



TASTING  
MENU

**Doigts de la mariée**

with spider crab flesh

**Mint goat cheese Briwat**

and its Moroccan Salads (Mechouia, Zaalouk, Carrots and herbs)

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**Langoustine Tagine**

with pourpier and candied lemon

**Pigeon perfumed with Ras el Hanout**

(assembled with 27 spices) and its trid sheet

**Lamb Shoulder in a sand crust**

with honey and squash jelly

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**Sorbet**

lemon thyme perfumed sorbet

**Orange Salad**

with orange blossom water

**Delicate Moroccan Pastries**

**Mint Tea**

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