



February 2025

Chef : Bastien Castagne
Sous-chef : Paul-Hugo Henry
Chef de partie : Faris Souhair
Apprentie : Maya Yammine
Plongeur: Cissé Khalidou

Handmade Hallot Bun, Bezar spices butter	4
Caviar d'Aquitaine "osciètre" house Sturia 30g	70
Festin Menu	55
(Blindly on and off the menu up to dessert, From 4 people, for the whole table only)	
MEAT	
Ibaiama Pork chop , apple chili seasoning, celery, granny smith, chili pepper	50*
Fat duck breast , liver mousse with French curry, reducing Porto shallots	40
Beef tartare , tonnato zaatar sauce, fennel pickles	20
ABBATS / BIRDS	
Crispy Sweet bread , pistachio, herbs, meet juice	35
Fried chicken , Lebanese tartare sauce, shallot pickles, herbs	18
FISH	
Whole sea bass , gremolata, crab bisque, pomelos	70*
Raw sea bream , dill, kiwi vinaigrette, pistachio gremolata	25
VEGETABLES	
Hummus , tahina, lemon, olive oil, sumac, harissa	11
Labneh , honey and zaatar	11
Treviso salad barbecue , goat cheese, citrus, sumac	15
Oyster mushrooms , mash potatoes, squash reducing juice, parmesan	15
Roast Cauliflower , vadouvan sabayon, porcini mushrooms x.o style	15
DESSERT	
Chocolate ganache , caramel truffle, sarrasin crumble	10
Mouhalabieh , pears and pistachio praline	10
Marrow bone crème brûlée and Tonka	10

*Generous dishes from 2 persons
Taxes and service include.

M A V A L

FESTIN OUVERT