



10 / 14  
Chef : Bastien Castagne  
Sous-chef : Paul-Hugo Henry  
Commis : Salima Ech Cherif  
Plongeur : Cissé Khalidou

**Handmade Hallot Bun, pepper butter and garlic** 4

**Festin Menu** 55  
(Blindly and off the menu up to dessert, From 4 people, for the whole table only)

#### MEAT

**Limousine prime rib**, potatoes salad, bagnacauda seasoning , herbs\* 100

**Stuffed zucchini casserole lamb/beef**, rice almonds\* 45

**Duck breast**, dates, black garlic, apricot, trevisse 28

#### ABBATS / BIRDS

**Boiled Ostrich egg**, buttered giant toast\* 95

**Sweetbread**, cashew nuts seasoning, apricots, mezcal 32

#### FISH

**Raw Mulet**, burrata, peach, chive sabayon 18

**Tuna**, romesco, pepper sauce 28

**Flatbread**, sheep's yogourt, tomato sauce, sardines 15

#### VEGETABLES

**Chickpeas Hummus**, tahina, lemon, cumin, green pepper, coriander, sumac 11

**Smoked eggplant caviar**, harissa, olive oil 11

**Labneh**, zaatar, hone, cerfeuil 11

**Eggplant**, crab bisque, aioli, trout eggs 15

**Pineapple Tomato variety**, tarama, porcini mushrooms powder 15

**Melon**, pig throats, pesto, ricotta, parmesan 15

**Tortilla**, potatoes, bisque mayonnaise, chive 15

#### DESSERT

**Chocolate mousse**, sorrel custard, seasalt 9

**Whole apricot tarte tatin**, sorre, raw cream\* 20

**Choux**, burn peach, verbena 10

*\*Sharing dishes*

Tous nos prix indiqués sont en euro TTC – Service compris

# MAVAL

FESTIN OUVERT