



BRASSERIE
BOULUD

DESSERT

Crème Brûlée 60

Apricot and Lavander Crème Brûlée (G,D,E)

Île Flottante aux Pralines Roses 70

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

Galette des Rois 70

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

Tarte à la Framboise 70

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

Fondant au Chocolat 75

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



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