EUGENE

LE MENU

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APPETIZER

Classic Gougères (V)	35
comté cheese	
Tarama	45
blinis, bottarga	
Croque-Monsieur à la Truffe	52
comte, truffle, veal ham	
Cheese Platter (N)	90/120
choice of 3 or 5	

STARTER

Oysters Gillardeau no5 (GF)	30
lemon, vinegar shallot	
Burrata (V)	85
cherry tomato, basil	
Yellowtail Carpaccio (GF)	92
lemon, espelette	
Salmon Tartare	80
buckwheat, crème fraîche, escabèche	
Foie Gras Terrine	155
chutney date, brioche	
Poulpe Rôti (S) (GF)	128
char grilled octopus tentacle, crushed potatoes, capsicum purée, parsley aioli	
Wagyu Beef Carpaccio (N)	72
pesto, cecina, croûtons, parmesan	
Crispy Calamari (S)	82
remoulade sauce	
Pizzetta of Taleggio Cheese (V) (N)	70
caramelized onion, quince paste, pine nuts	
Veal Bone Marrow	125
bun, mustard	
Pizzetta à la Truffe (V)	115
portobello mushroom, provolone, mozzarella	
Escargots de Bourgogne	98
toasted bread	
Soupe de Marrons et Foie Gras (N)	132
chestnut soup, foie gras, celery	

Caviar

Beluga (30g)	1680
Oscietra (30g)	568

SALAD

Salade de Chèvre Chaud (V) (N)	80
warm goat cheese salad, pears, honey dressing, walnut	
Quinoa (GF) (V)	60
avocado, exotic fruit, kale	
Beetroot & Goat Cheese (V)	52
orange segments, pumpkin seeds	
Avocado and Shrimp Salad (S) (GF)	110
red radish, shallot dressing	
Truffle Artichoke Spinach (V)	115
parmesan	
French Beans Salad (N) (GF)	85
apple, pecan nuts, foie gras	

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FISH & SEAFOOD

Cabillaud à la Niçoise (S)	165
capers, olives, bisque, toast	
Crunchy Seabass	134
laban, salicornia, buckwheat	
Tuna Steak (GF)	195
pepper sauce, crushed potatoes	
Dover Sole Meunière	475
capers, lemon, parsley	
Dorade en Papillote (S) (GF)	230
baked whole sea bream, Mediterranean sauce, fresh herbs	

MEAT & POULTRY

Cordon Bleu Deluxe	175
veal ham, comté cheese, fresh truffle	
Grilled Lamb Chops (GF)	195
spiced red pepper, green olive, zaatar	
Roasted Whole Baby Chicken (GF)	155
baby potatoes, mushroom	
Beef Tartare (GF)	145
capers, parsley, shallot, pomme gaufrette	
Bavette à l'échalote (GF)	165
shallot sauce	
Grilled Beef Tenderloin (GF) (N)	295
sauce entrecôte	
Wagyu Ribeye (GF)	375
beef jus, grilled baby leeks	
Côte de Boeuf (GF)	950
bearnaise sauce, confit garlic	
Joue de Boeuf Bourguignon (GF)	198
slow cooked beef cheek, roasted mushroom, mashed potatoes	

PASTA, RISOTTO & VEGETARIAN

gluten free pasta available on request

Gnocchi Caviar	190
cream, lemon, salicornia	
Spinach Ricotta Ravioli (V)	105
butter sage	
Crozets à la Truffe	145
veal ham, beaufort, truffle	
Lobster Spaghetti (S)	260
oregano, garlic, oil	
Risotto aux Champignons (GF)	158
girolles risotto, raclette sauce	

SIDE

Frites Maison (GF) (V)	32
Sautéed Green Asparagus (GF) (V)	48
Pomme Purée (GF) (V)	38
Ratatouille (GF) (V)	30
Tomato Salad (GF) (V)	30
Steamed Rice (GF) (V)	20
Sautéed Green Beans (V) (GF)	40

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DESSERT

Tarte Tatin (V) *caramelized apple, puff pastry, vanilla ice cream*	65
Fondant au Chocolat (V) (N) *hazelnut ice cream*	58
Red Fruit Pavlova (V) (N) *meringue, raspberry coulis*	54
Classic Mille-Feuille (V) *puff pastry, chantilly, vanilla ice cream*	48
Ile Flottante (N) (GF) (V) *almonds*	50
Tropezienne (V) *diplomatic cream, French brioche*	55
Mousse au Chocolat (V) (N) *caramel sauce*	58
Ice Cream and Sorbet Selection (V) (N)	25

SWEET WINE

75ml / Bottle

NV Lustau La Plaza Vieja, Palomino, Amontillado Sherry *Jerez, Spain*	55/ 545
2017 Santa Carolina Late Harvest, Sauvignon Blanc *Rapel Valley, Chile*	67/440
NV Cockburn's Fine Tawny Port *Douro, Portugal*	68/ 670
2017 Tenuta Il Cascinone, Moscato d'Asti *Piedmont, Italy*	72/ 360
2016 Chateau Armajan des Ormes *Sauternes, France*	85/ 425

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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) *brioche toast*	55
Grilled Eggplant & Burrata (V) (D) *tomato tartare, crispy onion*	75

MAINS

Barbecue Chicken Leg (GF) *organic bell pepper, crispy chicken skin*	130
Josper-Grilled King Fish (D) (GF) *spinach, lemon beurre blanc, organic cucumber flower*	145

DESSERT

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

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BUSINESS LUNCH

12pm-4pm

Starter/Main/Dessert	125
Starter/Main	115
Main/Dessert	105

Pair your business lunch with selected beverages

Wine	42
Prosecco	58
Moët & Chandon, Brut Impérial	105
Eugene White Sangria	48

tropical fruits infused white wine, passion fruit cordial, prosseco, soda water

La Douceur	45

watermelon juice, lemon, coconut, lychee pure

Rouge Passion	45

pomegranate juice, coconut, lemon, rose lemonade

Melon Ice Tea	45

melon cyrup, lemon juice, earl grey tea, mint

Starter

choice of one

Salade de Magret Fumé et Foie Gras (GF) (N)
smoked duck breast, foie gras, caramelised walnut, blue cheese

Burrata aux Kaki (GF) (V)
roasted persimmon, rocket

Soupe aux Champignons (V)
mushroom soup, comté bread

Carpaccio de Thon (GF)
tuna carpaccio, tuna sauce, caper leaves

Foie Gras Terrine (+AED35)
date chutney, rustic bread

Main

choice of one, served with a selected side

Saucisse et sa Purée
beef sausage, shallot sauce, mashed potatoes

Dorade à la Grenobloise
sea bream, celeriac purée, sundried tomatoes

Poulet Vol-au-Vent
mushroom, chicken, puff pastry

Raviolo Ricotta et Épinards (V) (N)
spinach and ricotta raviolo, parmesan sauce, egg yolk

Bavette à l'échalote (GF) (+AED35)
frites, shallot sauce

Dessert

choice of one

Cake of the Day

Mix Berries Platter (+AED15)
seasonal mix berries, lemon sorbet

Crème Brûlée
custard cream, ice cream

Apple Crumble
apple compote, cinnamon crumble, vanilla ice cream

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

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Bon Appétit