

APPERTIZERS

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

SALADS

	Seafood Salad C, F, G, M, MO	88
	<i>Tuna, Steamed Shrimps, Mussels, Cherry Tomatoes, Tarragon Vinaigrette</i>	
	Caesar Salad D, E, F, G, M	70
	<i>Soft Cooked Egg, Brioche Croutons, Parmesan, Caesar Dressing, Anchovies</i>	
	Halloumi Salad D, G, M, TN, V	75
	<i>Grilled Halloumi, Kalamata Olives, Dried Cranberry, Roasted Multigrain, Ripe Tomatoes, Pistachio Vinaigrette</i>	
	Brasserie Salad M, TN, V	75
	<i>Quinoa, Citrus Segments, Avocado, Ginger Gel, Romesco Sauce</i>	
	ENHANCE YOUR SALAD	
	Avocado V	25
	Chicken Breast D	35
	Shrimps C	35

RAW

	Signature Beef Tartare 150g D, E, G, M, R	128
	<i>Rosemary Smoked Beef, Capers, Shallots, Pickles, Parsley, Chives, Crispy Bread</i>	
	Beef Carpaccio D, G, M, R	85
	<i>Pickled Cucumber, Parmesan Shavings, Mustard Sauce</i>	
	Oysters MO, R Per Pc	21
	<i>Served with Condiments</i>	
	CAVIAR	
	Baeri 30gm F, R	690
	Oscietra 50gm F, R	1350
	Oscietra 100gm F, R	2040
	<i>(Served with Blinis, Eggs, Capers, Sour Cream, Onions & Chives)</i>	

A LA PLANCHA

AUS Flank Steak MB3+180gr	130
Angus Tenderloin MB4+180 gr	240
Wagyu Striploin MB6+280gr	295
Wagyu Ribeye MB6+300gr	335
Aus Lamb Chop 250g	155
Corn Fed Baby Chicken 250gr	130
Greece Seabass Fillet 200gr	140
Norwegian Salmon Fillet 200g	135
Grilled Tiger Prawns 4pcs	120
*ADD FRESH TRUFFLE 3GR	(MARKET PRICE)
*ADD FOIE GRAS POÊLÉ 50GR	78

CHOOSE YOUR SAUCE

Mushroom D, G
Creamy Pepper Sauce D, G
Bearnaise D
Lemon Beurre Blanc

GARNITURES

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

GOOD TO SHARE

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

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

MAINS

Cacio e Pepe D, E, G	105
Spaghetti Tossed in Aged Parmesan Wheel, Cracked Black Pepper, Cheese Emulsion	

 Duck Leg Cassoulet CE, D, G	145
Slow-Cooked Duck Leg Hearty Puy Lentil Ragout, Veal Bacon, Freeze Lettuce	

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

Lobster Linguine C, CE, D	198
Lobster Bisque, Lemon Confit, Espelette Chili, Tomato, Basil Leaves	

Moules Marinière D, MO	98
Served With Fries	

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

Brasserie Burger D, E, G	105
Wagyu Beef, Truffle Mayo, Brie Cheese, Caramelized Onion , Hand Cut Fries	

Mushroom & Truffle Risotto D, V	95
Shaved Truffle, Aged Parmesan Cheese	

**ADD FRESH TRUFFLE 3GR (MARKET PRICE)*

LE GRAND FINALE

 Brasserie Baba D, E, G, V	70
Brioche Soaked in Flavoured Syrup, Citrus & Cinnamon, Vanilla Chantilly, Dark Rum	

Chocolate Mousse D, E, GF, TN, V	55
Dark Chocolate 66%, Grated Gianduja, Toasted Hazelnut	

Fine Apple Tarte D, G, TN, V	55
Crispy Puff Pastry, Cinnamon Ice Cream	

Crème Brulée D, E, V	45
Classic Vanilla Crème Brûlée	

Café Gourmand D, E, G, V, TN	38
Choice of Tea or Coffee, Selection of 3 Mignardises	

Affogato	45
Espresso Coffee, Vanilla Ice Cream, Homemade Lady Finger	

ALL DAY BREAKFAST

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

Quiche of The Day D, E, G	65
Short Crust Pastry, Served with Mixed Salad	

French Scrambled Eggs Croissant D, E, G	58
24 Months Aged Comté Cheese, Wild Mushrooms, Baby Spinach, Chives, Mixed Salad	

Avocado & Smoked Salmon Toast D, F, G	58
Crushed Avocado & Herbs, Roasted Cherry Tomatoes, Multi Grain Bread, Mixed Salad	

SO/AFTERNOON TEA

Enjoy a Delightful Afternoon Tea Featuring a Selection of Finger Sandwiches , Sweet Treats and Traditional Madeleines	
Every day 3pm – 6pm – 145 AED	

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 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