



25 to 28 September

Chef : Bastien Castagne

Sous-chef : Paul-Hugo Henry

Cheffe de partie : Valentine Gicquel

Plongeur : Cissé Khalidou

|  |      |
|--|------|
| <b>Handmade Hallot Bun, Raz el hanout butter</b>   | 4    |
| <b>Festin Menu</b><br>(Blindly on and off the menu up to dessert, From 4 people, for the whole table only) | 55   |
| MEAT   |      |
| <b>Rib of Limousine Beef</b> , sweet peppers mechouia, chimichurri   | 100* |
| <b>Stuffed cabbage</b> , confit lamb, caramelized onion purée, plums virgin                                | 30   |
| <b>Beef tartare</b> , black pepper mayonnaise, reducing juice  | 20   |
| ABBATS / BIRDS   |      |
| <b>Sweet bread</b> , pistachio purée, figs, candied lemon  | 35   |
| <b>Duck hearts</b> , zhoug, reduced juice, fresh herbs   | 22   |
| <b>Ostrich egg</b> , boiled, giant guanciale toast   | 100* |
| FISH   |      |
| <b>Oysters n°3 from Cap-Ferret</b> , pomegranate, sumac <i>(served by 4 pce)</i>                           | 16   |
| <b>Lean fish</b> , corn purée, Cajun spices seasoning  | 28   |
| <b>Tartare lean fish</b> , celery pickles, peaches sweet chili seasoning, lben vinaigrette                 | 20   |
| <b>Whole Bass fish</b> , grilled barbecue, crab bisque, peanuts, crunchy fennel, citrus                    | 60*  |
| VEGETABLES   |      |
| <b>Hummus</b> , tahina, lemon, olive oil, sumac  | 11   |
| <b>Labneh</b> , honey and zaatar   | 11   |
| <b>Fried Eggplant</b> , shatta spicy sauce and parmesan  | 15   |
| <b>Padrons sweet peppers</b> , old cheddar, zaatar   | 15   |
| <b>Pleurotes mushrooms</b> , candied egg yolk, salicorne   | 15   |
| DESSERT  |      |
| <b>Gorgonzola</b> , figs harissa and Turkish salad   | 9    |
| <b>Baklava</b> , light orange blossom cream  | 10   |
| <b>Mouhalabieh</b> , figs and roasted pistachios   | 10   |

*\*Generous dishes from 2 persons  
Taxes and service included*

# M A A L

FESTIN OUVERT