

## DESSERT

<b>Tarte Fine aux Pommes (V)</b> <i>vanilla ice cream</i>	48
<b>Fondant au Chocolat (V) (N)</b> <i>hazelnut ice cream</i>	58
<b>Exotic (V) (N)</b> <i>passion fruit sorbet, coconut crumble</i>	55
<b>Red Fruit Pavlova (V) (N)</b> <i>yogurt ice cream</i>	54
<b>Croquant Dulce de Leche (V)</b> <i>caramelized popcorn ice cream</i>	48
<b>Ile Flotante (N) (GF)</b> <i>caramel, almonds</i>	50
<b>Ice Cream &amp; Sorbet</b>	25
<b>Cheese Platter (N)</b>	120

## APPETIZER

<b>Classic Gougères (V)</b> <i>comté cheese</i>	35
<b>Tapenade</b> <i>parmesan sticks</i>	32
<b>Botarga Tarama</b> <i>blinis maison</i>	40

## BUSINESS LUNCH

12pm-3pm

<b>Starter/Main/Dessert</b>	125
<b>Starter/Main</b>	110
<b>Main/Dessert</b>	100

Pair your business lunch with selected beverages

<b>Wine</b>	35
<b>Prosecco</b>	55
<b>Spritz du Soleil</b> <i>passion fruit, lychee, lemon, citrus</i>	45
<b>Acai &amp; Coconut Mojito</b> <i>acai berries, coconut, fresh mint, fresh lime, soda water</i>	45

## Starter

choice of one

**Petits Pois à la Menthe (V) (GF)***green peas, red currant, Stracciatella***Pissaladière (S)***caramelized onion, anchovies, olives***Avocado Soup (V)***cumin, avocado grilled, toast***Saumon Gravlax (S) (+AED20)***blinis, Isigny cream, dill*

## Main

choice of one

**Thon Grillé à la Grenobloise (S)***mashed potato, syphon beurre noisette, croûtons***Lamb Chop, French Beans Fagot (GF)***pequillos, lamb jus***Spiced Rigatoni (V)***mancheño cheese, fried jalapeño***Bavette à l'échalote (GF) (+AED35)***shallot sauce, French fries*

## Dessert

choice of one

**Eugène Profiterole***cacao tuile, chocolate sauce***Tart of the Day (N)****Sabayon aux Fraises (GF) (+AED15)**

\*available on business days only, excluding public holidays

## APPETIZER

<b>Classic Gougères (V)</b>	<b>35</b>
<i>comté cheese</i>	
<b>Tapenade</b>	<b>32</b>
<i>parmesan sticks</i>	
<b>Botarga Tarama</b>	<b>40</b>
<i>blinis maison</i>	

## STARTER

<b>Oysters Gillardeau no5 (GF)</b>	<b>30</b>
<i>lemon, vinegar shallot</i>	
<b>Vanilla Tomato Tartare (V)</b>	<b>55</b>
<i>tomato gazpacho, lime</i>	
<b>Burrata (V)</b>	<b>85</b>
<i>cherry tomato, basil</i>	
<b>Sliced Seabream</b>	<b>82</b>
<i>sweet lime, coriander, chilli</i>	
<b>Salmon Tartare</b>	<b>80</b>
<i>buckwheat, crème fraîche, escabèche</i>	
<b>Foie Gras Terrine</b>	<b>145</b>
<i>Chutney date, rustic bread</i>	
<b>Veal &amp; Tuna Tartare</b>	<b>92</b>
<i>veal, tuna, capers, rocket leaves</i>	
<b>Wagyu Beef Carpaccio (N)</b>	<b>72</b>
<i>pesto, cecina, croûtons, parmesan</i>	
<b>Crispy Calamari (S)</b>	<b>82</b>
<i>remoulade sauce</i>	
<b>Pizzetta of Taleggio Cheese (V) (N)</b>	<b>70</b>
<i>caramelized onion, quince paste, pine nuts</i>	
<b>Veal Bone Marrow</b>	<b>105</b>
<i>bun, mustard</i>	
<b>Truffle Pizzetta (V)</b>	<b>100</b>
<i>provolone cheese, mozzarella</i>	
<b>Caviar</b>	
<b>Beluga (30g)</b>	<b>1680</b>
<b>Oscietra (30g)</b>	<b>568</b>

