

Starters

Toasted focaccia with green beans, pistachio pesto – N, G, D, V	85
Pissaladière, caramelized onions, anchovies & olives – G, S	85
Confit capsicums & burrata – D, V, G	75
Quinoa tabbouleh – V	85
Jean's avocado, caponata, baby spinach – G, V	125
Two-egg mayonnaise & Oscietra caviar – D	165
Veal tonnato, pickles, fried capers & truffle sauce – D, S	125
Lobster salad – D, G	195
Caviar 30gr / 50gr / 125gr – D	450 / 750 / 1,350
Sea bass carpaccio, gremolata, lemon vinaigrette & pink pepper – S	135
Signature tuna tartare – <i>made at your table</i> – caviar +350	195
Beef tartare & pickles – <i>made at your table</i> – D, S	185
Snails with parsley butter – D, G	115

Main Course

Ratatouille tart with Parmesan sablé – D, G, V	135
Goats' cheese ravioli with vegetable broth & courgette flowers – D, G, V	145
Gnudi ricotta - spinach, roasted tomatoes – D, V, N, G	125
Tomato risotto – D, V	135
Carabineros spaghetti, mild chilli – S, D, G	325
John Dory, fennel, artichokes & barigoule jus – D	225
Cod, caponata, green beans & sauce vierge – N, S	195
Sole meunière, grenobloise, smoked potato purée – S, D, G	395
Bouillabaisse, classic mediterranean sea consommé – S, G	255
Lamb chops, stuffed vegetables, charcutière sauce – D	275
Roasted chicken breast filled with ceps & truffle – D	185
Beef tenderloin, pepper crust, spinach & panisse 230gr – D, G	365

Sharing

Sea bream with confit lemon, Provençal tomatoes – D, G	450
Côte de bœuf, confit potatoes, chimichurri – D	895

Sides

Sautéed mushrooms – D	40
Potato purée – D	40
Broccolini	40
French fries	40
PW's corn / corn / corn	40
Panisse	40

V – vegetarian / D – contains dairy / N – contains nuts / G – contains gluten / S – contains shellfish / A – contains alcohol. Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist. Gluten-free items available on request. All prices are in UAE Dirhams and include a 7% municipality fee, 10% service charge and 5% VAT.