

**BUSINESS LUNCH**

12pm-3pm

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

Pair your business lunch with selected beverages

<b>Wine</b>	<b>38</b>
<b>Prosecco</b>	<b>58</b>
<b>Moët &amp; Chandon, Brut Impérial</b>	<b>105</b>
<b>Piscine du Sud</b>	<b>48</b>
<i>red wine, cinnamon, fresh fruits, soda</i>	
<b>La Douceur</b>	<b>45</b>
<i>watermelon juice, lemon, coconut, lychee pure</i>	
<b>Rouge Passion</b>	<b>45</b>
<i>pomegranate juice, coconut, lemon, rose lemonade</i>	

**Starter***choice of one***Endives Salad (GF) (N) (V)***green apple, orange, caramelized walnut, blue cheese***Soupe de Brocoli (N) (V)***comte cheese, fried almond***Salami Pizzetta***tomato sauce, mozzarella, basil***Carpaccio de Saumon (+AED15)***salmon egg, crème fraîche, orange dressing, green apple***Main***choice of one***Cabillaud Grillé (GF)***spinach & mushroom salad, pickled radish***Boeuf Braisé (GF)***potage purée, baby carrots, jus***Rigatoni Arrabbiata (V)***tomato sauce, parmesan, red chili***Bavette à l'échalote (GF) (+AED35)***frites, shallot sauce***Dessert***choice of one***Tart of the day****Mousse au Chocolat Entremet (N)***raspberry, hazelnut praline***Crème Brûlée (GF) (+AED15)***passion fruit sorbet***Selection of 3 Cheeses (N) (+AED25)***dry fruits, dry nuts, grapes, rustic bread***Café Gourmand (+AED45) (N)***assortment of mini pastries, your choice of coffee**\*available on business days only, excluding public holidays*

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (GF) Gluten-free  
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**FARM-TO-TABLE**

*Rooted in the heart of the UAE, our farm-to-table dishes are prepared with 100% locally sourced ingredients. Each dish honors the care and passion of local farmers, bringing the freshest flavors from the land to your table.*

**STARTERS**

**Tomato Gazpacho (V)** **55**  
*brioche toast*

**Grilled Eggplant & Burrata (V) (D)** **75**  
*tomato tartare, crispy onion*

**Cured Kalanji Fish Tartare (GF)** **75**  
*organic cucumber, pickled yellow zucchini*

**MAINS**

**Barbecue Chicken Leg (GF)** **130**  
*organic bell pepper, crispy chicken skin*

**Josper-Grilled King Fish (D) (GF)** **145**  
*spinach, lemon beurre blanc, organic cucumber flower*

**DESSERT**

**Chocolate Eggplant Parfait (N)(GF)** **45**  
*camel milk ice cream*

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## APPETIZER

<b>Classic Gougères (V)</b>	<b>35</b>
<i>comté cheese</i>	
<b>Tarama</b>	<b>45</b>
<i>blinis, bottarga</i>	
<b>Cromesquis</b>	<b>52</b>
<i>manchego cheese, sliced cecina, truffle</i>	
<b>Cheese Platter (N)</b>	<b>90/120</b>
<i>choice of 3 or 5</i>	

## STARTER

<b>Oysters Gillardeau no5 (GF)</b>	<b>30</b>
<i>lemon, vinegar shallot</i>	
<b>Burrata (V)</b>	<b>85</b>
<i>cherry tomato, basil</i>	
<b>Seabream Carpaccio (GF)</b>	<b>92</b>
<i>salicornia salsa, bottarga, tiradito sauce</i>	
<b>Salmon Tartare</b>	<b>80</b>
<i>buckwheat, crème fraîche, escabèche</i>	
<b>Foie Gras Terrine</b>	<b>155</b>
<i>chutney date, brioche</i>	
<b>Bluefin Tuna Tartare</b>	<b>125</b>
<i>caviar, avocado, celery, watermelon gazpacho</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>125</b>
<i>bun, mustard</i>	
<b>Pizzetta à la Truffe (V)</b>	<b>115</b>
<i>portobello mushroom, provolone, mozzarella</i>	
<b>Escargots de Bourgogne</b>	<b>98</b>
<i>toasted bread</i>	
<b>Soupe à l'oignon</b>	<b>75</b>
<i>raclette cheese, croûtons</i>	
<b>Caviar</b>	
<b>Beluga (30g)</b>	<b>1680</b>
<b>Oscietra (30g)</b>	<b>568</b>

