



EUGÈNE
LE MENU



APPETIZER

Classic Gougères (V)	35
<i>comté cheese</i>	
Croque-Monsieur à la Truffe	52
<i>comté, truffle, veal ham</i>	
Cheese Platter (N)	90/120
<i>choice of 3 or 5</i>	

STARTER

Oysters Fine de Claire (GF)	30
<i>lemon, vinegar shallot</i>	
Burrata (V)	85
<i>cherry tomato, basil</i>	
Yellowtail Carpaccio (GF)	92
<i>lemon, espelette</i>	
Foie Gras Terrine	155
<i>chutney date, brioche</i>	
Poulpe Rôti (S) (GF)	128
<i>char grilled octopus tentacle, crushed potatoes, capsicum purée, parsley aioli</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, pine nuts, pesto</i>	
Veal Bone Marrow	125
<i>bun, mustard</i>	
Pizzetta à la Truffe (V)	115
<i>portobello mushroom, provolone, mozzarella</i>	
Escargots de Bourgogne	98
<i>toasted bread</i>	
Beef Tartare (GF)	95
<i>capers, parsley, shallot, pomme gaufrette</i>	
Caviar	
Beluga (30g)	1500
Oscietra (30g)	500

SALAD

Salade de Chèvre Chaud (V) (N)	80
<i>warm goat cheese salad, pears, honey dressing, walnut</i>	
Quinoa (GF) (V)	60
<i>avocado, exotic fruits, kale</i>	
Beetroot & Goat Cheese (V)	52
<i>orange segments, pumpkin seeds</i>	
Truffle Artichoke Spinach (V)	115
<i>parmesan, croûtons</i>	
French Beans Salad (N) (GF)	85
<i>apple, pecan nuts, foie gras</i>	

FISH & SEAFOOD

Rouget à la Niçoise (S)(GF)	92
<i>red mullet, capers, olives, bisque</i>	
Crunchy Seabass	128
<i>laban, salicornia, buckwheat</i>	

MEAT & POULTRY

Cordon Bleu Deluxe (+AED20 Truffle)	145
<i>veal ham, comté cheese</i>	
Grilled Lamb Chops (GF)	197
<i>spiced red pepper, green olive, zaatar</i>	
Roasted Whole Baby Chicken (GF)	135
<i>baby potatoes, mushroom</i>	
Bavette à l'Échalote (GF)	150
<i>Australian Wagyu MB6-7 flank steak, shallot sauce</i>	
Joue de Boeuf Bourguignon (GF)	198
<i>slow cooked beef cheek, roasted mushroom, mashed potatoes</i>	
Grilled Beef Tenderloin (GF) (N)	280
<i>Black Angus MB3+, sauce entrecôte</i>	
Wagyu Rib Eye (GF)	375
<i>Australian Wagyu MB4-5 330gr, grilled baby leeks</i>	

PASTA, RISOTTO & VEGETARIAN

gluten free pasta available on request

Gnocchi Caviar	190
<i>cream, lemon, salicornia</i>	
Spinach Ricotta Ravioli (V)	85
<i>butter sage</i>	
Coquillettes de mon Enfance	145
<i>veal ham, comté, truffle</i>	
Orzo Seafood (S)	225
<i>lobster bisque, seabass, calamari, prawns</i>	
Risotto aux Champignons (GF)	135
<i>girolles risotto, raclette sauce</i>	

SHARING SELECTION

Dover Sole Meunière	400
<i>whole dover sole 600gr, capers, lemon, parsley</i>	
Whole Roasted Chicken (GF)	250
<i>Label Rouge chicken 1.4kg, roasted potatoes</i>	
Whole Roast Beef	350
<i>Wagyu rump 700gr, beef jus, mashed potatoes</i>	
Côte de Boeuf (GF)	720
<i>Australian Black Angus MB3 1.2kg, béarnaise sauce</i>	

SIDE

Sautéed French Beans (GF) (V)	30
Frites Maison (GF) (V)	32
Sautéed Broccolini (GF) (V)	32
Pomme Purée (GF) (V)	30
Ratatouille (GF) (V)	30
Tomato Salad (GF) (V)	30

DESSERT

Tarte Fine aux Pommes (V)	65
<i>apple tart, cinnamon ice cream</i>	
Fondant au Chocolat (V) (N)	58
<i>hazelnut ice cream</i>	
Red Fruit Pavlova (V) (N)	54
<i>meringue, raspberry coulis, yoghurt ice cream</i>	
Classic Mille-Feuille (V)	48
<i>puff pastry, chantilly, vanilla ice cream</i>	
Crème Brûlée (V) (GF)	55
<i>vanilla custard, caramelised sugar crust</i>	
Mousse au Chocolat (V) (N)	58
<i>chocolate mousse, caramel sauce</i>	
Ice Cream and Sorbet Selection (V) (N)	25

SWEET WINE

75ml / Bottle

2020 Santa Carolina Late Harvest, Sauvignon Blanc <i>Rapel Valley, Chile</i>	67/440
NV Cockburn's Fine Ruby Port <i>Douro, Portugal</i>	68/ 670
2020 Tenuta Il Cascinone, Moscato d'Asti <i>Piedmont, Italy</i>	72/ 360
2017 Château Armajan des Ormes <i>Sauternes, France</i>	85/ 425



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
<i>brioche toast</i>	
Grilled Eggplant & Burrata (V) (D)	75
<i>tomato tartare, crispy onion</i>	

MAINS

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

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 Red Sangria	48
<i>cinnamon, cloves, orange, red wine, honey, soda, prosecco</i>	
La Douceur	45
<i>watermelon juice, lemon, coconut, lychee pure</i>	
Rouge Passion	45
<i>pomegranate juice, coconut, lemon, rose lemonade</i>	
St Barth	45
<i>chamomile tea, lime, passion fruit, soda water</i>	

Starter

choice of one

Salade d'Endives (V) (GF) (N)

endives, green apple, caramelized walnut, blue cheese

Galette de Pomme de Terre au Saumon Fumé (GF)

smoked salmon, cream cheese, leeks & potato rosti

Burrata aux Tomates (V)

mix tomatoes, basil, rocket, croutons

Soupe à l'Oignon

onion soup, raclette, baguette

Foie Gras Terrine (+AED35)

date chutney, rustic bread

Main

choice of one, served with a selected side

Crevettes Rôties avec Ratatouille (S)

roasted prawns, ratatouille

Rôti de Boeuf (GF)

roast beef, mashed potatoes, beef jus

Poulet Basquaise au Couscous

chicken thigh, sauteed capsicum, couscous

Spaghetti aux Courgettes (V)

zucchini pesto, crispy zucchini, parmesan

Bavette à l'Échalote (GF) (+AED35)

Australian Wagyu MB6-7 flank steak, fries, shallot sauce

Dessert

choice of one

Profiteroles (N)

choux, vanilla ice cream, chocolate sauce

Crème Brûlée (GF)

vanilla custard, caramelised sugar crust

Plateau de Fruits (GF)

fresh fruits selection

Assortiment de 3 Fromages (N) (+AED25)

selection of 3 cheeses, dry fruits, dry nuts, grapes

Café Gourmand (+AED45) (N)

assortment of mini pastries, your choice of coffee or tea

**available on business days only, excluding public holidays*

Bon Appétit