



March 2026

Chef : Milan David
Sous-Chef: Corentin Diubek
Dishwasher: Mamadou Kante

Blind Feast Menu

55/p

(On and off the menu, up to dessert, minimum 4 guests, must be taken by the whole table)

À LA CARTE

Finger Food – Made for Dipping

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| Challah bread , smoked butter & Guérande sea salt | 4 |
| Hummus , tahini, lemon, sumac, smoked harissa | 9 |
| Smoked labneh , kale, olive oil | 9 |
| Caviar from Aquitaine , Osciètre maison Sturia | 70 |

Vegetarian, Eggs

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| Flame-roasted carrot , citrus yogourt | 12 |
| Chakchouka , onions, young spinach, sunny-side up beldi egg | 14 |
| Falafels , double sauce (raita & harissa), <i>served 6 pieces</i> | 16 |
| Ostrich Egg , from la Ferme Enchantée (17), boiled served with giant buttered toasts | 100 |

Meat

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| Slow-cooked lamb , rolled confit half shoulder, house-made ras el hanout, apricots | 65 |
| Beef carpaccio , caesar sauce, fried cappers | 26 |

Fish and Shell

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| Trout , rose harissa marinière | 25 |
| Conger , fried, lime and chili pepper condiment | 15 |
| Caviar from Aquitaine , Osciètre maison Sturia | 70 |

Desserts

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| Ice cream , gazelle horn flavors with gin and almonds liqueur | 7 |
| Crème , bone marrow and vanilla | 9 |
| Aleppo osmaliyeh , orange blossom mouhalabieh, kadaïf, poched pears | 9 |
| Challah French toast , spicy whipped cream and clementine marmelade | 9 |

**All taxes and service included*

M A V A L

FESTIN OUVERT