

Um ano recheado de desejos *A year filled with wishes*

PESTANA HOTEL GROUP

APERITIF

Finely diced fish tartare with mango, a touch of tropical refinement

Warm blinis with smoked salmon, light dill cream

Spider crab meat with grapefruit supremes

Crispy brick pastry triangles with spinach and cheese, a delicate Mediterranean note

Gratinated oyster pearls with a light vintage-champagne sabayon

AMUSE-BOUCHE

Royal kémoussa with treasures of the sea, saffron-infused bisque emulsion

FIRST STARTER

Semi-cooked foie gras on a bed of crushed hazelnuts, fig chutney, brioche flavored with Ras el-Hanout, and red fruit compote

SECOND STARTER

Pan-seared scallops, celery root mousseline with truffle, and wild mushroom emulsion

FISH COURSE

Pan-seared wild sea bass, garden of early vegetables, orange-glazed fennel, beurre blanc with preserved lemons

Lemon-ginger shot

MEAT COURSE

Beef Wellington, mushroom and spinach duxelles, glazed baby vegetables, rich red wine jus

DESSERT

Pistachio Delight

PRICE :
2100 DH

pense já no seu primeiro
start thinking of your first