

LES ENTRÉES FROIDES

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

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

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

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

Escargots de Bourgogne 110
Burgundy Snails, Sweet Onion Puree
Garlic Cream & Parsley Foam (S,D,G)

Rouget à la Flame, fenouil et Airelle 95
Torched Local 'Red mullet'
Fennel and Onion Marmalade, Crispy Fennel
Cranberry Reduction (F,D,G,E)

Gambas Sautées et Fenouil 85
Fennel and Apple Marmalade
Celeriac Puree, Parsley, Garlic Crisp (S,D,E,C)

SÉLECTION D'HUÎTRES

Les Huîtres 15/Per Piece
Raw Oyster (S,R)
Half Dozen 75
Dozen 140
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 gramme 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

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 Rôti à L'Orange 190

Pan-Seared Duck Breast, Carrot and Orange Puree
Fondant Carrot, Duck Orange Reduction Sauce (D)

Linguine aux Gambas Safranees 135

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

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 (1kg) (E,D)

NOS PLATS VÉGÉTARIENS

Cocotte de Légumes de Saison 120

Casserole of Green Beans, Asparagus, Broccoli
Zucchini Baby Gem (V)

ACCOMPAGNEMENTS

35

Mushroom Fricassée
Mashed Potato
Sweet Corn Fricassée

Sautéed Fingerling Potatoes
Mixed Green Salad
Hand-Cut French Fries

(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 allergies are handled.

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