

LES ENTRÉES

Escargots de Bourgogne ^{D, G, MO} 6 pcs / 12 pcs
Burgundy Snails Baked in Garlic & Parsley Butter

Calamars Frits ^{D, E, G, M, MO}
Crispy Calamari, Lemon & Garlic Aioli

Grenouilles à la Lyonnaise ^{D, G, M}
Sautéed Frog Legs, Garlic & Parsley

Burrata Provençale ^{D, G, TN}
Creamy Burrata, Marinated Tomato, Olive Oil, Basil

 **Tartare de Bœuf 90g** ^{D, E, G, M, R}
Hand-Chopped Beef, Mustard, Shallots, Capers, Egg Yolk, Toasted Sour Bread

 **Pâté en Croûte** ^{D, E, G, M, TN}
Homemade Pâté en Croûte, Veal Brisket, Foie Gras, Chicken, Homemade Pickles



SALADES

 **Salade Niçoise** ^{D, E, F, G, M} 80
Classic Niçoise, Confit Tuna, Haricots Verts, Boiled Egg, Baby Potatoes & Lemon Vinaigrette

Salade César Au Poulet ^{D, E, F, G, M} 70
Breaded Chicken, Crisp Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Salade du Brasserie ^{M, TN, V}  78
Quinoa, Citrus Segment, Avocado, Asparagus, Pickled Onion, Baby Gem & Romesco Sauce

Salade de Betteraves ^{M, TN, V}  62
Roasted Heirloom Beetroot, Orange, Goat Cheese, Mesclun, Thyme Dressing, Hazelnut Oil



LES SOUPS

 **Soupe à l'Oignon Gratinée** ^{CE, D, G} 55
French Onion Soup with Caramelized Onions & Gratinée Comté

Soupe de Tomates ^{CE, D, G} 55
Basil Leaves, Toasted Bread, Olive Oil

LES PLATS PRINCIPAUX

 **Bœuf Bourguignon** ^{D, G, M} 148
Slow-Braised Beef Cheek, Lardons, Creamy Mashed Potato

Le Burger ^{D, E, G} 128
Wagyu Beef Patty, Brie Cheese, Truffle Mayo, Brioche Bun

Poulet Rôti ^{D, G} 130
Roasted Half Chicken, Pearl Onions, Mushrooms, Baby Potatoes, Roasting Jus, Fine Herbs

Épaule d'Agneau Confite ^{D, G} 145
Rosemary Infused Slow-Cooked Lamb Shoulder, Provençal Vegetable Tian, Natural Jus

Bar Façon Meunière ^{D, G, F} 148
Pan-Seared Sea Bass, Brown Butter, Lemon, Fresh Parsley, Tomato Salad

Vol-Au-Vent ^{D, E, F, G, M} 145
Fricassée Of Shrimp, Mussels, Scallops, Creamy Lobster Bisque

Saumon en Papillote ^F 138
Baked Salmon Fillet, Zucchini, Peppers, Tomatoes, Lemon Oil



Moules Marinières ^{D, MO} 98
Normandy Mussels, Shallots & Parsley, Homemade French Fries

Gnocchis à la Parisienne ^{D, E, G, V} 98
Parisian Gnocchi Baked & Gruyère Mornay.

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 () Vegan

"Consumption of raw or undercooked animal, seafood or poultry products such as egg 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

STEAK FRITES

HOMEMADE FRENCH FRIES, CREAMY PEPPER SAUCE

Flank Steak 180G	138
Tenderloin 200G	240
Wagyu Striploin 280G	295
Wagyu Ribeye 300G	335
Cut Of the Day	Market Price



GARNITURES

Truffle Fries	38
Mashed Potato ^{D, V}	35
Asparagus ^{D, E, V}	40
Broccolini ^V	35

LES DOUCEURS AT 49

Mousse au Chocolat ^{D, E, TN}

Dark Chocolate Mousse with Grated Hazelnut Gianduja & Hazelnut Oil

Tarte Fine aux Pommes ^{D, E, G, TN}

Caramelized Thin Apple Tart with Cinnamon & Vanilla Sauce

Cheesecake au Brie ^{D, E, G}

Creamy Brie Cheesecake with Strawberry Compote & Crumble

Macaronade Framboise ^{D, E, G, TN}

French Macaron Filled with Fresh Raspberries & Light Diplome Cream

Douceurs du Jour

Sweets of the Day

PETIT DÉJEUNER TOUTE LA JOURNÉE

Croque Madame ^{D, E, G} **85**
Black Truffle Béchamel, Melted Gruyère, Smoked Veal Ham, Fried Egg, Bitter Lettuce

Croissant Aux œuf Brouillés à la Française ^{D, E, G} **58**
24 Months Aged Comté Cheese, Wild Mushrooms, Baby Spinach, Chives, Mixed Salad

Toast à l'avocat et au Saumon Fumé ^{D, F, G} **58**
Crushed Avocado & Herbs, Roasted Cherry Tomatoes, Multi Grain Bread, Mixed Salad



“ **LES SOIREEES PARISIENNE**
6:00 PM ONWARDS 149 ”

MONDAY

All you can eat - Steak & Fries

TUESDAY

Raclette & Cold cuts Counter

WEDNESDAY

Savoury and Sweet Crepe Night

THURSDAY

Unlimited Mussels Selection

FRIDAY

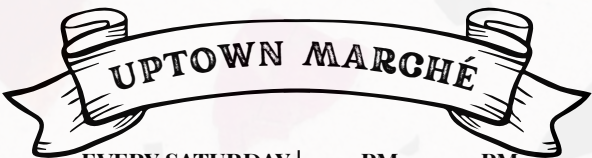
Cheat Night - Burger & Milkshake

SATURDAY

Parisian Market Buffet

SUNDAY

Sunday Roast French Way



EVERY SATURDAY | 1:00 PM – 4:00 PM
AED 295 (SOFT) | AED 395 (HOUSE) |
AED 545 (BUBBLY)

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