



B U S I N E S S L U N C H

POUR COMMENCER & POUR SUIVRE _125

Add a dessert from the "Pour Terminer" selection _20

Add a glass of Red, White or Rosé from the "Wine of the week" _40

S T A R T E R S

Cecina de Leon, sucrine leaves & parmesan shaves

Honey miso aubergine salad, sesame & coriander (V)

Beetroot & goat cream cheese (V)

Steamed mussels, fennel, verjus (S)

M A I N S

Turkey breast roulade, French beans & fig (GF)

Orzo pumpkin pasta, mushroom & spinach (V)

Seabream a la Milanese, hollandaise sauce

Roasted lamb ribs, pumpkin & rosemary dressing

D E S S E R T S

Gianduja chocolate tart, pistachio ice cream (N)

Traditional blackberries clafoutis, clotted cream ice cream

H E A L T H Y O P T I O N @ AED 115

Design your Poke Bowl (GF)

Choose your base (quinoa, rice or vegetable)

Choose your protein (beef, chicken breast, salmon, tuna or tofu)

Choose your sauce (honey mustard, sweet onion or soya dressing)

Guilt-free dessert (GF)(N)

LES ENTRÉES FROIDES

Gillardeau oysters n° 3
Lemon, shallot vinegar (GF) _49 per piece

Gazpacho soup
Brunoise vegetables & basil (V) _49

Sliced salmon
Ponzu, lemon oil _78

Seabass carpaccio
Ginger dressing, kombu salt, jalapeños (GF) _80

Yellowfin tuna ceviche
Avocado, sesame, nori chips _126

King crab salad
Avocado, lemon (GF) _310

Beef carpaccio
Pickled mushroom, truffle (S) _115

Burrata
Winter black and red grapes, chardonnay (GF)(V) _92

Quinoa salad
Kale, apple, goji berry, parmesan (N)(V) _85

Beetroot salad
Watercress, blackberry, goat cheese (GF)(V)(N) _98

Foie gras terrine
Val de Loire apple compote, walnut bread (A)(N) _173

Whole king crab leg
Spicy mayo _415

Carabinero tartar
15g Oscietre caviar, lime (S) _467

LE CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Oscietre 30g _567

Beluga Caviar 30g _1880

LES ENTRÉES CHAUDES

Fried calamari
Coriander, spring onion & spicy mayo (S) _90

Beef short ribs
Honey glaze, pomelos, coriander _257

Bone marrow
Beef jus, rustic toast, pickled onion (N) _94

Gambas
Chili, coriander, garlic (GF)(S) _98

Escargot de Bourgogne
Parsley & garlic butter (GF) _108

Black truffle & burrata pizza (V) _168

Seared foie gras brioche bun
Truffle, onion jam, wagyu cecina _152

PREMIUM SELECTION

Wagyu Japanese A5 tenderloin 250g _1025

Wagyu Australian tomahawk (Grade 7-8) 1.5kg _1082

Catch of the day _price available on request

Whole roasted Label Rouge chicken, artichokes & tomato (GF) _ 441

LES PLATS

Seabass
Quinoa, pumpkin, parmesan sauce (N) _184

Marinated salmon
Honey, lemon, spring onion (GF) _152

Grilled BBQ octopus
Yuzu dressing, garlic & saffron aioli (GF) _170

Grilled jumbo prawn
Lemon butter sauce & salsa verde (S) _131

Chicken breast
Corn, parsley butter, chicken jus (GF) _168

Beef tartare
Caper, parsley, shallots, potato crisps (GF) _182

Grilled black angus rib-eye
Bone marrow jus, garlic breadcrumbs _314
Caramelized wagyu striploin (grade 6-7) _493

Lamb chops
Cashew, dried apricot, peanut oil (S)(N) _195

Pappardelle
Beef short ribs, mushrooms & veal jus _152

Lobster spaghetti
Tomato concasse, basil (S) _257

Calamarata
Stracciatella, Cantabria anchovies & tomato _121

Squid ink risotto
Grilled squid, tomato & parsley salsa (S) _152

Les coquillettes de mon enfance
Comté, veal ham, truffle _126

Roasted butternut squash
Hazelnut, capsicum salsa, parmesan (GF)(V)(N) _115

Veal Milanese
Rocket & tomato salad _289

LES ACCOMPAGNEMENTS (V)(GF)

Pomme frites maison _49

Purée de pommes de terre _46

Brocolini, almond flakes (N) _54

Roasted cauliflower, truffle cream _58

Heirloom tomato, red piquillo salad & confit garlic (V)(GF) _51

LES SUPPLÉMENTS

Black truffle 5g _126

Traditional caviar 5g _87

LES DESSERTS

XL SIGNATURE

Ice cream 105

Chocolate brownie, caramelized nuts (N) _60 / 143

Pavlova

Mixed berries, raspberries & orange blossom sorbet (GF) _257

Mille-feuille

Vanilla cream, caramel sauce _100

Chocolate soufflé pie

Amaretto gelato (N) _ 66 / 79

Vanilla crème brûlée (GF) _55

Profiteroles

Vanilla ice cream, warm milk chocolate sauce (N) _68 / 110

Tarte au citron (N) _93

Planche de fromage _119 / 226

LIVE LOVE EAT

