

BRASSERIE A LA CARTE

APPETIZERS

Kalamata Olive Tapenade ^{D, G, TN} <i>Toasted Bread</i>	30
Marinated Red Bell Pepper ^{G, V} <i>Virgin Olive Oil, Confit Garlic</i>	35
Crispy Calamari ^{D, G, M, MO} <i>Squid Ink Aioli</i>	65
Burrata & Caponata ^{D, G} <i>Marinated Tomatoes, Basil Oil</i>	85
Pâté en Croûte ^{CE, D, E, G, M, TN} <i>Veal, Chicken, Sweetbread, Duck Liver, Mustard Caviar, Condiments</i>	80
Foie Gras Escalope ^{CE, D, E, G} <i>Potato Rosti, Truffle Jus</i>	95
Escargots de Bourgogne ^{D, G, MO} (6pcs & 12pcs) <i>Burgundy Snails, Garlic & Parsley Butter</i>	60/110
Baked Tiger Prawns ^{C, D} <i>Bottarga Butter</i>	95
French Onion Soup ^{CE, D, G} <i>Toasted Bread, Gratinated Comté Cheese</i>	55

RAW

Beef Tartare 90g ^{D, E, G, M, R} <i>Capers, Shallots, Pickles, Parsley, Chives, Egg Yolk</i>	95
Seabass Carpaccio ^{F, M, R, TN} <i>Hazelnuts, Raisins, Passion Fruit & Orange Dressing</i>	80
Salmon Gravlax ^{D, E, F, G, R} <i>Pickled Beetroot, Parsley Puree, Lemon Gel, Blinis</i>	85
Tuna Tartine ^{D, F, G, R} <i>Sourdough Toast, Avocado, Lemon Gel</i>	85
Oysters ^{MO, R} 3pcs & 6pcs <i>Boudeuse, David Herve, Served with Condiments</i>	85/160

SALADS

Niçoise ^{E, F, M} <i>Yellowfin Tuna, Baby Potatoes, Green Beans, Quail Egg, Lemon Dressing</i>	80
Caesar ^{D, E, F, G, M} <i>Soft Cooked Egg, Brioche Croutons, Parmesan, Caesar Dressing, Anchovy</i>	70
Chèvre Chaud ^{D, G, M, TN} <i>Goat Cheese, Raw Honey, Thyme Dressing</i>	75
Brasserie ^{M, TN} ^V <i>Quinoa, Citrus Segments, Avocado, Ginger Gel, Romesco Sauce</i>	70

ENHANCE YOUR SALAD

<i>Avocado</i> ^V	30
<i>Chicken Breast</i> ^D	35
<i>Shrimps</i> ^C	40

FLAT BREADS

Tomato Tarte Fine ^{CE, D, G} <i>Confit Tomato, Ricotta Cheese, Arugula Leaves</i>	65
Flammekuche ^{D, G} <i>Mushrooms, Sour Cream, Chopped Chives</i>	75

PASTAS

Veal Ragout, Rigatoni ^{CE, D, G, M} <i>Veal Jus, Sage, Tarragon</i>	110
Conchiglie Prawns ^{C, CE, D} <i>Bisque, Parmesan Foam</i>	115
Royans Raviole ^{D, G} <i>Comté Cheese, Fleurette Cream</i>	95
Asparagus Risotto ^D <i>Crispy Parmesan, Crunchy Vegetables</i>	85

(CE) Celery (C) Crustacean (D) Milk & Dairy (E) Egg (F) Fish (G) Gluten (L) Lupine (MO) Mollusk (M) Mustard (P) Peanut (R)Raw (SS) Sesame Seed (S) Soybean (SD) Sulphur Dioxide (TN) Tree Nut (V) Vegetarian (^V)Vegan

"Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness."

All prices are in UAE Dirham and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

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MAIN COURSES

Steak Frites ^{CE, D, G, M} <i>Creamy Pepper Sauce</i>		Moules & Frites ^{D, MO}	
Flank Steak 180gr	120	Mariniere	115
Tenderloin 200gr	240	<i>Shallot, Garlic, Parsley</i>	
Striploin 280gr	295	Normande	115
Cote De Boeuf 800gr	650	<i>Crème Fleurette, White Wine, Shallot, Parsley</i>	
Braised Beef ^{CE, D, G}	150	Provençal	115
<i>Carrots, Fava Beans, Veal Bacon, Creamy Polenta</i>		<i>Tomato, Thyme, Garlic</i>	
Lamb Chops ^{CE, D, G}	145	Tian Provençal [✓]	90
<i>Kalamata Olives, Eggplant Caviar, Tzatziki Foam</i>		<i>Confit of Zucchini, Tomato, Eggplant</i>	
Seabass Filet ^{F, M}	140	Corn-Fed Chicken Breast ^{CE, D, G}	110
<i>Taggiasca Olives, Tomato Carpaccio, Virgin Sauce</i>		<i>Glazed Baby Vegetables, Mashed Potato, Creamy Morel Sauce</i>	
Brasserie Burger ^{D, E, G}	95		
<i>Beef, Truffle Mayo, Brie Cheese, Hand Cut Fries</i>			

SIDES

Mushroom Fricassee ^{CE, D, G}	35	Grilled Asparagus [✓]	40
French Fries [✓]	40	Pasta Gratin ^{D, G}	35
Mashed Potato ^D	35	Broccoli [✓]	35

THE GRAND FINAL

Chocolate Tentation ^{D, G, TN}	60	Gelato ^{D, TN}	18/per scoop
<i>Warm Chocolate Mousse, Creamy Hazelnut Ice Cream, Cocoa Crumble</i>		<i>Vanilla, Chocolate, Pistachio, Caramel, Strawberry</i>	
Fine Apple Tarte ^{D, G, TN}	55	Sorbetti ^{D, TN}	18/per scoop
<i>Crispy Puff Pastry, Cinnamon Ice Cream</i>		<i>Lemon, Mango, Passion Fruit</i>	
Pistachio Profiteroles ^{D, G, TN}	60	Raspberry Vacherin ^{D, G, TN}	55
<i>Choux Puff, Pistachio Cream & Praline, Candied Pistachio</i>		<i>Raspberry Sorbet, Vanilla Ice Cream Roll, Confit Raspberry, Chantilly & Meringue</i>	
Crème Brulée ^D	50	Vegan Banana Chocolate Cake ^{S, TN, ✓}	60
<i>Classic Vanilla Crème Brulée</i>		<i>Almond and Banana Sponge, Chocolate Crèmeux, Banana Compote, Macadamia</i>	

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