



August 2025

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

Handmade Hallot Bun, served with Iranian black lemon butter 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 , prepared tableside, with olives and preserved lemons	28*
Lamb , slow-cooked for 12 hours, pressed with Taggiashe olives ravigote and dates BBQ sauce	28
Beef , flame-grilled chuck of blonde d'Aquitaine with méchouia and zhoug	70*
POULTRY / OFFAL	
Ostrich Egg , soft boiled with giant buttery soldiers	100*
FISH	
Butterflied Sea bream , served whole with raw fennel and X.O condiment	40*
Sea bream crudo , daikon and horseradish	25
VEGETABLES	
Hummus , tahina, lemon, olive oil, sumac, harissa	11*
Labneh , cucumber, mint, zaatar	11*
Zaâlouk , smoked eggplant, candied garlic, lemon	11*
Zlata méchouia , bbq sweet peppers, tomatoes, dip dish	11*
Braised fennel , brown butter sabayon, sumac	14
Falafels , double sauce: raïta /citrus harissa (6 pce)	16*
DESSERT	
Rice pudding , cardamone, rose, roasted pistachios	9*
Halla bread pudding , light orange blossom cream	9
Bone marrow and Tonka bean crème brûlée	10

*Easy sharing dishes
Taxes and service include.

MAVAL

FESTIN OUVERT