



## **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**

Camembert, grapes, spinach & walnuts toast (V)

Quinoa & mango salad (GF) (V)

Niçoise salad

Beef tartare & potato chips

## **MAINS**

Roasted stone bass & fennel salad (GF)

Ribeye steak 150g (GF)

Chicken roulade, fine herbs béchamel

Fregola, pesto, asparagus (V)

## **SIDES**

Pomme frites maison \_20

Steamed rice \_20

Sautéed green beans \_20

## **DESSERTS**

Speculoos mille-feuille, lotus, pastry cream, vanilla ice-cream

Chocolate and caramel tart (N)

## **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 Osciette 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

