



June 2025

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

Handmade Hallot Bun, served with Iranian black lemon and Guérande's salt	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
Beef , grilled low rib from blonde d'Aquitaine, méchouia, zhoug	70*
BIRDS / OFFAL	
Sweet bread , crispy with love and butter, Lebanon yogourt with sorrel, dukka	32
Ostrich Egg , boiled, giant buttered toasts, guanciale	100*
FISH	
Sea bream , whole one, butterfly style, raw fennel, X.O seasoning	40*
Raw sea bream , daikon radish, horseradish	25
VEGETABLES	
Hummus , tahina, lemon, olive oil, sumac, harissa	11*
Falafels , double sauce: raïta /citrus harissa, fresh herbs mix	16*
Labneh , cucumber, mint, zaatar	11*
Zaâlouk , smoked eggplant, candied garlic, lemon	11*
Zlata méchouia , bbq sweet peppers, tomatoes, dip dish	11*
Chard , vegetable ravioli, white butter, trout eggs	15
Mejadra , rice, lentils, 4 spices, fried onions, lemon yogourt	17*
DESSERT	
Rice pudding , cardamone, rose, roasted pistachios	9
Lost Halla bread , orange blossom yogourt, citrus supreme	10
Marrow bone crème brûlée and Tonka	10

*Easy sharing dishes
Taxes and service include.

MAVAL

FESTIN OUVERT