EUGENE

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 syrup, lemon juice, earl grey tea, mint

Starter

choice of one

Salade de Pommes de Terre (GF)
sliced potatoes, tuna mayonnaise, carrots and green beans

Carpaccio de Betterave (V)
beetroot carpaccio, goat cheese, rocket & mandarin

Soupe de Poisson (S)
mussels, sea bass, prawn, bisque, toast

Oeuf Mayonnaise (V)
jammy eggs, homemade mayonnaise, leeks

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

Main

choice of one, served with a selected side

Cuisse de Canard à l'orange (GF)
creamy polenta with slow cooked duck leg, winter vegetables

Maigre, Poireaux et Champignons (S) (GF)
pan seared stone bass, leek sauce, stuffed shallot

Poulet et Salsifis (GF)
chicken thigh, salsify, creamy sauce

Rigatoni à la Courge et Fourme d'Ambert (V)
rigatoni pasta, pumpkin sauce, blue cheese

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

Dessert

choice of one

Tart of the Day
chef's daily tart selection

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

Madeleines Infusées au Caramel
madeleines soaked in caramel, vanilla ice cream

Pamplemousse Pavlova (GF)
crushed meringue, grapefruit sorbet and foam

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 or tea

(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

Bon Appétit