## SALAD

<b>Niçoise (GF)</b>	<b>92</b>
<i>olive, anchovies, tuna</i>	
<b>Quinoa (GF) (V)</b>	<b>60</b>
<i>avocado, exotic fruit, kale</i>	
<b>Beetroot &amp; Goat Cheese (V)</b>	<b>52</b>
<i>orange segments, pumpkin seeds</i>	
<b>Avocado and Shrimp Salad (S) (GF)</b>	<b>110</b>
<i>red radish, shallot dressing</i>	
<b>Truffle Artichoke Spinach (V)</b>	<b>115</b>
<i>parmesan</i>	
<b>French Beans Salad (N) (GF)</b>	<b>85</b>
<i>apple, pecan nuts, foie gras</i>	

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## FISH &amp; SEAFOOD

<b>Roasted Cod (GF)</b>	<b>165</b>
<i>puree haricot blanc, tomato vierge</i>	
<b>Crunchy Seabass</b>	<b>134</b>
<i>laban, salicornia, buckwheat</i>	
<b>Pan Seared Salmon (GF)</b>	<b>155</b>
<i>salmon roe beurre blanc, leeks, fava beans</i>	
<b>Dover Sole Meunière</b>	<b>475</b>
<i>capers, lemon, parsley</i>	
<b>Bar en Croute De Sel</b>	<b>750</b>
<i>selection of sauces</i>	

## PASTA, RISOTTO &amp; VEGETARIAN

gluten free pasta available on request

<b>Agnolotti au Canard</b>	<b>155</b>
<i>duck ragout, white cheese sauce</i>	
<b>Raclette Ravioli (V)</b>	<b>135</b>
<i>eggplant, tomato sauce, burrata, basil sauce</i>	
<b>Crozets à la Truffe</b>	<b>145</b>
<i>veal ham, beaufort, truffe</i>	
<b>Lobster Spaghetti (S)</b>	<b>260</b>
<i>oregano, garlic, oil</i>	
<b>Mushroom Risotto (GF)</b>	<b>148</b>
<i>camembert sauce, porcini mushrooms</i>	
<i>(additional truffle + AED35)</i>	
<b>Fondue Savoyarde (V)</b>	<b>280</b>
<i>green salad, rustic bread</i>	
<i>(additional truffle + AED55)</i>	
<i>(additional potato &amp; cold cuts + AED55)</i>	

## MEAT &amp; POULTRY

<b>Cordon Bleu Deluxe</b>	<b>175</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, pomme gaufrette</i>	
<b>Bavette à l'échalote (GF)</b>	<b>165</b>
<i>shallot sauce</i>	
<b>Grilled Beef Tenderloin (GF) (N)</b>	<b>295</b>
<i>sauce entrecôte</i>	
<b>Cote de Veau a La Normande (GF)</b>	<b>260</b>
<i>mushroom sauce</i>	
<b>Wagyu Ribeye (GF)</b>	<b>375</b>
<i>beef jus, grilled baby leeks</i>	
<b>T-Bone Steak (GF)</b>	<b>1050</b>
<i>bearnaise 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>
<b>Pomme Gaufrette with Truffle (GF) (V)</b>	<b>55</b>

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# EUGÈNE

## DESSERT

<b>Tarte Tatin (V)</b>	<b>65</b>
<i>caramelized apple, puff pastry, caramel sauce, vanilla ice cream</i>	
<b>Fondant au Chocolat (V) (N)</b>	<b>58</b>
<i>hazelnut ice cream</i>	
<b>Red Fruit Pavlova (V) (N)</b>	<b>54</b>
<i>meringue, raspberry coulis</i>	
<b>Croquant Dulce de Leche (V)</b>	<b>48</b>
<i>caramelized popcorn ice cream</i>	
<b>Ile Flottante (N) (GF) (V)</b>	<b>50</b>
<i>caramel, almonds</i>	
<b>Mango Cheesecake (V)</b>	<b>55</b>
<i>fresh mango, cherry gel</i>	
<b>Fondue au Chocolat (V)</b>	<b>70</b>
<i>dark chocolate, mix berries, homemade marshmallow</i>	
<b>Ice Cream and Sorbet Selection (V) (N)</b>	<b>25</b>

## SWEET WINE

*75ml / Bottle*

<b>NV Lustau La Plaza Vieja, Palomino, Amontillado Sherry</b> <i>Jerez, Spain</i>	<b>55/ 545</b>
<b>2017 Santa Carolina Late Harvest, Sauvignon Blanc</b> <i>Rapel Valley, Chile</i>	<b>67/440</b>
<b>NV Quinta do Noval 10 Year old Tawny Port</b> <i>Douro, Portugal</i>	<b>68/ 670</b>
<b>2017 Tenuta Il Cascinone, Moscato d'Asti</b> <i>Piedmont, Italy</i>	<b>72/ 360</b>
<b>2016 Chateau Armajan des Ormes</b> <i>Sauternes, France</i>	<b>85/ 425</b>

*Bon Appétit*