



POUR COMMENCER
DIPS

TZATZIKI _D Greek yoghurt, cucumber, mint, dill	50
POIVRON ROUGE & TAHINI _{N,V,SS} Roasted bell pepper pistachio, tomato, tahini sauce	55
OLIVES & FETA _{D,V} Marinated Olives, thyme, garlic, Persian feta cheese	40
ALL SERVED WITH BREAD	

ENTREES
STARTERS

BURRATA _{D,N,V} Burrata, herlooin baby tomatoes spinach and pistachio	105
ARTICHAUT CUIT À LA VAPEUR _{VG} Steamed globe artichoke, mixed salad, balsamic dressing	95
SALADE DE CHOU FRISÉ ET AVOCAT _{VG} Kale and avocado salad with orange dressing	75
CARPACCIO DE BOEUF À LA TRUFFE _{D,RAW} Angus beef Carpaccio, rocket, shallot, black truffle dressing	115
TARTARE DE THON _{S,RAW} Yellow fine tuna tartare, avocado, Extra virgin olive oil	110
TARTARE DE BETTERAVE _{VE} Red beetroot tartare confit with thyme, baby gem lettuce white mustard, chives	75

PLATS PRINCIPAUX
MAINS

LINGUINE AU HOMARD _{SH,D,G,E} Linguine pasta, Canadian lobster bolognaise	210
RIGATONI AU ASPERGE ET BASILIC _{D,G,VG} Rigatoni pasta, green asparagus, basil pesto	120
PAPPARDELLE AU BOEUF CONFIT _{D,G,E} Papardelle pasta and slow cooked beef	165
SOLE FILET, AUX GRAINS DE POISSONS _{S,D} Dover sole gratin, mushroom, Chef sauce	310
ROUGET BARBET AU COURGETTE _{S,G} Red mullet, zucchini, tomato confit and secret sauce	165
KEFTA DE BOEUF “ROMARIN” _{D,G} Beef Angus Kefta, rosemary, peppercorns, yogurt sauce	180
CÔTELETTES D’AGNEAU _{D,G} Grilled Lamb chop, tomato chutney, olive tapenade, jus	210

A PARTGAGER
SHARING

CORDON BLEU À LA VOLAILLE _{D,G} Chicken breast, turkey bacon, Emmental cheese, bread crumb, Chicken jus	215
ENTRECÔTE DE BOEUF _{D,G} Beef Ribeye stockyard Wagyu 400g, dip sauce	390
LOUP DE MER ENTIER _{S,D} Butterflied seabass, sundried tomato and green pesto	350

ACCOMPAGNEMENTS
SIDES

PURÉE À LA TRUFFE _{D,V} Truffle mashed potato	160
RATATOUILLE _{VG} Confit Vegetables, tomato sauce	70
LÉGUMES GRILLÉS , _{VG} Seasonal Grilled vegetables, olive oil	70
GRATIN DAUPHINOIS _D Potato gratin, nutmeg, garlic, cream	70
SALADES VERTE _{G,VG} Mixed green leaves, lemon dressing	65

DESSERTS
SWEETS

VACHERIN AUX FRUITS ROUGES _{E,D,G,N} Pavlova, berries compote, Chantilly cream, meringue, Raspberry sorbet	65
MOUSSE AU CHOCOLAT _{E,D,G,N} Chocolate mousse with Chantilly cream	65
MANGUE ET SAFRAN _{E,D,G,SS} Mango saffron jelly, coconut ice cream, sesame tuile	60
SAN SEBASTIAN CHEESECAKE _{E,D,G,N} Berries compote	55
SÉLECTION DE GLACES ET SORBETS _{E,D,G,N} Selection of ice cream and sorbet per scoop	20

BREAKFAST FORM 8AM TO 11:30AM
LUNCH & DINNER FROM 12PM TO 11PM

FOOD CONTAINS

D (dairy) G (gluten) N (nuts) S (seafood) SF (shell fish) E (egg) SS (sesame) RAW (raw food) V (vegetarian) VG (vegan)

We cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering. Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT.