

LES ENTRÉES FROIDES

Black Winter Truffle Supplement 45 per 1 gr

Traditionnel Pâté en Croûte 130
Duck, Chicken & Veal Sweetbread Paté
Pickled Vegetables (E,G,N)

Salade Sucrine D' Été 85
Baby Gem Lettuce, Endive, Charred Peach
Olive Tapenade, Summer Squash, Croutons
Candied Hazelnut (R,G,N)

Gaspacho Andalou au Chèvre Frais 85
Traditional Gazpacho, Goat Cheese, Cucumber
Grilled Focaccia (D,V,G)

Tartare de Boeuf à la Parisienne 140
Hand Cut Angus Raw Beef, Traditional Condiments
Mixed Greens, Grilled Sourdough (G,E,M,R)

LES ENTRÉES CHAUDES

Gambas Sautées et Fenouil 95
Fennel and Apple Marmalade
Celeriac Puree, Parsley, Garlic Crisp (S,D,E,C)

Fricassée de Ris de Veau aux Champignons 110
Veal Sweetbreads with Wild Mushrooms
Parmesan Crisp & Veal Jus (D)

Escargots de Bourgogne 110
Burgundy Snails, Mushroom and Garlic Butter
Garlic Cream & Parsley Foam (S,D,G)

SÉLECTION D'HUÎTRES

Les Huîtres 15/Per Piece (S,R)

Half Dozen 90
Dozen 170

With 15 gr Caviar 195

Les Huîtres Gratinées 100
Oven Baked Oysters, Leek & Potato
Smoked Haddock, Garlic & Parsley Butter (S,D,G)

CAVIAR MAISON "STURIA"

Le Caviar Sturia & Condiments et Blinis (R,G,D)

Per 30 gr 395

(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

LES PLATS

Black Winter Truffle Supplement 45 per 1 g

Filet de Bar Sauvage & Courgettes 220
Pan Seared Wild Sea Bass, Zucchini, Kalamata
Olive & Lemon Butter Sauce (F,D,N)

Duo de Bœuf 210
Heritage Beef Tenderloin, Braised Beef Cheek Tartelette
Soubise Puree, Fondant Potato, Beef Jus (G,D)

Saumon à la betterave et Pastèque rôtie 190
Pan Seared Loch Duart Salmon, Charred Watermelon
Purple Potatoes, Beetroot Confit
Lemon Butter Sauce (F,D)

Suprême de Canette Fermière à L'Orange 190
Pan-Seared Duck Breast, Fondant Carrot
Turnip, Duck Orange Jus (D)

Bouillabaisse 210
Steamed John Dory, Sea Bass, Red Mullet, Shellfish
Bouillabaisse Sauce (F,S,D,G)

Côtes d'Agneau Grillées, figues et Café 200
Grilled Lamb Cutlets, Chanterelle Mushrooms
Celeriac Puree, Confit Celeriac, Figs
Lamb and Coffee jus (D)

Linguine à la Truffe 165
Black Winter Truffle Linguini
Parmesan Cream & Parmesan Crisp (G,D,E)

Le Frenchie Burger 135
Grilled Beef Patty, Raclette Cheese, Onion
Tomato Marmalade, Pickle Sauce
Black Pepper Bun & French Fries (G,D,E,M)

NOS PLATS À PARTAGER

Choice of 2 Side Dishes

Sole Meunière 700
Dover Sole from Normandie
Lemon, Brown Butter Sauce (900gr) (F,D,G)

Côte de Bœuf Angus Rôti au Thym 750
(40 min Preparation)
Grilled Heritage Angus Beef Ribeye
Béarnaise Sauce (1 kg) (E,D)

NOS PLATS VÉGÉTARIENS

Courgette Farcie à la Provençale 120
Stuffed Courgette, Black Rice Olives, Eggplant
Tomatoes, Goat Cheese (V,D,N)

Cocotte de Légumes de Saison 100
Casserole of Green Beans, Broccoli
Courgette, Baby Gem, Carrot Ginger Dressing (V)

ACCOMPAGNEMENTS

35

Mushroom Fricassée
Mashed Potato
Sweet Corn Fricassée

Sautéed Fingerling Potatoes
Mixed Green Salad
Hand-Cut French Fries

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