



BUSINESS LUNCH

POUR COMMENCER & POUR SUIVRE _125

Add a dessert from the "Pour Terminer" selection _25

Add a glass of Red, White or Rosé from the "Wine of the week" _42

STARTERS

Burrata, cherry tomatoes & pesto *(GF)(V)(N)*

Kale, grilled peach, pomegranate, walnuts *(GF)(V)(N)*

Sea bass crudo, tomato water, pickled onion *(GF)*

Arancini, wagyu cecina, tomato sauce, basil

MAINS

Sea bream, courgette foam, courgette salsa *(GF)*

Ribeye steak 150g *(GF)*

Baby chicken, grilled vegetables, saffron aioli *(GF)*

Rigatoni, arrabbiata sauce *(V)*

SIDES

Pomme frites maison _20

Steamed rice _20

Sautéed green beans _20

DESSERTS

Mango tart & mango sorbet *(N)*

Classic cheesecake, cherry coulis

HEALTHY OPTION @ 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

LES ACCOMPAGNEMENTS (V)(GF)

Pomme frites maison _49

Purée de pommes de terre _46

Broccolini, 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

Chocolate soufflé pie
Vanilla ice cream _66/79

Vanilla crème brûlée (GF) _55

Profiteroles
Vanilla ice cream, warm milk chocolate sauce (N) _68/120

Tarte au citron (N) _85

Pavlova
Mixed berries, raspberry sorbet, raspberry coulis (GF) _90

Hazelnut gelato, hazelnut financier, vanilla ice cream, caramel sauce (N) _55

Planche de fromage _119/226

LIVE LOVE EAT

