



January 2026

Chef: Milan David
Sous-Chef: Corentin Diubek
Chef de Partie: Faris Souhair
Dishwasher: Mamadou Kante

Blind Feast Menu

55/p

(On and off the menu, up to dessert, minimum 4 guests, must be taken by the whole table)

À LA CARTE

Finger Food – Made for Dipping

Challah bread , smoked butter & Guérande sea salt	4
Oysters , fine de claire, shallots, béarnaise sauce	9
Hummus , tahini, lemon, sumac, smoked harissa	9
Smoked labneh , kale, olive oil	9

Vegetarian

Butternut squash , orange, vadouvan spice, spring onions	14
Flame-roasted carrot , bagna cauda, fried greens	14
Chakchouka , onions, young spinach, sunny-side up beldi egg	14
Batata kebbeh , zaatar pommes dauphine, lemon confit toum	12
Falafels , double sauce (raita & harissa), served 6 pieces	16

Meat

Slow-cooked lamb , rolled confit half shoulder, house-made ras el hanout, dates	65
Veal sweetbreads , grilled over barbecue, salsify, blanquette-style sauce	35
Beef carpaccio , caesar sauce, pangrattato	26

Fish

Swordfish charcuterie , dry-aged for eight weeks	15
Fish crudo , horseradish & smoked citrus	25
Flame-cooked mussels , harissa marinière, fresh herbs	14
Caviar , Aquitaine Osciètre from house sturia	70

Desserts

Clementine cake , almonds, candied citrus	9
Aleppo osmaliyeh , orange blossom mouhalabieh, kadaïf, poched pears	9
Babkah , chocolate & pistachio, cinnamon-scented namelaka	10

MAVAL

FESTIN OUVERT

**All taxes and service included*