

December 2025

Chef: Milan David

Second: Corentin Diubek

Chef de partie: Faris Souhair

Dishwasher: Mamadou Kanté

Blind Feast Menu – 55/p

(Surprise menu, on and off the menu, up to dessert, minimum of 2 people for the whole table)

LICK & DIP

Soft challah, smoked butter and Guérande salt – 4

Hummus, tahini, lemon, sumac, smoked harissa – 11

Butternut squash, tahini, olive oil, pomegranate molasses – 11

Labneh, confit onions, walnuts and zaatar – 11

Rita's green zlata, spinach, confit garlic, lemon – 11

VEGETABLE

Butternut squash, orange vadouvan, spring onions, date barbecue sauce – 14

Falafels, double sauce Raita/Lemon harissa, served by 6 – 16

Maftoul, large durum wheat grains, spiced broth, dried fruits and almonds – 18

MEAT

Lamb, slow-cooked shoulder wrapped in cabbage, cardamom reduced jus – 28

Beef carpaccio, served directly on the table, green salsina – 26

Sweetbreads, grilled on the barbecue, salsify, blanquette sauce – 35

FISH

Raw fish, sashimi style, daikon and horseradish – 22

Swordfish, cured charcuterie-style, aged for six weeks – 15

Aquitaine caviar "Osciètre" from Sturia house 30g – 70

DESSERTS

Crème brûlée, marrow bone and tonka – 9

Babkka, chocolate/pistachio, cinnamon-flavored namelaka – 10

Chocolate, 70% creamy, black lemon crumble, cocoa/lemon tuile – 11

Taxes and service included

