



LUNCH  
MENU

**STARTERS**

**Mint goat cheese briwat**

and its Moroccan Salads:

Mechouia (grilled peppers with olive oil)

Zaalouk (tomato puree, eggplant, coriander and lemon confit)

Carrots (orange blossom water)

**MAIN COURSE**

**Pigeon perfumed with Ras el Hanout**

(assembled with 27 spices)

along with its honey, squash jelly

and pourpier

**DESSERT**

**Orange Salad**

with Orange blossom water,  
lemon sorbet perfumed with thyme

*This Menu is the story of two continents  
meeting up through Chef Remy Bererd, Roch Hotel & Spa,  
and Fatéma Hal, Moroccan Cuisine historian*