

DESSERT

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

APPETIZER

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

BUSINESS LUNCH

12pm-3pm

Starter/Main/Dessert	125
Starter/Main	110
Main/Dessert	100

Pair your business lunch with selected beverages

Wine	35
Prosecco	55
Piscine du Sud	45
<i>red wine, cinnamon, fresh fruits, soda</i>	
Pêché Mignon	45
<i>peach purée, passion fruit cordial, lemon juice, 0% Prosecco</i>	
Acai & Coconut Mojito	45
<i>acai berries, coconut, fresh mint, fresh lime, soda water</i>	

Starter

*choice of one***Potato Salad (V)***gribiche sauce, croûtons, quail egg***Green Soup (V) (GF)***green peas, goat cheese, mint***Tuna Carpaccio***tonnato sauce, parmesan, capers***Saumon Gravlax (+AED20)***blinis, Isigny cream, dill*

Main

*choice of one***Pan Fried Stonebass (GF)***zucchini, olives, verjus sauce***Tomate Farcie, Riz Pilaf***veal, smoked paprika***Ricotta Gnocchi***bottarga, lemon, sage***Bavette à l'échalote (GF) (+AED35)***frites, shallot sauce*

Dessert

*choice of one***Salted Caramel Cheesecake***caramel ice cream***Tart of the Day****Hazelnut Paris Brest (N) (+AED15)****Selection of 3 Cheeses (N) (+AED25)***dry fruits, dry nuts, grapes, rustic bread*

*available on business days only, excluding public holidays

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (GF) Gluten-free

All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fee

APPETIZER

Classic Gougères (V)	35
<i>comté cheese</i>	
Tapenade	32
<i>parmesan sticks</i>	
Botarga Tarama	40
<i>blinis maison</i>	
Cheese Platter (N)	90/120
<i>choice of 3 or 5</i>	

STARTER

Oysters Gillardeau no5 (GF)	30
<i>lemon, vinegar shallot</i>	
Vanilla Tomato Tartare (V)	55
<i>tomato gazpacho, lime</i>	
Burrata (V)	85
<i>cherry tomato, basil</i>	
Sliced Seabream	82
<i>sweet lime, coriander, chili</i>	
Salmon Tartare	80
<i>buckwheat, crème fraîche, escabèche</i>	
Foie Gras Terrine	145
<i>Chutney date, rustic bread</i>	
Veal & Tuna Tartare	92
<i>veal, tuna, capers, rocket leaves</i>	
Wagyu Beef Carpaccio (N)	72
<i>pesto, cecina, croûtons, parmesan</i>	
Crispy Calamari (S)	82
<i>remoulade sauce</i>	
Pizzetta of Taleggio Cheese (V) (N)	70
<i>caramelized onion, quince paste, pine nuts</i>	
Veal Bone Marrow	125
<i>bun, mustard</i>	
Truffle Pizzetta (V)	105
<i>provolone cheese, mozzarella</i>	
Caviar	
Beluga (30g)	1680
Oscietra (30g)	568

SALAD

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

FISH & SEAFOOD

Seabream à la Plancha (GF)	138
<i>Mediterranean vegetables, vierge sauce</i>	
Crunchy Seabass	134
<i>laban, salicornia, buckwheat</i>	
Baked Salmon	150
<i>puff pastry, mustard sauce</i>	
Dover Sole Meunière	475
<i>capers, lemon, parsley</i>	

PASTA, RISOTTO & VEGETARIAN

gluten free pasta available on request

Spinach & Ricotta Ravioli (V) (N)	125
<i>pesto, sage, pine nuts</i>	
Risotto Provencale (V) (GF)	115
<i>burrata, tomato jam, olives, basil</i>	
Crozets à la Truffe	145
<i>veal ham, beaufort, truffle</i>	
Lobster Pasta (S)	235
<i>oregano, garlic oil</i>	
Safran Risotto Ossobuco	155
<i>veal, pea cress, parmesan cheese</i>	

MEAT & POULTRY

Cordon Bleu Deluxe	175
<i>veal ham, comté cheese, fresh truffle</i>	
Grilled Lamb Chops (GF)	195
<i>spiced red pepper, green olive, zaatar</i>	
Roasted Whole Baby Chicken (GF)	155
<i>baby potatoes, mushroom</i>	
Beef Tartare (GF)	145
<i>capers, parsley, shallot</i>	
Bavette à l'échalote (GF)	165
<i>shallot sauce</i>	
Grilled Beef Tenderloin (GF) (N)	295
<i>sauce entrecôte</i>	
Striploin (N) (GF)	310
<i>sauce entrecôte</i>	

SIDE

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