

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)(C)(D)}

Berries, green apple, celeriac, goat cheese

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

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

Piperade, herb salad

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

Endive, clementine, pistachio

DESSERTS

Crepe Suzette ^{(D)(E)(G)(Su)(A)}

Caramelised orange, Cointreau, lavender ice cream

Crème Caramel ^{(D)(E)(Su)}

Strawberry sorbet

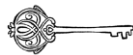


Et surtout, bon appétit!

ENTRÉES à PARTAGER

<i>Dips Selection</i> ^{(D)(G)(Su)(V)}	41
Herbed flatbread, celeriac remoulade, black olives tapenade, piperade	
<i>Cured Salmon</i> ^{(F)(D)(R)(Su)}	90
Pickled cucumber, Verjus, dill, horseradish ice-cream	
<i>Scallop Ceviche</i> ^{(Mo)(Su)(S)}	105
Radish, apple gel, jalapeño granita	
<i>Beef Tartare</i> ^{(E)(F)(G)(R)(Su)}	113
Sourdough toast	
<i>Grilled Prawns</i> ^{(Cr)(D)(Su)}	105
Chili butter, 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
Smoked haddock, comté	
<i>Hand-Dived Scallops</i> ^{(D)(Mo)(Su)}	120
Parmesan, Menton lemons, Piquillo's, extra virgin olive oil	
<i>Seared Foie Gras Toast</i> ^{(G)(Su)}	110
Grilled sourdough, spiced apple chutney	

<i>Crispy Squid</i> ^{(D)(G)(E)(Su)(Mo)}	68
Espelette pepper, citrus mayonnaise	
<i>Truffle Flat Bread</i> ^{(D)(G)(Su)}	135
Ricotta, black truffle	
<i>Burrata</i> ^{(D)(Su)}	95
Smoked watermelon, mint	
<i>Tomato Salad</i> ^{(Su)(D)(G)}	65
Heritage tomato, minus 8 vinegar, tomato consommé, homemade fromage frais	
<i>Beetroot Salad</i> ^{(Su)(C)(D)}	63
Berries, green apple, celeriac, goat cheese	
<i>Lentil Salad</i> ^{(C)(Su)}	60
Apple, celery, crispy wild rice	
<i>Nicoise 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 Salad</i> ^{(Mu)(E)(Su)}	86
Paimpol beans, tarragon aioli	



TERRE

<i>Roasted Duck</i> ^{(D)(N)(S)}	200
Endive, clementine, pistachio	
<i>Grilled Lamb Chops</i> ^{(D)(Su)}	280
Asparagus, braised mushrooms	
<i>Beef Short Rib</i> ^{(D)(Su)(C)}	220
Slow-cooked short rib, ratatouille, Pommes Anna, Bordelaise sauce	
<i>Roasted Chicken</i> ^{(S)(D)(Su)}	175
Truffle mash, mushrooms, lemon and thyme velouté	
<i>300g Australian Wagyu Rib eye</i> ^{(D)(Su)}	360
<i>250g Black Angus Beef Fillet</i> ^{(D)(Su)}	315
<i>1.5kg Australian Wagyu Tomahawk</i> ^{(D)(Su)}	1400

*Our steaks are dry aged, cooked over charcoal in our Josper grill.
Served with peppercorn 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
Piperade, herb salad	
<i>1kg Whole Grilled Seabass</i> ^{(F)(Su)}	310
Fennel and citrus salad	

PÂTES

<i>Three Cheese Soufflé</i> ^{(D)(G)(Mu)(Su)(E)}	117
Aged comté, cheddar, oak-smoked	
<i>Gnocchi</i> ^{(G)(Su)(D)}	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, black truffle	



SAUCES

Peppercorn ^{(D)(Su)} 25

Red Wine Jus ^(Su) 25

Blue Cheese ^{(D)(Mu)(Su)} 25

GARNITURES

Pomme Purée ^(D) 40

Broccolini ^(Su) 40

Pickled chili, lemon

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

Truffle vinaigrette, hazelnut

Sautéed Potatoes ^(Vg) 40

Rosemary, garlic

French Fries 40

Char-Grilled Seasonal Vegetables ^(Vg) 40

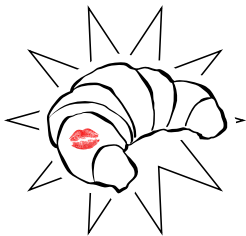


Bisou Bisou!

Tête-à-tête



NOT YOUR
AVERAGE
CROISSANT



ENTRÉES

Giant Croissant ^{(D)(G)}

Foie Gras & Chicken Liver Parfait ^{(D)(E)(SU)}

Goat Cheese, Truffle Honey ^{(D)(N)(SU)}

Cheese Soufflé ^{(D)(E)(G)(MU)(SU)}

Snails, Garlic & Herb Butter ^{(C)(D)(G)(MO)(SU)}

Beetroot Salad ^{(D)(SU)}

POMMES
FRITES
FEAST!



PLAT [CHOOSE ONE]

*Lemon thyme chicken,
truffle pomme purée* ^{(D)(S)(SU)}

French cod, piperade, herb salad ^{(C)(E)(F)(SU)}

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

Black angus ribeye, peppercorn sauce ^{(D)(SU)}

DESSERTS

Crème Caramel, Strawberry Sorbet ^{(D)(E)(SU)}

Chocolate Éclair ^{(D)(E)(G)}

Cocktails



Bisou!

Tanqueray gin, hibiscus, Champagne
cordial, Prosecco

Rosé Spritz

Rosé wine, peach rum, berries,
lemonade



Wines

White

Arcadian, Pinot Grigio

Rosé

[Vegan & Organic]

Pearl Rosé, Côtes de Provence

Red

Grande Réserve Cabernet-Merlot,
Pays d'Oc, Sabourin



Alcohol (A), Celery (C), Gluten (G), Crustaceans (Cr), Eggs (E), Fish (F), Lupin (L), Milk (D),
Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (Pn), Raw (R), Sesame Seeds (Ss), Soya (S),
Sulphur Dioxide (Su), Vegetarian (V), Vegan (Vg)