

BUSINESS LUNCH

TWO COURSE

Choice of Appetizer & Main Course

or

Main Course & Dessert

150

THREE COURSE

Choice of Appetizer, Main

Course & Dessert

175



Add Carafe of Selected White & Red Wine for AED 150

POUR COMMENCER

Carpaccio de Bœuf & Homard

Beef Carpaccio, Lobster, Tarragon Dressing
Citrus Brioche Croutons (R,G,D,E,S)

Thon Rouge & Yaourt Fume

Pan-Seared Tuna, Celeric Purée, Socca Crisp
Truffle Dressing (F,R,D)

Veloute de Potimarron & Noisette

Butternut Soup, Hazelnut & Goat Cheese (D,N,G,V)

Raviole Ouverte au Foie Gras & Artichauts

Open Faced Ravioli, Artichoke
Spinach & Foie Gras Stuffing (G,D,E)

Salade Périgourdine

Baby Gem Salad, Green Beans, Foie Gras & Smoked Duck
Garlic Croutons, Candied Walnut (N,MU,D,G)

LES PLATS

Saumon à l'Oseille

Confit Loc Duart Salmon, Sorel Sauce
Sauteed Spinach, Charred Tangerine (F,D)

Filet de Bar et Potimaron

Grilled Seabass Fillet, Butternut Subric
Roasted Butternut, Chestnut, Lemon Butter Sauce (F,D,E,N)

Suprême de Volaille & Sauce Albufera

Slow Cooked Chicken Breast, Albufera Sauce
Crushed Potato with Black Truffle (D,G,SO)

Filet de Bœuf & Sauce Cacao

Pan-Seared Beef Tenderloin, Creamy Parsnip
Confit Pears, Bitter Cacao Sauce (G,D,SO)

Cocotte de Fruits & Légumes, Vinaigrette à la Truffe

Winter Vegetables and Fruits Casserole
Truffle Dressing (V,D,N)

DESSERTS

Fondant au Chocolat

Molten Valrhona Chocolate Cake
Coconut Ice Cream (G,D,N,E)

Île Flottante aux Pralines Roses

Oven Baked Meringue, Pink Praline
Caramel Cremeux, Vanilla Bean Sauce (D,N,E)

Crème Brûlée

Apricot and Lavender Crème Brûlée (G,D,N,E)

Tarte à la Framboise

Phyllo Pastry Crunch, Raspberry Basil Sorbet
Fresh Raspberry (D,E,G)

Galette des Rois

Traditional King's Cake, Almond Paste, Served with Vanilla Ice Cream (G,N,D,E)

(C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (L) Lupin (MU) Mustard (N) Nuts (P) Peanut (R) Raw (S) Shellfish (SE) Sesame (SO) Soybean (SU) Sulphites (V) Vegetarian

Consumption of raw or undercooked meat, seafood, or poultry products may increase your risk of foodborne illness.

Please notify your server if you have any known allergies or intolerances. Our food is prepared in an environment where ingredients with allergens are handled.

All prices are in UAE dirhams and inclusive of 10% service charge and 7% municipality fees and 5% VAT

À LA CARTE SELECTION

LES ENTRÉES FROIDES

Black Winter Truffle Supplement 45 per 1 gr

Gaspacho Andalou au Chèvre Frais 85

Traditional Gazpacho, Goat Cheese, Cucumber
Grilled Focaccia (D,V,G)

Tartare de Saumon à la Pastèque 85

Salmon Tartare, Apple, Watermelon Pickle
Baked Watermelon, Blinis (F,R,G,D)

Salade de Chèvre Chaud 115

Crottin de Chavignol with Sourdough Toast
Seasonal Leaves, Wagyu Coppa, Walnut and Figs (G,N,D)

Tartare de Bœuf à la Parisienne 140

Hand Cut Angus Beef, Traditional Condiments
Mixed Greens & Sourdough Bread (R,E,G,M)

LES ENTRÉES CHAUDES

Escargots de Bourgogne 90

Burgundy Snails, Garlic and Parsley Butter
Basil Milk Bread (SO,G,D,S,N)

Gambas Sautées et Fenouil 95

Pan Seared Prawns, Fennel and Apple Marmalade
Celeriac Puree, Parsley, Garlic Crisp (S,D,E,C)

LES PLATS

Cocotte de Légumes de Saison 100

Casserole of Green Pea, Asparagus, Broccoli
Artichoke, Baby gem (VE)

Entrecôte de Bœuf Black Angus 250

Grilled Black Angus Ribeye Steak, Béarnaise Sauce
Sautéed Fingerling Potatoes (D,G,M,E)

Filet de Bar à la Grenobloise 195

Pan-Seared Sea Bass Fillet with Lemon Capers
Brown Butter Sauce (D,F)

Le Frenchie Burger 135

Grilled Beef Patty, Raclette Cheese, Onion
Tomato Marmalade, Pickle Sauce
Black Pepper Bun & French Fries (G,D,E,M)

Linguine aux Gambas Safranées 135

Saffron Lemon Linguini, Pan Seared Prawns
Garlic and Parsley (G,D,E,S)

ACCOMPAGNEMENTS

35

Sautéed Fingerling Potatoes
Mixed Green Salad
Hand Cut French Fries

Seasonal Mushroom Fricassée
Mashed Potato
Sweet Corn Fricassée

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