



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)

Smoked salmon, crème fraîche, pickled onion, candied cherry tomatoes (FS)(GF)(D)

Cranberry & brie flat bread, arugula and balsamic dressing (D)(V)

Beef carpaccio confit garlic dressing

M A I N S

Saffron risotto (V)(D)

Chilean seabass & orange sauce (FS)(D)

Chicken breast with grilled baby gem salad (N)

Lamb chops roasted aubergine, chimichurri sauce

D E S S E R T S

Montblanc (D)(N)

Galette des Rois (D)(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)(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) _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)(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 Osciette 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) _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, 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) _139
- Les coquillettes de mon enfance
Comté, veal ham, truffle (D) _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

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

