

# APPERTIZERS

|                                                                                                                 |              |
|-----------------------------------------------------------------------------------------------------------------|--------------|
| <b>Kalamata Olive Tapenade</b> <b>D, G, TN, V</b>                                                               | <b>30</b>    |
| <i>Capers, Sundried Tomatoes, Parmesan Cheese, Toasted Baguette Bread</i>                                       |              |
| <b>Pâté En Croûte</b> <b>D, G, TN, M</b>                                                                        | <b>78</b>    |
| <i>Duck liver, Bresse Chicken, Veal Brisket, Chicken Liver Layered with Pistachio, Golden Pâte Brisée crust</i> |              |
| <b>Salt &amp; Pepper Calamari</b> <b>D, G, M, MO</b>                                                            | <b>65</b>    |
| <i>Tartar Sauce</i>                                                                                             |              |
| <b>Burrata &amp; Warm Caponata</b> <b>D, TN</b>                                                                 | <b>85</b>    |
| <i>Marinated Tomatoes, Basil Oil</i>                                                                            |              |
| <b>Escargots de Bourgogne</b> <b>D, G, MO</b><br><b>(6pcs &amp; 12pcs)</b>                                      | <b>59/98</b> |
| <i>Burgundy Snails, Garlic &amp; Parsley Butter</i>                                                             |              |
| <b>Seared Frog Legs</b> <b>D, G</b>                                                                             | <b>95</b>    |
| <i>Glazed with Garlic &amp; Parsley Butter, Roasted Baby Potato, Confit Amalfi Lemon, Crispy Spleeks</i>        |              |
| <b>French Onion Soup</b> <b>CE, D, G</b>                                                                        | <b>55</b>    |
| <i>Toasted Bread, Gratinated Comté Cheese</i>                                                                   |              |

# SALADS

|                                                                                                                     |           |
|---------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Seafood Salad</b> <b>C, F, G, M, MO</b>                                                                          | <b>88</b> |
| <i>Tuna, Steamed Shrimps, Mussels, Cherry Tomatoes, Tarragon Vinaigrette</i>                                        |           |
| <b>Caesar Salad</b> <b>D, E, F, G, M</b>                                                                            | <b>70</b> |
| <i>Soft Cooked Egg, Brioche Croutons, Parmesan, Caesar Dressing, Anchovies</i>                                      |           |
| <b>Halloumi Salad</b> <b>D, G, M, TN, V</b>                                                                         | <b>75</b> |
| <i>Grilled Halloumi, Kalamata Olives, Dried Cranberry, Roasted Multigrain, Ripe Tomatoes, Pistachio Vinaigrette</i> |           |
| <b>Brasserie Salad</b> <b>M, TN, V</b>                                                                              | <b>75</b> |
| <i>Quinoa, Citrus Segments, Avocado, Ginger Gel, Romesco Sauce</i>                                                  |           |

## ENHANCE YOUR SALAD

|                                 |                       |
|---------------------------------|-----------------------|
| <b>Avocado</b> <b>V</b>         | <b>25</b>             |
| <b>Chicken Breast</b> <b>D</b>  | <b>35</b>             |
| <b>Shrimps</b> <b>C</b>         | <b>35</b>             |
| <b>Fresh Truffle</b> <b>3gr</b> | <i>(Market Price)</i> |

# RAW

|                                                                                                                                                    |            |
|----------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Signature Beef Tartare</b> <b>150g</b> <b>D, E, G, M, R</b>  | <b>128</b> |
| <i>Rosemary Smoked Beef, Capers, Shallots, Pickles, Parsley, Chives, Homemade Fries</i>                                                            |            |
| <b>Beef Carpaccio</b> <b>D, G, M, R</b>                                                                                                            | <b>85</b>  |
| <i>Pickled Cucumber, Parmesan Shavings, Mustard Sauce</i>                                                                                          |            |
| <b>Oysters</b> <b>MO, R</b> <b>per pc</b>                                                                                                          | <b>21</b>  |
| <i>Served with Condiments</i>                                                                                                                      |            |

## CAVIAR

|                 |                          |             |
|-----------------|--------------------------|-------------|
| <b>Baeri</b>    | <b>30gm</b> <b>F, R</b>  | <b>520</b>  |
| <b>Oscietra</b> | <b>50gm</b> <b>F, R</b>  | <b>1060</b> |
| <b>Oscietra</b> | <b>100gm</b> <b>F, R</b> | <b>2040</b> |

*(Served with Blinis, Eggs, Capers, Sour Cream, Onions & Chives)*

# A LA PLANCHA

|                                            |            |
|--------------------------------------------|------------|
| <b>AUS Flank Steak</b> <b>MB3+180gr</b>    | <b>130</b> |
| <b>Angus Tenderloin</b> <b>MB4+180 gr</b>  | <b>240</b> |
| <b>Wagyu Striploin</b> <b>MB6+280gr</b>    | <b>295</b> |
| <b>Wagyu Ribeye</b> <b>MB6+300gr</b>       | <b>335</b> |
| <b>Aus Lamb Chop</b> <b>250g</b>           | <b>155</b> |
| <b>Corn Fed Baby Chicken</b> <b>250gr</b>  | <b>130</b> |
| <b>Greece Seabass Fillet</b> <b>200gr</b>  | <b>140</b> |
| <b>Norwegian Salmon Fillet</b> <b>200g</b> | <b>135</b> |
| <b>Grilled Tiger Prawns</b> <b>4pcs</b>    | <b>120</b> |

