

APPETIZER

Classic Gougères (V)	35
<i>comté cheese</i>	
Tapenade	32
<i>parmesan sticks</i>	
Croquetas	47
<i>sliced cecina</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 Gazpacho (V)	55
<i>lime, garlic confit, rustic bread</i>	
Burrata (V)	85
<i>cherry tomato, basil</i>	
Sliced Seabream (GF)	82
<i>sweet lime, coriander, chili, crispy quinoa</i>	
Salmon Tartare	80
<i>buckwheat, crème fraîche, escabèche</i>	
Foie Gras Terrine	148
<i>chutney date, brioche</i>	
Bluefin Tuna Tartare	114
<i>caviar, avocado, celery, watermelon gazpacho</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>	
Beetroot & Goat Cheese (V)	52
<i>orange segments, pumpkin seeds</i>	
Avocado and Shrimp Salad (S) (GF)	110
<i>red radish, shallot dressing</i>	
Truffle Artichoke Spinach (V)	120
<i>parmesan</i>	

FISH & SEAFOOD

Roasted Cod (GF)	165
<i>puree haricot blanc, tomato vierge</i>	
Crunchy Seabass	134
<i>laban, salicornia, buckwheat</i>	
Baked Salmon	155
<i>puff pastry, lemon beurre blanc</i>	
Dover Sole Meunière	475
<i>capers, lemon, parsley</i>	
Bar en Croute De Sel	750
<i>selection of sauces</i>	

PASTA, RISOTTO & VEGETARIAN

gluten free pasta available on request

Agnolotti au Canard	155
<i>duck ragout, white cheese sauce</i>	
Gnocchi Burrata (V)	115
<i>tomato sauce, basil</i>	
Crozets à la Truffe	145
<i>veal ham, beaufort, truffle</i>	
Lobster Linguini (S)	245
<i>oregano, garlic, oil</i>	
Safran Risotto Ossobuco	155
<i>veal, pea cress, parmesan cheese</i>	
Mushroom Risotto (GF)	148
<i>camembert sauce, porcini mushrooms</i>	
<i>(additional truffle + AED.35)</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, pomme gaufrette</i>	
Bavette à l'échalote (GF)	165
<i>shallot sauce</i>	
Grilled Beef Tenderloin (GF) (N)	295
<i>sauce entrecôte</i>	
Cote de Veau a La Normande (GF)	260
<i>mushroom sauce</i>	
Wagyu Ribeye (GF)	375
<i>beef jus, grilled baby leeks</i>	
T-Bone Steak (GF)	1050
<i>bernaise sauce, confit garlic</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
Pomme Gaufrette with Truffle (GF) (V)	55

DESSERT

Tarte Fine aux Pommes (V)	48
<i>vanilla ice cream</i>	
Fondant au Chocolat (V) (N)	58
<i>hazelnut ice cream</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 Flottante (N) (GF)	50
<i>caramel, almonds</i>	
Tarte au Citron (N)	50
<i>meringue, citrus fruits</i>	
Mango Cheesecake	55
<i>mango coulis, mint</i>	
Crème Brûlée (GF)	50
<i>passion fruit sorbet</i>	

DESSERT WINE 75ml

"Enhance your dessert experience by pairing it with our carefully selected wines"

NV Lustau La Plaza Vieja, Palomino, Amontillado Sherry	48
<i>Jerez, Spain</i>	
<i>Honey and nutty aroma, sweet flavors of caramel, prune and dried figs.</i>	
2017 Santa Carolina Late Harvest, Sauvignon Blanc	50
<i>Rapel Valley, Chile</i>	
<i>Orange Blossom, with a hints of orange marmalade, apricot and hazelnut.</i>	
NV Quinta do Noval 10 Year old Tawny Port	62
<i>Douro, Portugal</i>	
<i>Fruity bouquet and nutty aroma, white raisin, figs and burnt caramel.</i>	
2017 Tenuta Il Cascinone, Moscato d'Asti	65
<i>Piedmond, Italy</i>	
<i>honeysuckle and peach aroma, ripe peach, zesty citrus, grapefruits and apricot.</i>	
2016 Chateau Armajan des Ormes	75
<i>Sauternes, France</i>	
<i>Dried apricot and sweet orange peel aroma, apricot, orange marmalade and peach.</i>	

APPETIZER

Classic Gougères (V)	35
<i>comté cheese</i>	
Tapenade	32
<i>parmesan sticks</i>	
Croquetas	45
<i>sliced cecina</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
Moët & Chandon, Brut Impérial	99
Piscine du Sud	45
<i>red wine, cinnamon, fresh fruits, soda</i>	
Péché 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 Green Lentil Salad (V)
<i>mashe lettuce, golden raisin, crispy onion</i>
Crème d'asperge (V)
<i>ricotta cheese, croûtons</i>
Argentinian Prawns Caponata (N)(S)
<i>sauteed prawns, rocket leaves</i>
Saumon Gravlax (+AED20)
<i>blinis, Isigny cream, dill</i>

Main

choice of one

Seared Bass (GF)
<i>fennel puree, vierge vegetables</i>
Chicken Pizzaiola
<i>rich tomato sauce, olives, potato</i>
Calamarata with Pumpkin (V)
<i>camembert cheese, herbs crumb, pumpkin seeds</i>
Bavette à l'échalote (GF) (+AED35)
<i>frites, shallot sauce</i>

Dessert

choice of one

Tart of the day
Black Forest Éclair
Crème Brûlée (+AED15)
<i>passion fruit sorbet</i>
Selection of 3 Cheeses (N) (+AED25)
<i>dry fruits, dry nuts, grapes, rustic bread</i>

*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