



November 2024

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

Handmade Hallot Bun, Espelette sweet pepper 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 Angus Beef , chicory salad, harissa vinaigrette, orange	100*
Ibaiama Pork chop , chestnut puree, olives	50*
Beef tartare , herbs harissa, ranch sauce, juice	20
Shoulder lamb , tabbouleh, grapes ,apricot	100 *
ABBATS / BIRDS	
Crispy Sweet bread , celery remoulade style with zaatar	35
Duck hearts , zhoug, reduced juice, curly salad	22
FISH	
Lean fish , butternut puree, chard, white butter with grape verjus, trout eggs	28
Mussels , chawarma spices butterand lime	20
Scallops , hazelnut butter, clementine, Treviso salad	28
VEGETABLES	
Hummus , tahina, lemon, olive oil, sumac	11
Labneh , honey and zaatar	11
Butternut hummus , smoked seeds	11
Fried Jerusalem artichoke , parsnip, spicy maple syrup	15
Beetroots , ricotta, hazelnut and bezar sabayon	15
Pleurotes mushrooms , creamy potatoes, squash bouillon	15
DESSERT	
Chocolate ganache , caramel with spices, alva, tahini emulsion	10
Mouhalabieh , pears and squash seed praline	10

*Generous dishes from 2 persons
Taxes and service included.

M A V A L

FESTIN OUVERT