



April 2025

Chef : Bastien Castagne
Sous-chef : Milan David
Chef de partie : Faris Souhair
Plongeur: Cissé Khalidou

Handmade Hallot Bun, served with chili pepper / cinnamon butter	4
Caviar From Aquitaine “Osciètre” house Sturia 30g	70
Festin Menu (Blindly on and off the menu up to dessert, From 4 people, for the whole table only)	55
MEAT	
Veal kefta from Aveyron , boulgour, raita, juice and herbs	55*
Pork Ibaïama , grilled chop, padrons sweet peppers, devil sauce	40*
Lamb , 12 hours cooked and pressed, Taggiashe olives ravigote, dates BBQ	28
Beef , raw carpaccio, smoked oil, fattouche, parmegiano	28
ABBATS / BIRDS	
Crispy Sweet bread , Lebanon yogourt with sorrel, dukka	32
Duck , pan-fried hearts deglazed with lamb juice, zhoug, harissa, Treviso salad	16*
Ostrich Egg , boiled, giant buttered toasts, guanciale	100*
FISH	
Whole sea bass , X.O sesame/chili pepper, agrums	60*
Raw sea bream , rhubarb, burrata, shive sabayon	25
Oysters from Cap-Ferret , Trout eggs, wild garlic and ginger seasoning (4 pce)	14*
VEGETABLES	
Hummus , tahina, lemon, olive oil, sumac, harissa	11*
Labneh , honey and zaatar	11*
Carrots , lacquered barbecue, cashew praline, blood orange gel, coriander	15*
Artichokes , purple one, candied then grilled, salsa verde, aioli mousse, breadcrumps	15
Asparagus , leben, pistachio gremolata	15
DESSERT	
Pears , mouhalabiah, almonds praline, spicy peanuts	9
Marrow bone crème brûlée and Tonka	10
Chocolate , tepid espuma, apple whisky/cinnamon, buckwheat crumble	12

*Easy sharing dishes
Taxes and service include.

MAVAL

FESTIN OUVERT