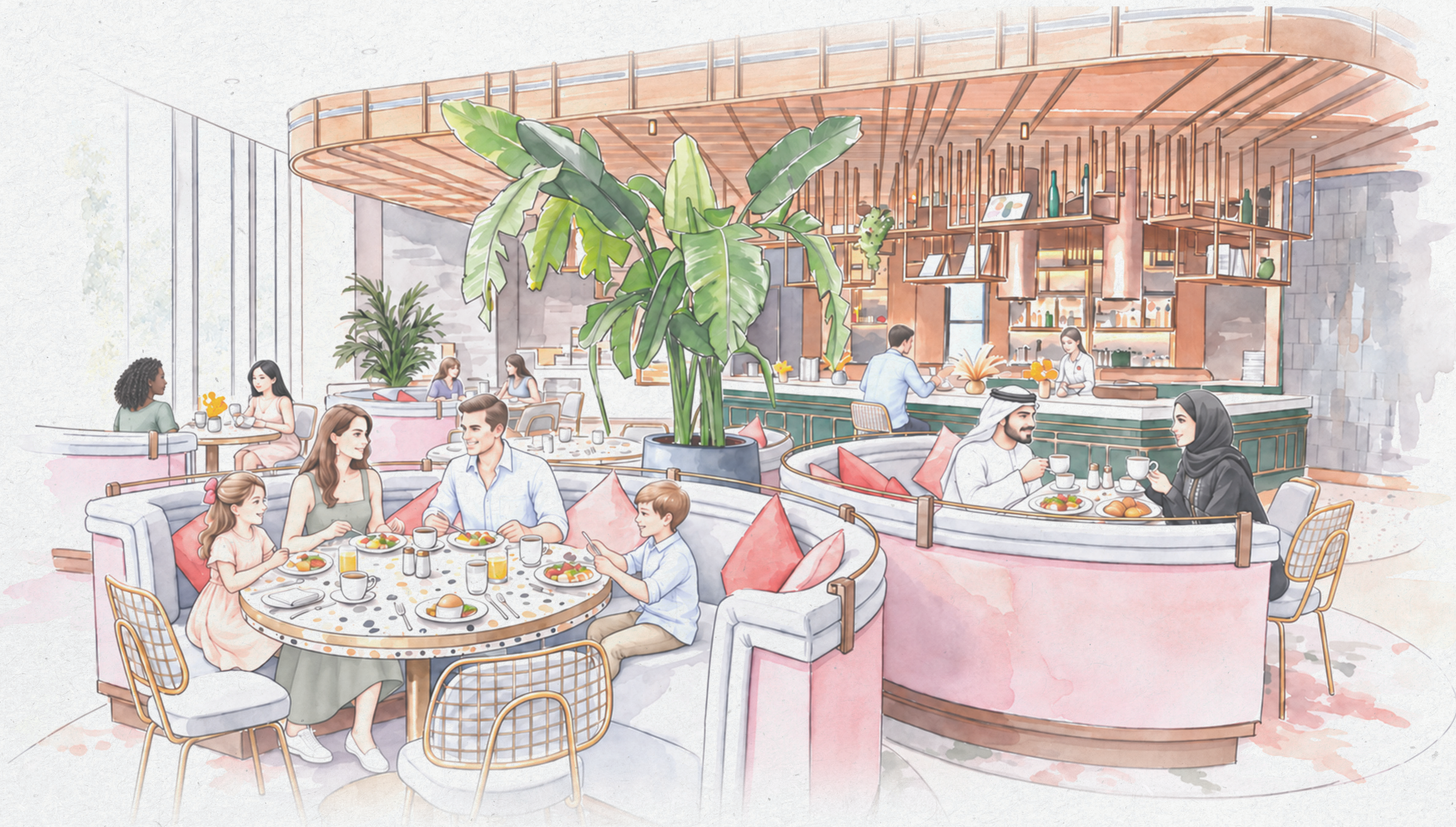


BRASSERIE

UPTOWN



A LA CARTE

PETITES ENTRÉES

 TOMATO CARPACCIO ^{G, V}	฿30
CRISPY CALAMARI ^{D, G, MO}	฿60
GARLIC PRAWNS ^{D, G, MO}	฿55
 CHICKEN LIVER PARFAIT ^{D, G}	฿55
BURGUNDY SNAILS ^{D, G}	฿65
OLIVE TAPENADE ^{D, G}	฿35
EGG MIMOSA ^{D, E, G}	฿30
 QUICHE OF THE DAY ^{D, E, G}	฿45
MUSSELS ARRABIATA ^{MO}	฿45
BEEF TARTAR ON TOAST ^G	฿55
OYSTER FINE DE CLAIR N*3 BY PIECE ^{MO}	฿22
PAN-FRIED FOIE GRAS	฿95
CHEESE & COLD CUTS ^{(200G) G}	฿75

LES ENTRÉES

SOUPE À L'OIGNON Onion soup with comté cheese and sour dough ^{OE, D, G}	฿55
SALADE DE LA BRASSERIE Quinoa, creamy avocado, romesco sauce	฿75
SALADE NIÇOISE Seared tuna, cherry tomatoes, egg, anchovy ^{OE, D, G, F}	฿88
 SALADE DE BETTERAVES ET CHÈVRE CHAUD Roasted beets, goat cheese on toast, marinated red bell pepper, thyme dressing ^{OE, D, G}	฿65
BURRATA À LA PROVENÇALE Roasted vegetables, basil oil ^{D, G, TN}	฿89
CARPACCIO DE LOUP DE MER Seabass carpaccio, passion fruit, orange dressing, hazelnuts, raisins ^{SF, N}	฿90

