



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" _42

S T A R T E R S

Sliced salmon, crispy capers, lemon oil

Black lentils, green asparagus, poached egg (GF)

Burratina, green peas pesto, bread chips (V)

Sliced veal, tuna sauce, parsley, lemon oil

M A I N S

Poached cod fillet, coconut, ginger & lime sauce

Duck leg confit, provencal barley, peppercorn sauce

Potato gnocchi, green peas, veal sweet bread

Mushroom and butternut risotto

D E S S E R T S

Creamy coconut rice, mango, lime (GF)

Chocolate tart, hazelnut, cream cheese ice cream (N)

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

Salmon tartare
Avocado, spicy mayo, crispy rice _ 94

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

Roasted beetroot
Goat cheese cream, walnuts, baby kale (N)(V) _72

Foie gras terrine
Red apple compote, walnut bread (A)(N) _185

Whole king crab leg
Spicy mayo _415

LE CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Oscietre 30g _640

Beluga Caviar 30g _1880

LES ENTRÉES CHAUDES

Fried calamari
Coriander, spring onion & spicy mayo (S) _95

Beef short ribs
Honey glaze, pomelos, coriander _257

Bone marrow
Beef jus, rustic toast, pickled onion _98

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

Escargot de Bourgogne
Parsley & garlic butter _108

Black truffle & burrata pizza (V) _168

Seared foie gras brioche bun
Truffle, onion jam, wagyu cecina _162

PREMIUM SELECTION

Beef tenderloin Rossini, perigueux sauce _ 415

Caramelized wagyu striploin (grade 6-7) _ 485

Wagyu Japanese A5 tenderloin 250g _1025

Black Angus Cote du boeuf, bone marrow, onion pickle _975

Catch of the day _price available on request

LES PLATS

Seabass

Quinoa, pumpkin, parmesan sauce (N) _184

Marinated salmon

Yuzu green vegetables, seaweed crust _165

Grilled BBQ octopus

Yuzu dressing, garlic & saffron aioli (GF) _170

Grilled jumbo prawn

Lemon butter sauce & salsa verde (S) _131

Chicken breast

Green curry sauce, wild pilaf rice _168

Beef tartare

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

Grilled Black Angus rib-eye

Shallot & red wine jus (A) _345

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

Leek risotto

Poached egg, winter black truffle _139

Les coquillettes de mon enfance

Comté, veal ham, truffle _126

Roasted baby carrots

Hazelnut, Jerusalem artichoke (GF)(V)(N) _145

LES ACCOMPAGNEMENTS (V)(GF)

Pomme frites maison _49

Purée de pommes de terre _46

Broccoli, 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

