STARTERS

Yellowtail
Melanosporum black truffle ponzu sauce *(FS)*

Lobster carpaccio
Bisque mayo, Oscietra caviar, lime zest *(FS)*

Burrata
Persimmon textures, aged balsamic vinegar *(V)(D)*

Foie gras terrine mille-feuille on brioche
Dates & spiced apple dip *(A)*

MAINS

Bresse chicken breast
Albufera sauce, white truffle *(A)(D)*

Grilled Dover sole
Beurre monté, Oscietra caviar *(D)(FS)*

Sautéed mixed vegetables
Yuzu jus *(V)*

Truffle potato mousse
(D)(V)

DESSERTS

Saint-Honoré
Caramelized choux, light chocolate cream *(D)(N)*

Vacherin glacé
Fresh raspberries, orange blossom *(D)*

EXTRA

Black truffle supplement _150

White truffle supplement _280

Seared foie gras escalope 50g _80

Caviar supplement _130

Gillardeau oyster Nº3
Lemon, shallot vinegar *(GF)(FS)* _49 per piece

Le Caviar *(FS)(D)*
Served with blinis, crème fraiche & a selection of condiments
Caviar Oscietra 30g _640
Beluga Caviar 30g _1880

(V) suitable for Vegetarians - (N) Nuts - (FS) Fish & Seafood - (A) Alcohol - (GF) Gluten-free - (D) Dairy - (VG) Vegan
All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fees


LA CANTINE DU FAUBOURG