

# Salt

## Marrakech

### House Seasonal Menu to Monday 15th February 2016



#### Welcome

Piquant blood orange shot and Canapés



#### Amuse Bouche

Soup of red squash with argan oil



#### Starter

B'Stila of quail eggs and jerusalem artichoke

OR

Fennel and orange salad with nigella seeds



#### Main Course

Pan-fried sea bass served with green beans, crushed-toasted hazelnuts and lemon zest with a fennel purée and lemon butter reduction

OR

Camel *tanjia* with caramelised shallots and parsley\*

OR

Mushroom tart, onion confit, sautéed potatoes with basil mousse



#### Pre-Dessert

Acorn mousse with crushed, candied pistachios



#### Dessert

Nougat of *chebakkia* and ice cream of "*cing-baies*" with a ginger *tuile*

OR

Trilogy of Mousse: verbena, lemon, and mint tea

**600 MAD per person TTC**

\* Must be ordered minimum 24 hours in advance

**Salt-Marrakech @ Dar Les Cigognes**

For reservations: [tables@salt-marrakech.com](mailto:tables@salt-marrakech.com)

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