



November 2024

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

<b>Handmade Hallot Bun, butter shawarma</b>	4
<b>Caviar maison sturia, double cream 30 gr</b>	70*
<b>Festin Menu</b> (Blindly on and off the menu up to dessert, From 4 people, for the whole table only)	55
<b>MEAT</b>	
<b>Rib of Angus Beef, chicory salad, harissa vinaigrette, orange</b>	100*
<b>Ibaiama Pork chop, apple puree, olives</b>	50
<b>Shoulder lamb, tabbouleh, grapes ,apricot</b>	100 *
<b>ABBATS / BIRDS</b>	
<b>Crispy Sweet bread, celery remoulade style with zaatar</b>	35
<b>Duck hearts, zhoug, reduced juice</b>	22
<b>FISH</b>	
<b>Lean fish, butternut puree, chard, white butter with grape verjus</b>	28
<b>Mussels, chawarma spices butterand lime</b>	20
<b>Scallops, hazelnut butter, clementine, Treviso salad</b>	28
<b>Whole bar, gremolata, crabe bisque, pomelos</b>	70*
<b>VEGETABLES</b>	
<b>Hummus, tahina, lemon, olive oil, sumac</b>	11
<b>Labneh, honey and zaatar</b>	11
<b>Butternut hummus, smoked seeds</b>	11
<b>Fried Jerusalem artichoke, parsnip, spicy maple syrup</b>	15
<b>Beetroots, ricotta, hazelnut and bezar sabayon</b>	15
<b>DESSERT</b>	
<b>Chocolate ganache, caramel with spices, alva, tahini emulsion</b>	10
<b>Mouhalabieh, pears and squash seed praline</b>	10
<b>Lemon cake, whip ricotta, cardamom custard</b>	10

\*Generous dishes from 2 persons

*Taxes and service include.*

# M A V A L

FESTIN OUVERT