



DEMEURES D'ORIENT
RIAD & SPA MARRAKECH

NEW YEAR'S EVE DINNER
WEDNESDAY DECEMBER 31, 2025

MENU

TO START :

Fresh foie gras, half cooked from Bruno Castaing's farm in Saint Orens served with gingerbread and a fig chutney.

MAIN COURSE :

Royal couscous with seven vegetables and a delicious onion confit.

Or

Saint-Pierre fillet topped with a saffron-pistil sauce, served with roasted carrots a silky pumpkin purée, and tender green peas.

TO FINISH :

Apple tarte Tatin, served with a scoop of vanilla ice cream and orange blossom cream. (Followed by mint tea and a selection of Moroccan pastries).



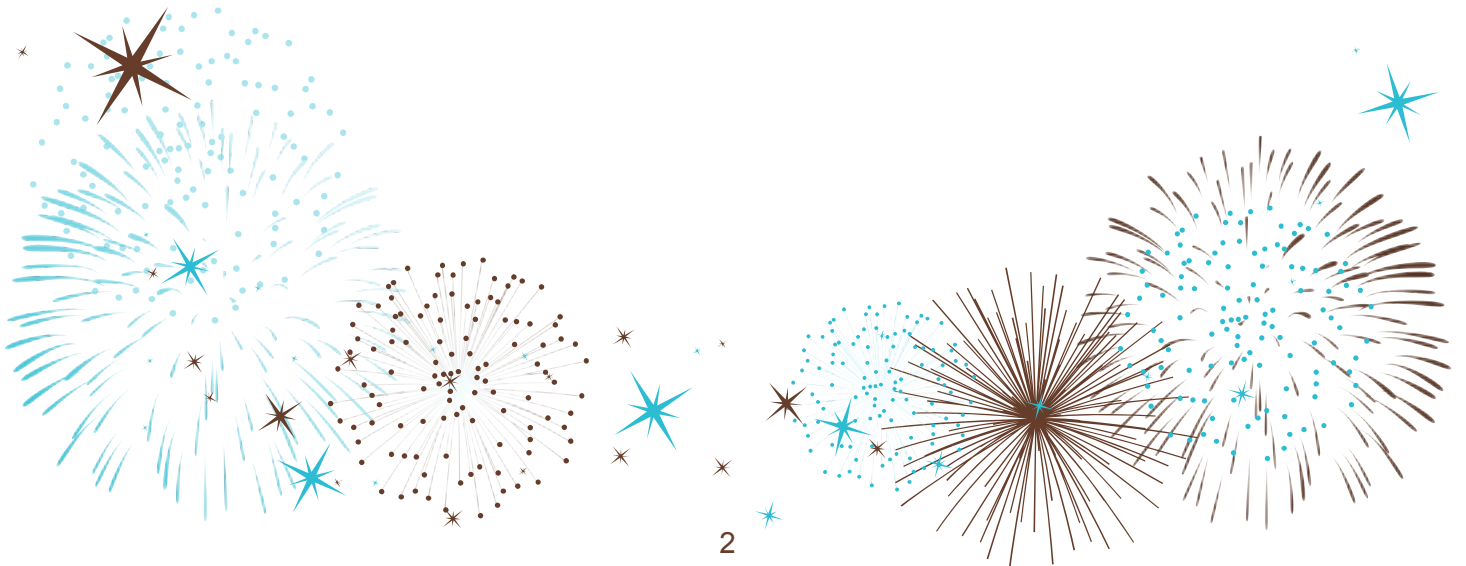


DEMEURES D'ORIENT
RIAD & SPA MARRAKECH

EVENT

We are delighted to welcome you with complimentary aperitifs and canapés in our patio starting at 7.00pm.

Enjoy a live performance featuring singing, Oriental dancers and Gnawas musicians to make this evening truly unforgettable.





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NEW YEAR'S EVE DINNER
WEDNESDAY, 31 DECEMBER,
2025

KIDS' FESTIVE MENU

**A FEAST FOR LITTLE
FOODIES**

STARTER : « CRUNCHY ROLLS »

Crispy shrimp spring rolls, served with a magical sweet dipping sauce.

**MAIN COURSE : « THE
CHAMPION'S BURGER »**

A mini burger with a juicy patty, golden fries and fun roasted vegetables.

**DESSERT : « THE SWEET TATIN
TREAT »**

A caramelized tarte Tatin served with a scoop of vanilla ice cream and a touch of orange blossom cream.





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