and Morocco

Homemade breads by Salam our Maitre d'Hôte



**** Méditerranéen main courses ****

Duck breast from Domaine D'Aghbalou 215 dh

Orange roast; Bigarade sauce
Polenta with duck confit; bean casseroles

Line sea bass cooked on one side, samphire 215 dh

Creamy sea urchin, sweet potato purée
Roasted carrot Vichyssoise with hazelnutss

**** Moroccan Signature main courses ****

***Small-Boat Catch Casserole from Essaouira
(For 2 people) 845 dh***

Grilled John Dory, red mullet, and monkfish (Kamado BBQ)
Spiny lobster and king prawn
Squid and clam fricassee with parsley and garlic
Light Taliouine saffron sauce

***Like a blue lobster couscous from Essaouira,
roasted with mild harissa butter.***

Cooked baby vegetables and fish, shellfish-shell broth
Conger eel Sfaya, three-grain semolina
for 2 persons to share

Desserts

My signature "1976" chocolate pot
Frangipane cream cigar with cherry syrup
Candied apples on vanilla cream, cardamom jus
Iced nougat with almonds, pistachios, hazelnuts, and red berries

1 personne 125 dh 2 personnes to share 185 dh

**** Menus Culinary journey ****

Promenade

3 services

The 5 'kemia' of the sea

The 5 'kemia' of the land

The 4 Desserts

425 dh/person

Découverte

4 services

The 5 'kemia' of the sea

The 5 'kemia' of the land

Line sea bass cooked on one side, samphire

The 4 Desserts

- 525 dh/person

**** Menu Signature ****

2 persons to Share

5 services

- Oysters Tajine ginger butter

- Pastilla de pigeon with almonds

- Beetroot sorbet, anchovy cream

- Roasted Essaouira Blue Lobster

Homemade sweet Harissa butter,

-Les Desserts

625 DH/ Person