

Pâtes



LE PLAT SIGNATURE

LINGUINI AUX TOMATES CERISES ET POISSON DU JOUR

550

For a minimum of two guests.

Whole baked catch of the day, linguini, tomato sauce, olives, and capers.

DAIRY | GLUTEN

RIGATONI POMODORO

125

Rigatoni pasta, tomato coulis, ricotta, and fresh Provençal basil.

DAIRY | GLUTEN

SPAGHETTI CARABINERO

240

Spaghetti, carabibnero tartare, fresh basil, and lemon zest.

DAIRY | GLUTEN | SHELLFISH

LINGIUNI VONGOLE

185

Garlic and parsley linguini, market-fresh clams, and lemon.

GLUTEN | DAIRY | SHELLFISH

Accompagnements

TOMATES CŒUR DE BŒUF

45

Sliced tomato, lemon olive oil, basil.

VEGETARIAN

SALADE DE SUCRINE

45

Sucrine salad, mustard vinaigrette.

VEGETARIAN

HARICOTS VERTS SAUTES

50

Green beans with herb butter.

VEGETARIAN | DAIRY | NUTS

PURÉE DE POMMES DE TERRE

50

Mashed potatoes with extra virgin olive oil.

VEGETARIAN

POMMES FRITES

45

French fries.

VEGETARIAN | GLUTEN

POMMES DE TERRE GRENAILLE RÔTIES

45

Roasted baby potatoes, rosemary, and garlic.

VEGETARIAN | DAIRY

Entrées



BURRATA ET AUBERGINE CONFITE

95

Burrata with eggplant confit and tomatoes.

DAIRY | VEGETARIAN

TARTARE DE LOUP

85

Sea bass tartare with courgette, tomato relish, and bergamot sorbet.

FISH

THON À LA PUTTANESCA

125

Bluefin tuna carpaccio, olives, capers, tomatoes, anchovies, and pickled shallots.

GLUTEN | FISH

CARPACCIO DE BOEUF À LA TRUFFE

125

Angus beef carpaccio, rucola, pickled onions, and black truffle.

GLUTEN

PALOURDES AU THYM ET CITRON

95

Steamed clams in a citrus, mustard, and crème fraîche broth.

DAIRY | SHELLFISH | GLUTEN

PARMIGIANA DE COURGETTES

95

Courgette parmigiana.

DAIRY | GLUTEN | VEGETARIAN

TARTARE DE BŒUF

145

Beef tartare prepared table-side.

GLUTEN

BEIGNETS DE CRABE

85

Crab beignets with ginger dipping sauce.

SHELLFISH | GLUTEN

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

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Entrées



CALAMARS FRITS

75

Crispy calamari with garlic aioli.

GLUTEN | FISH

GOUJONNETTES

75

Seabass batons with classic tartar.

GLUTEN | FISH

PIZZETTA STRACCIATELLA

90

Pizzetta with stracciatella, caramelized onions, and fresh thyme.

Add Freshly Shaved Truffle

105

GLUTEN | DAIRY

Salades



SALADE NIÇOISE

195

Niçoise salad to share.

SALADE DE TOMATES ET BETTERAVES

75

Tomatoes, beetroot, and goat cheese with raspberry vinaigrette.

DAIRY | GLUTEN | VEGETARIAN

SALADE DE QUINOA ET BRIE

85

Quinoa salad with walnuts, mandarin, and crispy brie bites.

GLUTEN | DAIRY | NUTS

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De la Mer



SOLE MEUNIÈRE

585

Sole with fresh lemon and herb jus. Best shared.

DAIRY | GLUTEN | FISH

THON BLUEFIN

195

Seared tuna with ratatouille, stracciatella, and pickled onions.

DAIRY | FISH

CREVETTES GÉANTES

275

Grilled giant prawns with lemon and herb butter.

DAIRY | SHELLFISH

DORADE POËLÉE À LA PROVENÇALE

145

Sea bream with confit aubergine, tomatoes and olive tapenade.

DAIRY | FISH

À la Terre



COQUELET FERMIER

175

Grilled baby chicken with lemon and thyme jus.

DAIRY

CÔTE DE VEAU

245

Grilled veal chop with endive, asparagus and rosemary jus.

DAIRY

ENTRECÔTE WAGYU

345

Ribeye cooked to your preference, served with classic béarnaise and a rich beef jus.

DAIRY

CÔTELETTES D'AGNEAU EN CROÛTE

½ RACK 285 FULL 565

Grilled lamb cutlets, herb crust, and a tian of confit vegetables.

DAIRY | GLUTEN | NUTS

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