



October 2025

Chef : Milan David
Second : Corentin Diubek
Chef de partie : Faris Souhair
Dishwasher : Mamadou Kanté

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

FINGER FOOD

Handmade Hallot Bun , served with smoked salty butter	4
Line-caught White Tuna from St-Jean de Luz , house-aged like charcuterie	15
Caviar From Aquitaine “Osciètre” house Sturia 30g	70

VEGETABLES

Hummus , tahina, lemon, olive oil, sumac, harissa	11*
Butternut squash hummus , tahina, olive oil, pomegranate molasses	11*
Labneh , caramelized onions, walnuts, olive oil	11*
Zlata verde , spinach, confit garlic, preserved lemon	11*
Braised fennel , brown butter sabayon, sumac	14
Falafels , double sauce: raïta /citrus harissa (6 pce)	16
Maftoul , large grain durum wheat, spiced boiled, dates, almonds	18

MEAT

Lamb , slow-cooked shoulder wrapped in cabbage, reduced jus with cardamom	28
Beef carpaccio , served tableside, salsa verde	26

POULTRY / OFFAL

Roast duck , whole breast served, offal croquette, spiced grape chutney, verjus	80
Yellow chicken , boneless thighs, marinated, barbecue grilled, crispy skin	16

FISH

Raw fish sashimi , daikon, and horseradish	22
Whole fish baked in a salt crust, flambéed with Arak	70
Mackerel kofta , grilled over charcoal, radicchio, tangy yogurt	24

DESSERT

Rice pudding , black tea, bergamot lemon and orange	9
Babka , chocolate/pistachio, cinnamon-flavored namelaka	10
Chocolate , crèmeux 70%, black lemon crumble, cocoa/lemon tuile	11

*Perfect for dipping

Taxes and service include.

MAVAL

FESTIN OUVERT