

LE BISTRO ARABE

2023/24 New Year's Eve Special Dinner

Chef Myriam Ettahri – Executive chef : Mustapha Hejbane

Wine pairing by Simo Zbiri

Prix : 350/300/250 € *, wines, champagne and animation included

CHAMPAGNE COCKTAIL

And its delicious appetizers

DAKHLA LOBSTER FINGER PASTILLA **

Lobster meat, candied lemon, red onion, ginger, rice vermicelli, grated carrot. Teriyaki sauce.

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 hanout and truffle.

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

WINES : L'Orientale red / Clos Hermitage white / Tandem rosé

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

** Patio : 350 € - Main salon or VIP terrace with patio view : 300 € - Bar salon: 250 €*

*** Note : vegetarian or vegan dishes are available upon request. Please advise.*