



May 2025

Chef : Milan David
Chef de partie : Faris Souhair
Plongeur: Mamadou Kanté

Handmade Hallot Bun, served with wild garlic butter	4
Caviar From 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	
Beef carpaccio , seasoning as a tartare, panko, parmegiano	28*
Pork Ibaïama , grilled chop, padrons sweet peppers, devil sauce	50*
Lamb , 12 hours cooked and pressed, Taggiashe olives ravigote, dates BBQ	28
BIRDS / OFFAL	
Chicken , marinated then fried, two sauces Ranch / Harissa	16*
Sweet bread , crispy with love and butter, Lebanon yogourt with sorrel, dukka	32
Ostrich Egg , boiled, giant buttered toasts, guanciale	100*
FISH	
Lean Fish , watercress chermoula, Pil-Pil sauce	29
Raw sea bream , rhubarb, burrata, shive sabayon	25
VEGETABLES	
Hummus , tahina, lemon, olive oil, sumac, harissa	11*
Labneh , honey and zaatar	11*
Zaâlouk , smoked eggplant, candied garlic, lemon	11*
Zlata méchouia , bbq sweet peppers, tomatoes, dip dish	11*
Carrots , lacquered barbecue, cashew praline, blood orange gel, coriander	15*
Artichokes , purple one, candied then grilled, salsa verde, breadcrumps	15
Chard , vegetable ravioli, white butter, trout eggs	15
Mejadra , rice, lentils, 4 spices, fried onions, lemon yogourt	17*
DESSERT	
Lost Halla bread , orange blossom cream, citrus supreme	10
Marrow bone crème brûlée and Tonka	10
Chocolate , tepid espuma, apple pears cinnamon, nuts crumble	12

*Easy sharing dishes
Taxes and service include.

MAVAL

FESTIN OUVERT