



04 to 07 September

Chef : Bastien Castagne
Sous-chef : Paul-Hugo Henry
Plongeur : Cissé Khalidou

Handmade Hallot Bun, Raz el hanout 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 Limousine Beef , green cabbage, parsley, red onions and harissa	100*
Stuffed cabbage , confit lamb, dates, black garlic and plum virgin	30
Beef tartare , black pepper mayonnaise, poultry juice	20
ABBATS / BIRDS	
Sweet bread , pistachio seasoning, figs, candied lemon	35
Duck hearts , zhoug, reduced juice, fresh herbs	22
FISH	
Oysters n°3 from Cap-Ferret , pomegranate, sumac <i>(served by 4 pce)</i>	16
Lean fish, risotto , pesto noisette and and lemon sabayon	28
Raw lean fish , celery pickles, peaches sweet chili seasoning	20
Whole Bass fish , grilled barbecue, crab bisque, peanuts, crunchy fennel, citrus	60*
VEGETABLES	
Labneh , honey and zaatar	11
Pesto rosso , harissa	11
Fried Eggplant , jalapeno pepper, tahini and poutargue	15
Padrons sweet peppers , old cheedar, zaatar	15
Melon , bacon jam, guanciale, basil	15
DESSERT	
Chocolate mousse , cocoa nibs, olive oil custard	9
Tiramisu Grand-Mère	10
Mouhalabieh , orange blossom, figs and roasted pistachios	10

**Generous dishes from 2 persons
Taxes and service included*

M A V A L

FESTIN OUVERT