

DÉGUSTATION

en trois temps

AED250

*Inspired by the vibrant cuisine of the
South of France.*

*Our menu dances to the rhythm of the day,
blending Mediterranean flavours entre terre et
mer—for a true taste of the Riviera.*

*Choose one starter, one main
and one dessert*

ENTRÉES

Beetroot Salad ^(Su)

Berries, redcurrant dressing

Classic Beef Tartare ^{(R)(F)(G)(Su)(E)}

Sourdough toast

Cured Salmon ^{(F)(D)(R)(Su)}

Pickled cucumber, Verjuice, dill, horseradish ice-cream

PLATS

Parmesan Risotto ^{(D)(V)(Su)(S)(C)}

Braised wild mushrooms, wild garlic

French Cod ^{(F)(Su)(C)(E)}

Asparagus, citrus sabayon

Confit Duck Leg ^{(D)(N)(Su)}

Endive, clementine, pistachio

DESSERTS

Chocolate Fondant ^{(D)(E)(G)}

Salted caramel heart, vanilla ice-cream

Crème Caramel ^{(D)(E)(Su)}

Strawberry sorbet

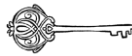


Et surtout, bon appétit!

ENTRÉES à PARTAGER

<i>Dips Selection</i> ^{(D)(G)(Su)(V)}	41
Herbed flatbread, celeriac remoulade, black olives tapenade, piperade	
<i>Tomato Salad</i> ^{(Su)(D)(G)}	65
Heritage tomato, minus 8 vinegar, tomato consommé, homemade fromage frais	
<i>Beetroot Salad</i> ^(Su)	63
Berries, red current dressing	
<i>Lentil Salad</i> ^{(C)(Su)}	60
Apple, celery, crispy wild rice	
<i>Niçoise Salad</i> ^{(E)(F)(Su)(Mu)}	81
Gem lettuce, ratte potato, tuna	
<i>Chicory & Gorgonzola Salad</i> ^{(D)(N)(V)(Su)}	86
Candied walnut	
<i>Provençale Chicken & Artichoke</i> ^{(Mu)(E)(Su)}	86
Paimpol beans, tarragon aioli	
<i>Burrata</i> ^{(D)(Su)}	95
Smoked watermelon, mint	
<i>Truffle Flat Bread</i> ^{(D)(G)(Su)}	135
Ricotta, black truffle	
<i>Crispy Squid</i> ^{(D)(G)(E)(Su)(Mo)}	68
Espelette pepper, citrus mayonnaise	

<i>Gillardeau N°4 Oyster</i> ^{(R)(Mo)(Su)}	95
3 pieces Pickled melon, chilli	
<i>Oscietra caviar 30gr</i> ^{(Su)(D)(G)(E)(F)}	612
Pain perdu, crème fraîche	
<i>Scallop Ceviche</i> ^{(Mo)(Su)(S)}	105
White radish, apple gel, jalapeño granita	
<i>Cured Salmon</i> ^{(F)(D)(R)(Su)}	90
Pickled cucumber, Verjuice, dill, horseradish ice-cream	
<i>Beef Tartare</i> ^{(E)(F)(G)(R)(Su)}	113
Sourdough toast	
<i>Grilled Prawns</i> ^{(Cr)(D)(Su)}	105
Chili butter, garlic chips, bergamot	
<i>Escargots</i> ^{(D)(G)(Mo)}	6 pieces 86 12 pieces 162
Snails, garlic and herb butter	
<i>Twice Baked Arnold Bennet Soufflé</i> ^{(D)(E)(F)(G)(Mu)(Su)}	126
Haddock, comté	
<i>Hand-Dived Scallops</i> ^{(D)(Mo)(Su)}	120
Parmesan, Menton lemons, Piquillo's, extra virgin olive oil	
<i>Foie Gras Terrine</i> ^{(D)(E)(G)(Su)}	171
Medjool date, brioche	



TERRE

<i>Leek & Potato Soufflé</i> ^{(D)(G)(Mu)(Su)(E)}	117
Aged comté	
<i>Roasted Duck</i> ^{(D)(N)(Su)}	200
Endive, clementine, pistachio	
<i>Grilled Lamb Chops</i> ^{(D)(Su)}	280
Asparagus, morel mushrooms, wild garlic	
<i>Beef Short Rib</i> ^{(D)(Su)(C)}	220
Slow-cooked short rib, caramelized onion, Pommes Anna, Bordelaise sauce	
<i>Roasted Chicken</i> ^{(S)(D)(Su)}	175
Truffle mash, mushroom, lemon and thyme velouté	
<i>300g Char-grilled Australian Wagyu Rib eye</i> ^{(D)(Su)}	396
<i>250g Black Angus Beef Fillet</i> ^{(D)(Su)}	315
<i>1.5 kg Char-grilled Australian Wagyu Tomahawk</i> ^{(D)(Su)}	1035

Our steaks are dry aged, cooked over charcoal in our Josper grill. Served with sautéed potato, green salad and peppercorn or béarnaise sauce.

MER

<i>Lobster Thermidor</i> ^{(D)(E)(G)(Cr)(Mu)(Su)}	Half 189 Whole 360
Green salad, mustard hollandaise	
<i>Dover Sole Grenobloise</i> ^{(D)(F)(G)(Su)}	369
Croutons, cucumber, capers	
<i>Seabass</i> ^{(C)(D)(F)(Mo)(Su)(S)}	189
Mussels, bouillabaisse sauce	
<i>French Cod</i> ^{(F)(Su)(E)(C)}	165
Asparagus, citrus sabayon	
<i>1 kg Whole Roasted Seabass</i> ^{(F)(Su)}	310
Fennel and citrus salad	

PÂTES

<i>Gnocchi</i> ^{(G)(Su)(Vg)}	88
Homemade Gnocchi, cherry tomato, Nyon's olives, basil	
<i>Seafood Linguini</i> ^{(Cr)(Mo)(Su)(G)(D)(F)(E)(C)(S)}	195
Saffron, mussels, squid, prawns, langoustine bisque	
<i>Spring Vegetables Tagliatelle</i> ^{(D)(G)(N)(E)(Su)}	120
Basil, pine nuts, parmesan	
<i>Truffle & Parmesan Risotto</i> ^{(S)(D)(Su)(C)}	162
24 months' aged parmesan, braised mushrooms, wild garlic, black truffle	



SAUCES

Peppercorn ^{(D)(Su)} 25

Red Wine Jus ^(Su) 25

Béarnaise ^{(E)(D)(Su)} 25

GARNITURES

Pomme Purée ^(D) 40

Broccolini ^(Su) 40

Pickled chilli, lemon

Green Beans ^{(Su)(N)} 40

Truffle vinaigrette, hazelnut

Sautéed Potatoes ^(Vg) 40

Rosemary, garlic

French Fries 40

Char-Grilled Seasonal Vegetables ^(Vg) 40