## CHOOSE YOUR SAUCE

|                                        |
|----------------------------------------|
| <b>Mushroom</b> <b>D, G</b>            |
| <b>Creamy Pepper Sauce</b> <b>D, G</b> |
| <b>Bearnaise</b> <b>D</b>              |
| <b>Lemon Beure Blanc</b>               |

# GARNITURES

|                                                  |           |
|--------------------------------------------------|-----------|
| <b>Mushroom Fricassee</b> <b>CE, D, G</b>        | <b>38</b> |
| <b>Hand Cut Fries</b> <b>V</b>                   | <b>38</b> |
| <b>Truffle Mashed Potato</b> <b>D</b>            | <b>35</b> |
| <b>Asparagus with Hollandaise sauce</b> <b>V</b> | <b>40</b> |
| <b>Broccolini &amp; Baby Spinach</b> <b>V</b>    | <b>35</b> |
| <b>Crozet Gratin</b> <b>D, G</b>                 | <b>35</b> |
| <b>Foie Gras Poêlé</b> <b>50gr</b>               | <b>78</b> |
| <b>Side Salad</b> <b>V</b>                       | <b>30</b> |

# GOOD TO SHARE

|                                                                                                   |                |
|---------------------------------------------------------------------------------------------------|----------------|
| <b>Châteaubriand</b> 🍴                                                                            | 690            |
| Australian Grain Fed Beef Tenderloin Steak (700g)                                                 |                |
| <b>Exclusive Butcher's Cut</b> 🍴                                                                  | (Market Price) |
| Chef Selected Prime Cut, Expertly Grilled , Served with Seasonal Garnish and Your Choice of Sauce |                |

|                                                                                                       |     |
|-------------------------------------------------------------------------------------------------------|-----|
| <b>Bouillabaisse Pot</b> D, E, G                                                                      | 285 |
| A Rich Saffron-Infused Broth Cook With Mussels, Prawns, Seabass, And Red Snapper, Served With Rouille |     |

# MAINS

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| <b>Brasserie Burger</b> D, E, G                                           | 105 |
| Wagyu Beef, Truffle Mayo, Brie Cheese, Caramelized Onion , Hand Cut Fries |     |

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| <b>Duck Leg Confit</b> CE, D, G                                           | 145 |
| Slow-Cooked Duck Leg Hearty Puy Lentil Ragout, Veal Bacon, Freeze Lettuce |     |

|                                                                                                                  |     |
|------------------------------------------------------------------------------------------------------------------|-----|
| <b>Blanquette de Veau</b> D, E, G, M                                                                             | 135 |
| Slow Braised Veal Shoulder in a Light Velouté, Pearl Onions, Baby Carrots, Mushrooms, Fresh Tarragon, Pilaf Rice |     |

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| <b>Lobster Linguine</b> C, CE, D                                    | 198 |
| Lobster Bisque, Lemon Confit, Espelette Chili, Tomato, Basil Leaves |     |

|                               |    |
|-------------------------------|----|
| <b>Moules Marinière</b> D, MO | 98 |
| Served With Fries             |    |

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| <b>Gnocchi à la Parisienne</b> D, E, G                                                                | 98 |
| Poached Choux Glazed in Comté Velouté, Burnt Nutmeg, Gratinéed with Aged 24 Month Aged Gruyère Cheese |    |

|                                            |    |
|--------------------------------------------|----|
| <b>Mushroom &amp; Truffle Risotto</b> D, V | 95 |
| Shaved Truffle, 24 Month Aged Cheese       |    |

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>Cacio e Pepe</b> D, E, G                                                    | 95 |
| Spaghetti Tossed in Aged Parmesan Wheel, Cracked Black Pepper, Cheese Emulsion |    |

# ALL DAY BREAKFAST

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| <b>Croque Madame</b> D, E, G                                                       | 85 |
| Black Truffle Béchamel, Melted Gruyère, Smoked Veal Ham, Fried Egg, Bitter Lettuce |    |
| <b>Quiche of The Day</b> D, E, G                                                   | 58 |
| Short Crust Pastry, Served with Mixed Salad                                        |    |
| <b>French Scrambled Eggs Croissant</b> D, E, G                                     | 58 |
| 24 Months Aged Comté Cheese, Wild Mushrooms, Baby Spinach, Chives, Mixed Salad     |    |
| <b>Avocado &amp; Smoked Salmon Toast</b> D, F, G                                   | 58 |
| Crushed Avocado & Herbs, Roasted Cherry Tomatoes, Multi Grain Bread, Mixed Salad   |    |

# LE GRAND FINALE

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| <b>Brasserie Baba</b> D, E,G, V                                                   | 70 |
| Brioche Soaked in Flavoured Syrup, Citrus & Cinnamon, Vanilla Chantilly, Dark Rum |    |
| <b>Chocolate Mousse</b> D, E, GF, TN, V 🍴                                         | 55 |
| Dark Chocolate 66%, Grated Gianduja, Toasted Hazelnut                             |    |
| <b>Fine Apple Tarte</b> D, G, TN ,V                                               | 55 |
| Crispy Puff Pastry, Cinnamon Ice Cream                                            |    |
| <b>Crème Brulée</b> D, E, V                                                       | 45 |
| Classic Vanilla Crème Brûlée                                                      |    |
| <b>Café Gourmand</b> D, E, G, V, TN                                               | 38 |
| Choice of Tea or Coffee, Selection of 3 Mignardises                               |    |
| <b>Affogato</b>                                                                   | 45 |
| Espresso Coffee, Vanilla Ice Cream, Homemade Lady Finger                          |    |

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