



## **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 \_25

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

## **S T A R T E R S**

Artichoke salad with rocket leaves (V)(VG)

Grilled scallop, bagna cauda sauce (FS)(GF)(D)(N)

Sweet potato fondant, stracciatella cheese (D)(V)(GF)

Beef carpaccio confit garlic dressing

## **M A I N S**

Saffron risotto (V)(D)

Pan seared sea bream, broccoli puree (FS)(D)

Chicken breast with grilled baby gem salad (N)

Confit lamb shoulder, vegetable caponata

## **S I D E S**

Pomme frites maison \_ 20

Steamed rice \_20

Sautéed green beans \_20

## **D E S S E R T S**

Sorbet selection & mix berries

Galette des Rois (D)(N)

## **H E A L T H Y   O P T I O N   @   A E D   1 1 5**

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)*

## LES ENTRÉES FROIDES

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

Gazpacho soup  
Brunoise vegetables & basil (V) \_49

Sliced salmon  
Ponzu, lemon oil (FS) \_78

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

Yellowfin tuna ceviche  
Avocado, sesame, nori chips (FS) \_126

Salmon tartare  
Avocado, sesame, nori chips (FS) \_126

King crab salad  
Avocado, lemon (GF)(FS) \_310

Beef carpaccio  
Pickled mushroom, truffle (FS) \_125

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)(D) \_72

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

Whole king crab leg  
Spicy mayo (FS) \_415

## LE CAVIAR

Served with blinis, crème fraiche & selection of condiments (FS)(D)

Caviar Oscietre 30g \_640

Beluga Caviar 30g \_1880

## LES ENTRÉES CHAUDES

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

Beef short ribs  
Honey glaze, pomelos, coriander \_257

Bone marrow  
Beef jus, rustic toast, pickled onion \_98

Gambas  
Chili, coriander, garlic (GF)(FS) \_98

Escargot de Bourgogne  
Parsley & garlic butter (D) \_108

Black truffle & burrata pizza (V)(D) \_180

Seared foie gras brioche bun  
Truffle, onion jam, wagyu cecina \_169

## PREMIUM SELECTION

Beef tenderloin Rossini, perigueux sauce \_ 435

Caramelized wagyu striploin (grade 6-7) \_ 485

Wagyu Japanese A5 tenderloin 250g \_1025

Black Angus Cote du boeuf, cherry tomato salad, confit garlic \_1000

Catch of the day \_price available on request (FS)

## LES PLATS

Seabass  
Quinoa, pumpkin, parmesan sauce (N)(FS) \_184

Marinated salmon  
Yuzu green vegetables, seaweed crust (GF)(FS) \_165

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

Grilled jumbo prawn  
Lemon butter sauce & salsa verde (FS)(D) \_131

Chicken breast  
Green curry sauce, wild pilaf rice (D) \_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 (FS)(N) \_195

Pappardelle  
Beef short ribs, mushrooms & veal jus \_152

Lobster spaghetti  
Tomato concasse, basil (FS)(D) \_257

Leek risotto  
Poached egg, winter black truffle (D)(V) \_149

Les coquillettes de mon enfance  
Comté, veal ham, truffle (D) \_130

## 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 \_150

Traditional caviar 5g \_126

## LES DESSERTS

Galette des rois (D)(D) \_50

Chocolate soufflé pie  
Vanilla ice cream (N)(D) \_66/79

Vanilla crème brûlée (GF)(D) \_55

Profiteroles  
Vanilla ice cream, warm milk chocolate sauce (N)(D) \_120

Tarte au citron (N)(D) \_85

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

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

LIVE LOVE EAT

