

B

STARTERS

BURRATA (D, V)	105
<i>Datterino Cherry Tomatoes, Basil, Olive oil, Balsamic reduction</i>	
STEAK TARTARE (G)	125
<i>Hand Cut Raw Beef, Frisée Salad, Toasted Baguette</i>	
FOIE GRAS (G, A, D)	120
<i>Duck Liver Terrine, Fig Chutney, Brioche</i>	
FETA & TOMATO (D, N, V)	85
<i>Greek Feta Cheese, Heirloom Tomatoes, Pesto, Pine Seeds</i>	
ESCARGOTS (D, G, S)	85
<i>Oven Baked Burgundy Snails, Butter, Parsley</i>	
TARTE FLAMBÉE (D, G)	115
<i>Baked Flat Bread, Beef Bacon, Onions, Crème Fraiche, Truffle</i>	
CALAMARI (G, S)	85
<i>Fried Calamari, Lemon, Remoulade Sauce</i>	
CRISPY SHRIMPS (S, G)	85
<i>Crispy Fried Shrimps, Spicy Lime Mayonnaise</i>	
PRAWN COCKTAIL (S)	85
<i>Prawns, Avocado, Baby Gem Lettuce, Caviar, Cocktail Sauce</i>	

SOUPS & SALADS

ONION SOUP (D, G)	62
<i>Gruyère Cheese, Croûtons</i>	
CREAM OF CAULIFLOWER SOUP (D, G)	62
<i>Crispy Beef Bacon, Croûtons</i>	
LOBSTER BISQUE (D, S, A)	90
<i>Creamy Lobster Soup, Lobster Tortellini</i>	
GOAT CHEESE SALAD (D, G, N, V)	85
<i>Lettuce, Pear, Pecan Nuts, Truffle Vinaigrette</i>	
CAESAR SALAD (G, S, V, D)	70
<i>Heart of Romaine Lettuce, Croûtons, Parmesan</i>	
Grilled Chicken	80
Grilled Prawns	90
TUNA NIÇOISE (S)	85
<i>Seared Rare Tuna, Green Beans, Baby Potatoes, Quail Eggs Tarragon Vinaigrette</i>	

PASTA & RISOTTO

CALAMARATA (G, S, A)	145
<i>Prawns, Baby Calamari, Scallops, Riesling Sauce</i>	
SPAGHETTI (D, G, V)	115
<i>Basil, Tomato Sauce, Burrata cream</i>	
PRAWN LINGUINE (D, G, S)	155
<i>Basil, Tomato Sauce</i>	
MUSHROOM RISOTTO (D, V)	115
<i>Seasonal Mushrooms, Parmesan</i>	

MAIN COURSE

SEABASS (S, D)	175
<i>Pan Roasted Sea Bass Fillet, Potato Mouseline, Fennel Salad</i>	
BOUILLABAISSÉ (D, G, A)	160
<i>Provençal Style Fish Stew, Garlic Aioli, Croûtons</i>	
GRILLED BABY CHICKEN (D)	160
<i>Marinated with Lemon Preserve, Gnocchi, Mustard Velouté</i>	
STEAK SANDWICH (D, G)	145
<i>Grilled Sirloin, Caramelized Onions, Sautéed Mushrooms, Gruyère Cheese</i>	
BRASSERIE BURGER (D, G)	145
<i>Pulled Beef, Caramelized Onions, Tomato Chutney, Cheddar Cheese</i>	
DUCK LEG CONFIT (D, G)	170
<i>Braised Green Lentils, Endive Salad, Orange Glaze</i>	
LAMB RACK (D)	195
<i>Seasonal Ratatouille, Mint Sauce</i>	
BEEF TENDERLOIN (D, G)	205
<i>French Fries, Caramelize Onions, Choice of Sauce</i>	
BLANQUETTE DE VEAU (D, A)	175
<i>French Veal Stew, Potatoes, Carrots, Mushrooms</i>	

SIDES

FRENCH FRIES (V)	40
MASHED POTATO (D, V)	40
SAUTÉED MUSHROOMS (V)	40
GRILLED ASPARAGUS (V)	40
STEAMED VEGETABLES (V, D)	40

SAUCES

<i>Lemon Butter (D, V)</i>
<i>Béarnaise (D, V)</i>
<i>Peppercorn (D, V)</i>
<i>Creamy Mushroom Sauce (D, V)</i>

DESSERTS

PAIN PERDU (A, D, E, V)	45
<i>Vanilla French Toast, Berries, Caramel Sauce</i>	
CRÈME BRÛLÉE (D, E, V)	45
<i>Caramelized Sugar Crust</i>	
CHOCOLATE PROFITEROLES (D, G, E, V)	50
<i>Vanilla Ice Cream, Fudge Sauce</i>	
ICE CREAM (D) & SORBET (V)	50
<i>Vanilla, Chocolate, Pistachio, Coffee Lemon, Raspberry, Mango Served with Fresh Fruits</i>	
CHEESE PLATTER (D, G, V)	95
<i>Selection of French Cheeses with Fruit Chutneys and Crackers</i>	

Please inform us of any allergies or special dietary requirements.

(A) contains alcohol (D) contains dairy (G) contains gluten (N) contains nuts (S) contains seafood (V) suitable for vegetarians.

All prices are in UAE Dirhams and inclusive of 5% VAT, 7% municipality fee and 10% service charge