

LA PERGOLA

2022/23 New Year's Eve Special Dinner

Menu by Myriam Ettahri & Mustapha Hejbane

Cost : 180 euros, wines, champagne and animation included

CHAMPAGNE COCKTAIL

And its appetizers

HOMEMADE FOIE GRAS

Homemade gingerbread, date jam.

M'SLALA SEA BREAM

M'slala sea bream (crushed purple olives), mashed potatoes black olive powder, red pepper coulis with thyme

or

7 HOUR LAMB SHANK

Slow-cooked lamb shank, sweet and sour sauce with red fruits, fluffy couscous with dry fruits, potted pear, onion cream.

TASTING OF CURED CHEESE FROM THE BERBER COUNTRYSIDE

Selection of the finest goat and sheep cheeses. Tfaya (potted onions), potted pear. Sesame seed bread.

CHOCOLATE AND RED FRUITS TARBOUCHE CAKE

Cup of champagne

WINES : S de Siroua white / Val d'argan red / Médaille rosé

ANIMATION : Gnawa, jazz trio, Oriental dancers.