

# LE BISTRO ARABE

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

**Chef Myriam Ettahri – Executive chef : Mustapha Hejbane**

**Wine pairing by Simo Zbiri**

**Prix : 200/250/300 € \*, wines, champagne and animation included**

### **CHAMPAGNE COCKTAIL**

*And its delicious appetizers*

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#### **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.*

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**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 : 300 € - Main salon or VIP terrace with patio view : 250 € - Bar salon: 200 €

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