

New Year's Eve at Fouquet's Marrakech 2500 MAD/ person

A glass of champagne

Amuse bouche

To start

Royal crab from Oualidia in a veil of citrus and passion fruits

Starter

Foie gras, smoked eel, Granny Smith apple

Fish

Turbot steak with Kaviari Oscietre caviar, creamy celery root with white chocolate

Meat

Filet heart cooked at low temperature, sweet potato with foie gras and argan oil, Périgourdine sauce with truffles

Refined cheese platter

Dessert

Chocolate dome, surprise sweets from the woods

Coffee and sweets

