



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

Soft challah bread, smoked butter & Guérande sea salt	4
Hummus, tahini, lemon, sumac, smoked harissa	9
Smoked labneh, kale, olive oil	9
Aquitaine Oscietre caviar from house Sturia, 30g	70

Vegetarian

Butternut squash, orange, vadouvan spice, spring onions	14
Flame-roasted carrot, bagna cauda, fried greens	14
Braised chicory, béarnaise sauce, citron achard	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
Barbecued flatbread, crispy chicken shawarma, salad, tomato, onions	25

Fish

Swordfish charcuterie, dry-aged for eight weeks	15
Fish crudo, horseradish & smoked citrus	25
Flame-cooked mussels, harissa marinière, fresh herbs	14

Desserts

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

All taxes and service included

MAVAL

FESTIN OUVERT