



December 2024

Chef : Bastien Castagne  
Sous-chef : Paul-Hugo Henry  
Cheffe de partie : Valentine Gicquel  
Plongeur : Cissé Khalidou

**Handmade Hallot Bun**, shawarma spices butter 4  
**Caviar Oscière maison Sturia**, 30 gr 70\*

**Festin Menu** 55  
(Blindly on and off the menu up to dessert, From 4 people, for the whole table only)

#### MEAT

**Rib of Charolaise Beef**, chicory salad, harissa vinaigrette, orange 150\*  
**Ibaiama Pork chop**, apple chili puree, olives 40  
**Beef tartare**, smoke olive oil, date vinegar 20

#### FISH

**Lean fish**, celery puree, chard, white butter with grape verjus 28  
**Raw Scallops**, hazelnut butter, clementine, Treviso salad 28  
**Whole bar**, gremolata, crab bisque, pomelos 70\*

#### VEGETABLES

**Hummus**, tahina, lemon, olive oil, sumac 11  
**Labneh**, honey and zaatar 11  
**Oyster mushroom**, potatoes, broth butternut, raifort 15  
**Fried Jerusalem artichoke**, parsnip, spicy maple syrup 15  
**Beetroots**, ricotta, hazelnut and bezar sabayon 15

#### DESSERT

**Chocolate ganache**, caramel with spices, alva, tahini emulsion 10  
**Mouhalabieh**, pears and pistachio praline 10

\*Generous dishes from 2 persons  
*Taxes and service include.*

# M A V A L

FESTIN OUVERT