



January 2026

Chef: Milan David
Sous-Chef: Corentin Diubek
Chef de Partie: Faris Souhair
Dishwasher: Mamadou Kante

Blind Feast Menu

55/p

(On and off the menu, up to dessert, minimum 4 guests, must be taken by the whole table)

À LA CARTE

Finger Food – Made for Dipping

Soft challah bread, smoked butter & Guérande sea salt	4
Hummus, tahini, lemon, sumac, smoked harissa	9
Smoked labneh, kale, olive oil	9
Rita's green zlata, spinach, confit garlic, lemon	10

Vegetarian

Batata Kebbé, zaatar-spiced pommes dauphines, toum with preserved lemon	12
Roasted butternut squash, orange vadouvan & spring onions	14
Falafels, double raita & lemon harissa sauce (6 pieces)	16
Maftoul (coarse durum wheat), spiced broth, dried fruits & almonds	18

Meat

Slow-cooked lamb, rolled confit half shoulder, house-made ras el hanout, dates	65
Veal sweetbreads, grilled over barbecue, salsify, blanquette-style sauce	35
Grilled yellow chicken, BBQ sauce	19

Fish

Mussels, harissa marinière, fresh herbs	14
Sea bass crudo, horseradish & smoked citrus	25
Swordfish charcuterie, dry-aged for eight weeks	15
Aquitaine Oscière caviar from house Sturia, 30g	70

Desserts

Crème brûlée, bone marrow & tonka bean	9
Babkka, chocolate & pistachio, cinnamon-scented namelaka	10
Aleppine osmaliye, orange blossom mouhalabieh, kataifi pastry, pistachios	9

All taxes and service included

M A A L

FESTIN OUVERT