

# LA PERGOLA

## 2023/24 New Year's Eve Special Dinner

Chef : Abdel Alaoui – Executive chef : Mustapha Hejbane

Wine pairing by Simo Zbiri

Cost : 200 euros, wines, champagne and animation included

### CHAMPAGNE COCKTAIL

*And its delicious appetizers*

-----

#### HOMEMADE FOIE GRAS

*Homemade gingerbread, date jam*

or **MONKFISH & SALMON MARBLE**

*Saffron shellfish bisque*

#### 7 HOUR LAMB SHANK

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

or **SEA BASS M'SLALA**

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

-----

### 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/RED FRUIT TARBOUCHE**, Accompanied by a strawberry-basil sorbet from Oriental Legend and a glass of champagne.

**WINES** : S de Siroua white / L'Orientale red / Médaillon rosé

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

*Note : vegetarian or vegan dishes are available upon request*