



Carte

** Starter **

**** The 5 kemia of the sea -115 dh**

Oysters Tagine with ginger butter and vegetable filaments
Scrambled spider crab, Esquinade cream
Beetroot sorbet, marinated anchovy vinaigrette, mimosa
Small rock octopus Tfaya style, barley pancake
Minced marinated whiting, broth and vegetable of chicken pot

**** The 5 kemia of the land -95 dh**

Pastilla with almonds between Provence and Morocco
calisson rabbit jelly Tarragon and mustard
Beef tartare with the flavor of the south
Pumpkin mousse with dried figs, duck breast ham
Sesame hummus, shredded oxtail confit

Serge's Signatures starter 115 dh

Oysters Tagine with ginger butter and vegetable filaments
Pastilla with almonds between Provence and Morocco

** Main course **

Serge's Signatures main course "Essaouira blue lobster" **785 dh (2 personnes)**

Roast with harissa butter, king prawns in almond sfaya tajine of shellfish and fish, small vegetables
Barley bulgur and sesame; cooked like couscous

red mullet fillets small boats 175 dh

Roast with thyme crust, grilled bread with red mullet liver butter panisses, sautéed spinach, shell jus

Farmer yellow chicken seffa (wedding dish) 175 dh

The leg, the wing and supreme revisited in 3 cooking
vermicelli with coral lentils, ceps butter
very fragrant cooking juice and small carrots from the bled



- **Les desserts cheese *** 95 dh

Pastilla revisited with roasted pears, goat cheese, sesam honey
. Meskala goats cheese, cherry jum
Farm st Marcelin ice cream ; argan oil
Briouat of local camembert and apple

- **Trio of desserts of the moment *** 95 dh

Pastilla revisited with roasted pears, goat cheese, sesam honey
My ancestral chocolate pot recipe
Frozen nougat with figs and walnuts, homemade candied fig, small
shortbread
Almond macaron, creamy caramel, peach tatin

- **Meskala goats.cheese *** 75 dh

Assortiment

- **Sorbet *** 75 dh

Pomegranate, raspberries, olive oil

- **Almond macaron** 75 dh

creamy caramel, peach tatin

Royal Tea Gourmand

1 pers 115 dh 2 pers à partager (to share) 145 dh

Pastilla revisited with roasted pears, goat cheese, honey
My ancestral chocolate pot recipe
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shortbread
Almond macaron, creamy caramel, peach tatin



*** Serge's culinary journey ** Menu**

the trip is offered to you for the whole table

(1) The 5 kemia of the sea

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(2) The 5 kemia of the land

Pastilla with almonds between Provence and Morocco
calisson rabbit jelly Tarragon and mustard
Beef tartare with the flavor of the south
Pumpkin mousse with dried figs, duck breast ham
Sesame hummus, shredded oxtail confit

(3) red mullet fillets small boats

Roast with thyme crust,
grilled bread with red mullet liver butter
panisses, sautéed spinach, shell jus

(4) cheese & Desserts

Pastilla revisited roasted pears, goat cheese, walnuts, honey
My ancestral chocolate pot recipe
Frozen nougat with figs and walnuts, homemade candied fig, small
shortbread
Almond macaron, creamy caramel, peach tatin

3 Services (1. 2 .4) 275 Dh / personne

4 Services (1. 2. 3 .4) 365 Dh / personne



Serge's discoveries

Roasted Essaouira red lobster(400g +)

385 dh 1pers 465 dh 2pers to share

Sea urchin Coral butter
Fricassee of seasonal vegetables

Shoulder of lamb confit

365 dh 2 people to share

with oriental flavors dried apricot candied garlic
sweet onion compote
roasted polenta, seasonal vegetables

"Serge's Advice"

An oyster tagine to start