



23 to 26 October

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 55
(Blindly on and off the menu up to dessert, From 4 people, for the whole table only)

MEAT

Rib of Limousine Beef, endive salad , harissa vinaigrette , orange 100*

Ibaiama Pork chop, chestnut puree, burnt grapes 50*

Stuffed cabbage, confit lamb shoulder, olive virgin 30

Beef tartare, figs harissa, ranch sauce, juice 20

ABBATS / BIRDS

Sweet bread, pistachio purée, figs, candied lemon 35

Duck hearts, zhoug, reduced juice, fresh herbs 22

FISH

Lean fish, corn purée, Cajun spices seasoning 28

Mussels, peanuts salsa macha, thaï basil 20

Whole Bass fish, grilled barbecue, crab bisque, peanuts, citrus 60*

VEGETABLES

Hummus, tahina, lemon, olive oil, sumac 11

Labneh, honey and zaatar 11

Fried cauliflower, thum, pickles 15

Broccolini , jalapenos pepper , pangrattato , chives sabayon 15

Pleurotes mushrooms, candied egg yolk, salicorne 15

DESSERT

Chocolate ganache, caramel with spices, alva , tahini emulsion 10

Mouhalabieh, figs and squash seed praline 10

**Generous dishes from 2 persons*

Taxes and service included.

M A A L

FESTIN OUVERT