



16 to 19 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**, 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, 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

**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