



April 2026

Chef : Milan David

Second : Corentin Diubek

Plongeur : Mamadou Kanté

Blind Festin menu

55/p

Sur et hors carte, jusqu'au dessert, à partir de 4 personnes pour toute la table

CARTE

FINGER FOOD, MADE FOR DIPPING

Handmade Challah bread , smokey butter and guérande sea salt	4
Hummus , tahini, lemon, sumac, smoked harissa	9
Smoked labneh , kale cabbage, olive oil	9

VEGETARIAN, EGGS

Grilled asparagus , preserved lemon, zaatar croutons	15
Flamed-roasted carrot , citrus yogourt	12
Chakchouka , onions, young spinach, sunny side beldi egg	14
Falafels , sauce spicy räita (<i>served 6 pce</i>)	16

MEET

Warm Pastrami , servi tiède, coleslaw, mustard	15
Slow-cooked lamb , roll confit half shoulder, house made ras-el-hanout, apricots	65
Beef carpaccio , served directly on the table, green asparagus and wild garlic	27

FISH

Hake fish , deep fried, lime, chili peppers sauce	15
Trout , rose harissa marinière	25

DESSERTS

Ice Cream , gazelle horn flavors, gin and almond topping liqueur	7
Crème Brulée , bone marrow and Tonka	9
Aleppo Osmaliyeh , orange blossom mouhalabieh, kadaïf, poires poched pears	9

Taxes et service inclus

M A V A L

FESTIN OUVERT