



January 2024

Chef : Bastien Castagne
Sous-chef : Paul-Hugo Henry
Cheffe de partie : Faris Souhair
Apprentie : Maya Yammine
Plongeur: Cissé Khalidou

Handmade Hallot Bun, herbs butter	4
Festin Menu (Blindly on and off the menu up to dessert, From 4 people, for the whole table only)	55
MEAT	
Rib of charolaise Beef, carrots puree chicory salad, harissa vinaigrette, orange	150*
Ibaiama Pork chop, apple chili seasoning, celery, granny smith, chili pepper	40
Beef tartare, smoke olive oil, date vinegar	20
ABBATS / BIRDS	
Crispy Sweet bread, pistachio, herbs, meet juice	35
Fried chicken, Lebanese tartare sauce, shallot pickles, herbs	18
FISH	
Scallops, hazelnut butter, clementine, Treviso salad	28
Whole bar, gremolata, crab bisque, pomelos	70*
VEGETABLES	
Hummus, tahina, lemon, olive oil, sumac, harissa	11
Labneh, honey and zaatar	11
Treviso salad barbecue, goat cheese, citrus, sumac	15
Jerusalem artichoke, parsnips puree, spicy honey, parmesan	15
Roast Cauliflower, vadouvan sabayon, porcini mushrooms x.o style	15
DESSERT	
Chocolate ganache, caramel truffle, sarrasin crumble	10
Mouhalabieh, pears and pistachio praline	10

*Generous dishes from 2 persons
Taxes and service include.

M A V A L

FESTIN OUVERT