

# LE BISTRO ARABE

## **2022/23 New Year's Eve Special Dinner**

**Menu by Myriam Ettahri**

**Cost : 220 euros, wines, champagne and animation included**

### **CHAMPAGNE COCKTAIL**

*And its appetizers*

### **DOUBLE DUCK FINGER PASTILLA**

*Finger pastilla with 2 ducks (fresh and smoked), candied lemon, almond, cilantro and fresh spinach*

### **FOIE GRAS RAVIOLIS (IN THE STYLE OF JEMAA EL FNA)**

*Foie gras ravioli, miso babouche broth, beetroot pickles, new baby onions*

### **MONKFISH OF THE HAPPY DAYS**

*Monkfish, Tfaya of caramelized onions, chickpeas, white butter with saffron and local lemon, julienned green apple*

### **JABUGO STYLE TRID WITH TRUFFLE**

*Trid like a jabugo, pulled beef, lentils, ras el khanout and truffle*

### **CHOCOLATE AND RED FRUITS TARBOUCHE CAKE**

*Cup of champagne*

**WINES** : Château Rhoslane red / Clos Hermitage white / Tandem rosé

**ANIMATION** : Gnawa, jazz trio, Oriental dancers