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

PLATS PRINCIPAUX

BAVETTE FRITES Flank steak, café de paris butter, peppercorn sauce, hand-cut fries ^{D, G, M}	฿150
CONFIT DE CANARD Duck confit, baby potatoes, caramelized radicchio	฿155
BURGER DE LA BRASSERIE Brie cheese, truffle mayonnaise, hand-cut fries ^{D, G, M, E}	฿99
 FLÉTAN À LA NORMANDE Halibut, mussels, apple, leeks, crème fraîche ^{D, G, N}	฿135
TIAN À LA PROVENÇAL Zucchini, aubergine, tomato, sweet onion, provençal herbs, garlic confit, extra virgin ^{VE}	฿90
TROFIE AU PISTOU Trofie pasta, pesto citrus cream, asparagus ^{D, G, N, E}	฿83

 TARTARE DE BOEUF FUMÉ Hand cut flank steak, apple smoked, hand-cut fries ^{D, E, G, M, R ¹}	฿130
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PIECE DU MARCHÉ

SALMON FILLET	฿145
WHOLE MAINE LOBSTER ^{500G}	฿325
SEABASS FILLET	฿130
TENDERLOIN ^{180G}	฿220
STRIPLOIN ^{280G}	฿240
FLANK STEAK ^{180G}	฿120
BABY CHICKEN	฿118

All grilled cuts are served with a choice of one sauce

BÉARNAISE ^D
PEPPERCORN SAUCE ^{D, G}
BEURRE BLANC ^D
CHIMICHURRI

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

À PARTAGER

Generous portions of French favourites, created to be shared and enjoyed together. <i>Recommended for 2-4 persons</i>	
CAVIAR BAERII ^{30G} A locally sourced product served with traditional garnishes and blinis ^{D, G, F}	฿580
LA CLASSIQUE SALADE CAESAR Endless parmesan, baby gem, toasted focaccia ^{D, G, F}	฿129
 CAMEMBERT AU FOUR Baked Camembert, Rosemary Honey, Pink Pepper ^D	฿95
	
 BAR DE LIGNE EN PAPILLOTE Whole sea bass, olives, preserved lemon, sun-dried tomatoes, basil leaves, zucchini, vine tomatoes ^{D, G, F}	฿290
CÔTE DE VEAU EN CORDON BLEU Whole Veal chop, with Veal Ham and Comte cheese ^{D, G, MO}	฿290
LINGUINE DE HOMARD Whole lobster linguini, tomato, basil, chili oil ^{D, G, MO}	฿349
MOULES FRITES MARINIÈRE Shallot, garlic, parsley, served with hand-cut fries ^{D, MO}	฿154
CÔTE DE BOEUF ^(900g) Served with 2 garnitures, 2 sauces ^D	฿740
	
 PARIS-BREST Choux dough, feuilletine, praline, hazelnut diplomat, dark chocolate sauce ^{D, G, E, TN}	฿85

GARNITURES

GRILLED ASPARAGUS	฿42
HAND-CUT FRENCH FRIES	
CREAMY MASHED POTATOES ^D	
CHILI BROCCOLI ^D	
BASIL ROASTED VEGETABLES ^{D, N}	

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

BEVERAGE

CHAMPAGNE & SPARKLING

	GLS	BTL
DA LUCA	฿90	฿468
LAURENT PERRIER	฿199	฿920
VEUVE CLICQUOT YELLOW LABEL		฿1890

WHITE WINE

	GLS	BTL
COLOMBELLE CÔTES DE GASCogne PLAIMONT, ^{FRANCE}	฿65	฿320
PINOT GRIGIO, GIORGIO & GIANNI, ^{ITALY}	฿75	฿350
LE "PETIT" CHARDONNAY, LAROCHE, ^{FRANCE}	฿95	฿440
DOMAINE WILLIAM FÈVRE CHABLIS, ^{FRANCE}		฿845

RED WINE

	GLS	BTL
SABOURIN GRANDE RÉSERVE PINOT NOIR, ^{FRANCE}	฿75	฿360
VERNAIOLO CHIANTI, ROCCA DELLE MADE, ^{ITALY}	฿85	฿400
ZUCCARDI SERIE A, MENDOZA, ^{ARGENTINA}	฿95	฿449
PAUL JABOULET AÎNÉ GIGONDAS, "PIERRE AIGUILLE", ^{FRANCE}		฿890

ROSÉ WINE

	GLS	BTL
HENRI FABRE, ^{FRANCE}	฿95	฿440
WHISPERING ANGEL, ^{FRANCE}		฿690

BEER

	BTL
PERONI CORONA	฿56

COCKTAILS

SIGNATURE ROSEMARY BREEZE Gin, rosemary, cucumber, lemon, simple syrup, sparkling wine	฿65
APPLE CLOUD Vodka, red apple, cinnamon, lemon, simple syrup	฿65

MOCKTAILS

LE JARDIN Cucumber, basil, thyme, lemon, simple syrup	฿35
RIVIERA KISS Strawberry, peach, lemon, 7Up	฿35