

SALADES

Salade du maraîcher N V	55
Mesclun salad zucchini flower tomato asparagus roasted pine nuts lemon & oregano dressing	
Salade de chèvre chaud N V	55
Goat's cheese gratin sourdough yellow frisée roasted baby beetroot walnut oil vinaigrette	
Salade Niçoise	65
Seared tuna quail eggs tapenade cherry tomato beans confit potato anchovies lime aioli	
Salade Forestière V	50
Mesclun salad sautéed forest mushrooms croutons raspberry vinaigrette	
With smoked duck breast	60

ENTRÉES FROIDES

Terrine de foie gras aux truffes A	80
Foie gras truffle terrine sauterne gelée honey & Sechuan pepper brioche	
Carpaccio de boeuf N	65
Beef carpaccio zucchini flower tomato salad caramelised hazelnut mandarin & truffle vinaigrette	
Saumon fumé maison	70
Smoked citrus cured salmon blinis	

ENTRÉES CHAUDES

Bisque de homard	55
Lobster bisque lobster tortellini saffron foam	
Moules de Bouchot	
French mussels cooked to your liking	
Marinière A	80
Onion garlic white wine parsley double cream	
Provençale A	80
Tomato garlic zucchini onion thyme oregano Pernod flambé	
Asiatique	80
Lemongrass ginger chili fresh coriander	

Escargots A	70
French snails prepared three ways: Nature - Garlic parsley butter Bourguignon - Braised chardonnay foam Farçie - Dauphine potatoes gruyère cheese	
Risotto A V	55
Roasted pumpkin pesto mandarin zest wild olives goat's cheese curd	

POISSONS ET CRUSTACÉS

Loup de mer	140
Pan-roasted sea bass Jerusalem artichoke purée sautéed morels light vanilla bean jus	
Filet de daurade A	115
Snapper fillet clam risotto farci baby squid cray fish vinaigrette	
Gambas	125
Grilled king tiger prawns ratatouille saffron & lemon foam	

GRILLADES

Angus d'Australie :: Australian Angus	
Faux filet :: Ribeye steak	140
Filet :: Fillet steak	150
Wagyu d'Australie :: Australian Wagyu grade 6-7	
Rumsteck :: Rump	145
Entrecôte :: Sirloin	260
Le blanc de poulet organique :: Organic chicken breast	110
Le carre d'agneau :: Rack of lamb	120
Your choice of sauce :: Madagascar pepper French forest mushrooms cabernet sauvignon A garlic & thyme jus	

CLASSIQUES

Confit de canard A	110
Crispy skin duck confit puy lentils roasted cèpe mushrooms sauce pinot noir	
Poulet de Bresse organique A	120
Poached organic chicken potato gnocchi steamed leek chardonnay & tarragon sauce	
Boeuf bourguignon A	125
Slowly cooked beef cheeks in pinot noir mushrooms root vegetables Paris mash	
Gnocchi Provençal N V	65
Potato gnocchi sun-dried tomato pine nuts zucchini basil confit garlic & Parmesan	

LÉGUMES ET GARNITURES

Pommes pont neuf - Thick cut chips	20	Haricots - Green beans snow peas tomato pine nuts N	25	Champignons forestières - Assorted sautéed mushrooms	30
Pommes mouselines - Mashed potato	20	Asperge - Asparagus lemon butter	30	Epinards - Baby spinach tomato compote garlic thyme	25

All prices are in AED and are inclusive of 10% Municipality fees and 10% service charge

A alcohol H healthy N nuts V vegetarian P pork