

SINCE 2007, A UNIQUE EXPERIENCE IN THE MEDINA

## CHEF ROMAIN MARIE'S 5 COURSES DEGUSTATION MENU

Potato with Osciètre caviar, Isigny cream and green asparagus Crispy Atlas mushrooms ravioli Gratinated Oualidia oyster and Deutz Champagne sauce

Roasted lobster tail, macaroni Fagotin, melted leeks and creamy bisque

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Scallops coated with spinach, marinière foam, Osciètre caviar and carrots crisps

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Duck breast Rossini with foie gras and potato purée with fresh truffle

Chocolate delicacy