## SALAD

<b>Niçoise (GF)</b>	<b>90</b>
<i>olive, anchovies, tuna</i>	
<b>Quinoa (GF) (V)</b>	<b>60</b>
<i>avocado, exotic fruit, kale</i>	
<b>Smoked Bean Salad (GF)</b>	<b>85</b>
<i>foie gras, smoked duck, dry fig</i>	
<b>Beetroot &amp; Smoked Feta (GF) (V) (N)</b>	<b>52</b>
<i>pistachio, raspberry</i>	
<b>Avocado Caesar</b>	<b>62</b>
<i>anchovies, soft boiled egg</i>	
<b>Truffle Artichoke Spinach (V)</b>	<b>120</b>
<i>parmesan</i>	

## FISH &amp; SEAFOOD

<b>Seabream à la Plancha (GF)</b>	<b>138</b>
<i>Mediterranean vegetables, vierge sauce</i>	
<b>Crunchy Seabass</b>	<b>132</b>
<i>laban, salicornia, buckwheat</i>	
<b>Baked Salmon</b>	<b>150</b>
<i>puff pastry, mustard sauce</i>	
<b>Dover Sole Meunière</b>	<b>475</b>
<i>capers, lemon, parsley</i>	
<b>Bar en Croûte De Sel</b>	<b>750</b>
<i>selection of sauces</i>	

## PASTA, RISOTTO &amp; VEGETARIAN

gluten free pasta available on request

<b>Spinach &amp; Ricotta Ravioli (V) (N)</b>	<b>125</b>
<i>pesto, sage, pine nuts</i>	
<b>Risotto Provencale (V) (GF)</b>	<b>115</b>
<i>burrata, tomato jam, olives, basil</i>	
<b>Crozets à la Truffe</b>	<b>135</b>
<i>veal ham, beaufort, truffle</i>	
<b>Lobster Pasta (S)</b>	<b>235</b>
<i>oregano, garlic oil</i>	
<b>Safran Risotto Ossobuco</b>	<b>145</b>
<i>veal, pea cress, parmesan cheese</i>	

## MEAT &amp; POULTRY

<b>Cordon Bleu Deluxe</b>	<b>170</b>
<i>veal ham, comté cheese, fresh truffle</i>	
<b>Grilled Lamb Chops (GF)</b>	<b>195</b>
<i>spiced red pepper, green olive, zaatar</i>	
<b>Roasted Whole Baby Chicken (GF)</b>	<b>155</b>
<i>baby potatoes, mushroom</i>	
<b>Beef Tartare (GF)</b>	<b>145</b>
<i>capers, parsley, shallot</i>	
<b>Bavette à l'échalote (GF) (A)</b>	<b>160</b>
<i>caramelized onions in red wine</i>	
<b>Grilled Beef Tenderloin (GF) (N)</b>	<b>295</b>
<i>sauce entrecôte</i>	
<b>Côte de Veau à la Normande (GF)</b>	<b>260</b>
<i>mushroom sauce</i>	
<b>Striploin (N) (GF)</b>	<b>310</b>
<i>sauce entrecôte</i>	
<b>Côte de Boeuf (N) (GF)</b>	<b>1050</b>
<i>béarnaise sauce, confit garlic</i>	

## SIDE

<b>Frites Maison (GF) (V)</b>	<b>32</b>
<b>Sautéed French Beans (GF) (V)</b>	<b>35</b>
<b>Pomme Purée (GF) (V)</b>	<b>38</b>
<b>Ratatouille (GF) (V)</b>	<b>30</b>
<b>Green Salad (GF) (V)</b>	<b>30</b>
<b>Steamed Rice (GF) (V)</b>	<b>20</b>