

APPETIZER

Classic Gougères (V)	35
<i>comté cheese</i>	
Tapenade	32
<i>parmesan sticks</i>	
Croquetas	47
<i>sliced cecina</i>	
Cheese Platter (N)	90/120
<i>choice of 3 or 5</i>	

STARTER

Oysters Gillardeau no5 (GF)	30
<i>lemon, vinegar shallot</i>	
Tomato Gazpacho (V)	55
<i>vanilla, lime, garlic confit, rustic bread</i>	
Burrata (V)	85
<i>cherry tomato, basil</i>	
Escargots à la Bourguignonne	98
<i>toasted bread</i>	
Seabream Carpaccio (GF)	92
<i>salicornia salsa, bottarga, tiradito sauce</i>	
Salmon Tartare	80
<i>buckwheat, crème fraîche, escabèche</i>	
Foie Gras Terrine	148
<i>chutney date, brioche</i>	
Bluefin Tuna Tartare	114
<i>caviar, avocado, celery, watermelon gazpacho</i>	
Wagyu Beef Carpaccio (N)	72
<i>pesto, cecina, croûtons, parmesan</i>	
Crispy Calamari (S)	82
<i>remoulade sauce</i>	
Pizzetta of Taleggio Cheese (V) (N)	70
<i>caramelized onion, quince paste, pine nuts</i>	
Veal Bone Marrow	125
<i>bun, mustard</i>	
Truffle Pizzetta (V)	105
<i>portobello mushroom, provolone, mozzarella</i>	
Caviar	
Beluga (30g)	1680
Oscietra (30g)	568

SALAD

Niçoise (GF)	90
<i>olive, anchovies, tuna</i>	
Quinoa (GF) (V)	60
<i>avocado, exotic fruit, kale</i>	
Beetroot & Goat Cheese (V)	52
<i>orange segments, pumpkin seeds</i>	
Avocado and Shrimp Salad (S) (GF)	110
<i>red radish, shallot dressing</i>	
Truffle Artichoke Spinach (V)	115
<i>parmesan</i>	

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (GF) Gluten-free
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FISH & SEAFOOD

Roasted Cod (GF)	165
<i>puree haricot blanc, tomato vierge</i>	
Crunchy Seabass	134
<i>laban, salicornia, buckwheat</i>	
Pan Seared Salmon (GF)	155
<i>salmon roe beurre blanc, leeks, fava beans</i>	
Dover Sole Meunière	475
<i>capers, lemon, parsley</i>	
Bar en Croute De Sel	750
<i>selection of sauces</i>	

PASTA, RISOTTO & VEGETARIAN

gluten free pasta available on request

Agnolotti au Canard	155
<i>duck ragout, white cheese sauce</i>	
Raclette Smoked Eggplant Ravioli (V)	135
<i>datterino tomato sauce, burrata, basil sauce</i>	
Crozets à la Truffe	145
<i>veal ham, beaufort, truffle</i>	
Lobster Linguini (S)	245
<i>oregano, garlic, oil</i>	
Safran Risotto Ossobuco	155
<i>veal, pea cress, parmesan cheese</i>	
Mushroom Risotto (GF)	148
<i>camembert sauce, porcini mushrooms</i>	
<i>(additional truffle + AED35)</i>	

MEAT & POULTRY

Cordon Bleu Deluxe	175
<i>veal ham, comté cheese, fresh truffle</i>	
Grilled Lamb Chops (GF)	195
<i>spiced red pepper, green olive, zaatar</i>	
Roasted Whole Baby Chicken (GF)	155
<i>baby potatoes, mushroom</i>	
Beef Tartare (GF)	145
<i>capers, parsley, shallot, pomme gaufrette</i>	
Bavette à l'échalote (GF)	165
<i>shallot sauce</i>	
Grilled Beef Tenderloin (GF) (N)	295
<i>sauce entrecôte</i>	
Cote de Veau a La Normande (GF)	260
<i>mushroom sauce</i>	
Wagyu Ribeye (GF)	375
<i>beef jus, grilled baby leeks</i>	
T-Bone Steak (GF)	1050
<i>bearnaise sauce, confit garlic</i>	

