



02 to 05 October

Chef : Bastien Castagne

Sous-chef : Paul-Hugo Henry

Cheffe de partie : Valentine Gicquel

Plongeur : Cissé Khalidou

Handmade Hallot Bun, parsley and candied garlic butter	4
Porcini mushrooms (<i>ideal as an accompaniment to our meats</i>)	15
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 , sweet peppers mechouia, chimichurri	100*
Ibaiama Pork chop , chestnut puree, burnt grapes	50*
Stuffed cabbage , confit lamb shoulder, plums 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, crunchy fennel, citrus	60*
VEGETABLES	
Hummus , tahina, lemon, olive oil, sumac	11
Labneh , honey and zaatar	11
Fried cauliflower , thum, pickles	15
Braised celery , burrata, pomelos	15
Pleurotes mushrooms , candied egg yolk, salicorne	15
DESSERT	
Gorgonzola , figs harissa and Turkish salad	9
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