

# le pèlerin

## NEW YEAR'S EVE DINNER

*A Night of Authentic Moroccan Flavours*

WHERE TRADITION MEETS WARMTH,  
AND EVERY DISH CARRIES THE SOUL  
OF MOROCCAN HOSPITALITY

Step into an evening dedicated to the true essence of Moroccan cuisine – a journey of taste crafted by our incredible chef Rachida, who prepares time-honoured recipes rich in spices, aromas, and heart. A dinner created for those who appreciate authenticity, depth of flavour, and the beauty of sharing meaningful moments in a wonderful space where nature adds its own touch of colour.

→ START TIME:  
21:30

→ MUSIC AND A SPECIAL PERFORMANCE  
WILL MAKE THE NIGHT SHINE.

# MENU

le  
pèlerin

## SELECTION OF MOROCCAN FLAVOURS TO START

A colourful and traditional beginning,  
prepared as in the finest Moroccan homes.

## RACHIDA'S CHICKEN PASTILLA WITH ALMONDS

VEGETARIAN OPTION AVAILABLE

Crispy pastry filled with tender chicken and almonds,  
delicately scented with cinnamon and ras el hanout.

*A signature dish of Moroccan celebrations,  
where sweet and savoury meet in perfect harmony.*

## MAIN COURSES — at your choice

### LAMB TAGINE WITH CARAMELISED QUINCES & SEMOLINA

Slow-cooked lamb with caramelised quinces,  
served with fragrant semolina.

*A warm, comforting classic that represents  
the heart of Moroccan cuisine.*

### ROYAL COUSCOUS

VEGETARIAN VERSION AVAILABLE

A festive couscous prepared in the traditional way:  
merguez, coquelet, seasonal vegetables,  
sweet tfaya, and dates filled with almond paste.

*Rich, complete, and celebratory.*

### FISH TAGINE WITH CHERMOULA & SAFFRON

White fish gently cooked in our chermoula sauce, enriched  
with saffron, herbs, spices, and lemon.

*Delicate, aromatic, and full of character.*

## DESSERT

### SELECTION OF LE PÈLERIN'S GOURMANDISES

*A sweet finale crafted by our kitchen — heartfelt,  
generous, and the perfect closing note to the evening.*

→ PRICE:  
129€ PER PERSON