SIDE

Frites Maison (GF) (V)	32
Sautéed French Beans (GF) (V)	35
Pomme Purée (GF) (V)	38
Ratatouille (GF) (V)	30
Green Salad (GF) (V)	30
Steamed Rice (GF) (V)	20
Pomme Gaufrette with Truffle (GF) (V)	55

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DESSERT

Tarte Fine aux Pommes (V)	48
<i>vanilla ice cream</i>	
Fondant au Chocolat (V) (N)	58
<i>hazelnut ice cream</i>	
Red Fruit Pavlova (V) (N)	54
<i>meringue, raspberry coulis</i>	
Croquant Dulce de Leche (V)	48
<i>caramelized popcorn ice cream</i>	
Ile Flottante (N) (GF)	50
<i>caramel, almonds</i>	
Yogurt Ice Cream (GF) (N)	75
<i>caramelized pecan nuts, marinated cherry</i>	
<i>(sharing for 2 people)</i>	
Mango Cheesecake	55
<i>fresh mango, cherry gel</i>	
Crème Brûlée (GF)	50
<i>passion fruit sorbet</i>	

FESTIVE SET MENU

23rd December – 1st January

AED 325 per person

(minimum of 2 people)

STARTERS

Wagyu Beef Tartare (GF)
<i>artichoke, marinated egg, black winter truffle</i>
Roasted Saint-Jacques (GF)
<i>carrot purée, beurre blanc, jus</i>
Soup a l'Oignon Gratin
<i>chestnuts, raclette cheese</i>

MAIN COURSE

Roasted Turbot Fish (GF)
<i>mussels, chives, herb lemon butter sauce, potato noisette</i>
Confit Duck Leg (GF)
<i>fava beans, leeks, morelle mushroom, espagnole sauce</i>
Baked Eggplant (V)
<i>parmesan cheese, buffalo mozzarella</i>

DESSERT

Bûche De Noël (N)
<i>vanilla chantilly, chocolate mousse, caramelized hazelnut</i>
Mont Blanc
<i>chestnut cream, vanilla ganache, blackcurrant gel</i>

BUSINESS LUNCH

12pm-3pm

Starter/Main/Dessert	125
Starter/Main	110
Main/Dessert	100

Pair your business lunch with selected beverages

Wine	35
Prosecco	55
Moët & Chandon, Brut Impérial	99
Piscine du Sud	45
<i>red wine, cinnamon, fresh fruits, soda</i>	
La Douceur	45
<i>watermelon juice, lemon, coconut, lychee pure</i>	
Rouge Passion	45
<i>pomegranate juice, coconut, lemon, rose lemonade</i>	

Starter

choice of one

Endives Salad (GF) (N)

green apple, orange, caramelized walnut, blue cheese

Crème de Champignon (V)

portobello mushroom, toast

Tartare de Boeuf

parmesan cheese, rustic bread

Tuna Carpaccio (+AED15)

tonnato sauce, capers, rocket leaves, parmesan croûtons

Main

choice of one

Prawns Coco (GF)

broccolini, coriander, red chili

Boeuf Braisé (GF)

pomme purée, baby carrots, jus

Spinach Ricotta Lasagna (V) (N)

pine nuts, sundried tomato, herbs crumbs

Crusted Lamb Chops (+AED28)

french beans, rosemary, jus

Bavette à l'échalote (GF) (+AED35)

frites, shallot sauce

Dessert

choice of one

Tart of the day

Lemon cake

Crème Brûlée (GF) (+AED15)

passion fruit sorbet

Selection of 3 Cheeses (N) (+AED25)

dry fruits, dry nuts, grapes, rustic bread

*available on business days only, excluding public holidays