Set Breakfast

Set Menu
Choose from a selection of hot beverages, fresh juices, eggs, breads and granola
1900 cal — SAR 155

Healthy Breakfast

Avocado On Toast
Served with poached eggs and smoked salmon
427 cal — SAR 79

Fruit Platter
125 cal — SAR 52

Parfait
Chia seeds soaked in coconut milk and bananas served with seasonal berries and topped with granola
83 cal — SAR 49

Granola
Served with low fat yogurt
460 cal — SAR 49

Mini Viennoiserie And Bread

Cheese Croissant
Served with salad
1042 cal — SAR 39

Fresh Croissant
Served with jam and butter
330 cal — SAR 25

Pain au Chocolate
Served with jam and butter
285 cal — SAR 23

Almond Croissant
345 cal — SAR 25

Bread Basket
French baguette, white toast, brioche and pain au chocolate served with butter and jam
1634 cal — SAR 39

Sourdough Bread
Served with butter
906 cal — SAR 39

Breakfast Sucree

Pancake
Seasonal berries, maple syrup
364 cal — SAR 45

French toast
Caramelised banana with vanilla ice cream
290 cal — SAR 62

Eggs

Boiled Egg
Served with toast, chives and butter
332 cal — SAR 32

Caviar Boiled Egg
Served with caviar 20g
296 cal — SAR 125

Fried Eggs On Toast
Served with salad
295 cal — SAR 34

Beef Bacon Fried Eggs
Fried eggs on toast served with crispy beef bacon and salad
425 cal — SAR 59

Classic Scrambled Eggs
2 eggs scrambled served with salad
498 cal — SAR 56

Scrambled Eggs With Smoked Salmon
2 eggs scrambled, smoked salmon served with salad
860 cal — SAR 64

Scrambled Egg With Truffle
3 eggs scrambled, truffle paste served with salad
380 cal — SAR 64

Plain Omelette
Served with toast, rocket, radish and tomato salad
282 cal — SAR 58

Truffle Omelette
Black truffle, toast, rocket, radish served with tomato salad
299 cal — SAR 59

Turkey & Cheese Omelette
Turkey, Emmental cheese, rocket, radish served with tomato salad
340 cal — SAR 56

Smoked Salmon & Herbs Omelette
Served with rocket, radish and tomato salad
325 cal — SAR 59

Eggs Benedict With Turkey
Served on brioche toast with hollandaise sauce and turkey
460 cal — SAR 59

Eggs Benedict With Avocado
Served on brioche toast with hollandaise sauce and avocado
290 cal — SAR 59

Eggs Benedict With Spinach
Served on brioche toast with hollandaise sauce and spinach
260 cal — SAR 55

Eggs Benedict With Smoked Salmon
Served on brioche toast with hollandaise sauce and smoked salmon
380 cal — SAR 64

Le Croque Selection

Le Croque Madame
Brioche toast, turkey, Emmental cheese topped with fried egg served with salad
294 cal — SAR 67

Le Croque Monsieur
Brioche toast, turkey, Emmental cheese served with salad
267 cal — SAR 62

Starters

Burrata with Tomatoes
Basil pesto
464 cal — SAR 82

Landaise Salad
Green beans, marinated artichoke, button mushrooms, balsamic vinaigrette
SAR 54

Quinoa Salad
Flowers, avocado, pomegranate
296 cal — SAR 74

House Cured Salmon, Soya
Crème fresh and blinis
SAR 134

Caesar Salad
Baby gem lettuce, Caesar dressing, shaved parmesan and croutons
339 cal — from SAR 64

Nicoise Salad
Confit tuna belly, mixed peppers, olives and egg
380 cal — SAR 76

Seabass Tartar
Red jalapenos, coriander and lemon zest
343 cal — SAR 75

Prawn Cocktail
Avocado and Marie Rose sauce
325 cal — SAR 75

French cheese selection
Brie, Roquefort, Goat cheese
486 cal — SAR 95

Starters To Share

Salmon Rillettes
Served with horseradish sauce and toast
320 cal — SAR 89

Grison Meat Chiffonade
Rocket, parmesan, cornichons
432 cal — SAR 104

Beef Sliders
One classic cheese slider and one truffle mayonnaise served in brioche buns
680 cal — SAR 68

Salmon Roe
Tangy cream and blinis
452 cal — SAR 84

'Kaviari' Oscitre Caviar 20g
Blinis and sour cream
480 cal — SAR 325

Soup

Traditional Onion Soup
Croutons, cuomte cheese
306 cal — SAR 62

Lentil Soup
Traditional lentil soup, croutons, lemon
79 cal — from SAR 54

Mains

Beef and bone marrow pie
Slowly cooked beef fillet steak with carrots and mushrooms, baked with puff pastry and bone marrow
1060 cal — SAR 208

Black Angus Grain Beef Fillet
Fries, sauce peppercorn
360 cal — SAR 289

Smash Burger Seattle
Fries, burger sauce
1030 cal — SAR 79

Indian lamb curry
Crispy onion rings, grilled pineapple, madras Rice
790 cal — SAR 102

Chicken Club Sandwich
Tomatoes, egg mayonnaise, beef bacon
765 cal — SAR 76

Chicken Breast
Creamy mushroom sauce, mash potatoes
385 cal — SAR 102

"Lapérouse" Nagil
Coconut sauce, chili oil, jasmine rice
225 cal — SAR 165

Pasta

Penne arrabbiata
Spicy tomato sauce, parsley
486 cal — SAR 104

Black truffle rigatoni
Shaved fresh truffle
904 cal — SAR 144

Shrimp linguini
Broccolini, confit tomatoes, bisque
926 cal — SAR 194

Mains To Share

La Cote De Boeuf
Peppercorn, bearnaise sauce and choice of two sides
1560 cal — SAR 659

Beef Wellington
Australian black Angus coated with dutxelles, wrapped in puff pastry, served with horseradish, cherry tomato, peppercorn sauce, and Dijon mustard.
792 cal — SAR 365

Sides

Fries
225 cal — SAR 34

Truffle, parmesan fries
326 cal — SAR 55

Sweet Potato
Deep fried sweet potatoes served with sriracha mayo sauce
362 cal — SAR 34

Mashed Potato
274 cal — SAR 34

Madras Rice
SAR 34

Truffle Mashed Potato
280 cal — SAR 55

Heart of lettuce
98 cal — SAR 24

Green beans, confit garlic, chili
320 cal — SAR 34

Desserts

« Lapérouse »
White vanilla cake with lemon meringue
380 cal — SAR 54

The « Sénateur »
Intense chocolate cake
417 cal — SAR 59

Mini Macarons
173 cal — from SAR 25

French Toast
Caramelised banana, vanilla ice cream
290 cal — SAR 62

Seasonal Fruit Platter
97 cal — SAR 52

Vanilla crème brulée
326 cal — SAR 64

La Belle Otero
Selection of homemade ice cream and sorbet, meringue, caramelised nuts
295 cal — SAR 67

Profiteroles
Onion croquette filled with dark chocolate pastry cream, served with caramelised almonds and warm hot chocolate sauce
470 cal — SAR 67

Cream Mascarpone
Savoiardi biscuits soaked in espresso coffee then topped with whipped mascarpone cream, caramelised almonds and cocoa powder
372 cal — SAR 59

Apple Tarte Tatin
Baked apple in caramel sauce and puff pastry served with salted caramel sauce and vanilla ice cream
687 cal — SAR 54