


STARTERS

Saumon Sauvage Fumé Maison  	95
Home made smoked wild salmon, Provençal herbs, lemon kefir, compressed cucumber	
Tartare de Bœuf Wagyu 	95
Wagyu beef, lemon, parmesan, olive oil, charred sourdough	
Cerises de Foie Gras 	105
Foie gras cherries, brioche bread	
Poulpe Rôti au Feu de Bois  	90
Char-grilled octopus, pistou, smoked pepper aioli	
Gambas Rouges Pochées  	105
Poached red prawns, white bean purée, chorizo oil, caviar	
Risotto au Homard, Poché au Beurre  	130
Butter-poached lobster risotto, kaffir lime emulsion	
Le Crab   	120
King crab tart, yuzu, Ricard Pastis sabayon	
L'Œuf   	95
63°c eggs, potato mousseline, walnut carpaccio, black truffle	
Petit Plateau 	195
Diver scallops, king crab, king prawns, oysters, lobster	
Grand Plateau 	300
Diver scallops, king crab, king prawns, oysters, lobster	

Salade de Tomates Anciennes  	68/105
Heirloom tomato salad, radish, preserved lemon	
Salade De Pois Croquants, Vinaigrette Au Lait Ribot 	75/115
Buttermilk snap pea salad, house-made ricotta, pickled cucumber	

Caviar Kaviari

Served with crème fraîche, chives, lemon zest, shallots, blinis  	650
Oscietra 50g	450
Kristal 30g	

WOODFIRED

For the table	
Tarte Flambé  	80
Smoked bacon, crème fraîche, chives	
Moules Marinières  	80
Mussels, butter, herbes de Provence	
Pissaladière  	65
Caramelised onions, olives, anchovies	
Tartine De Oueue De Bœuf  	95
Oxtail toast, slow-cooked oxtail, pickles, Gruyère cheese	
Brie Rôti Au Four  	95
Baked brie, garlic, rosemary, cranberries	
Escargots De Bourgogne   	65
Snails, hazelnut herb butter	
6 pieces	105
12 pieces	



MAINS

Bouillabaisse  	150
Fire-roasted fish, rouille sauce	
Pollock  	165
Champagne sauce, celeriac mousseline	
Filet De Wagyu, Persillé MB6  	245
Wagyu tenderloin, beef jus sabayon, ratatouille, potato mousseline	
Cordon Bleu  	140
Chicken breast, Mornay sauce, veal bacon	
Cuisse De Canard Confit Croustillante 	160
Crispy duck leg confit, smoked baby gems, sauce à l'orange	
Boeuf Bourguignon  	120
Braised beef, Burgundy wine, seasonal vegetables	
Filet D'agneau  	145
Lamb loin, hibiscus purée, figs, foie gras spiced jus	
Côte De Bœuf 1 kg, Wagyu Persillé MB4 	450
1 KG bone in ribeye, garlic aioli, lamb lettuce (Suitable for 2-4 guests)	
Rigatoni à La Truffe  	95
Truffle rigatoni parmesan cream, cured egg	
Gnocchis Maison Aux Pommes De Terre  	85
Potato gnocchi, wild mushrooms, black truffle, parmigiano	

Sauces	20
Aioli   Beef Jus Hollandaise  	
Capers Brown Butter 	

SIDES

Champignons Des Bois 	40
Forest mushrooms, sugar snap peas, café de Paris butter	
Poireaux   	40
Leeks, red wine brown butter	
Patates Douces 	40
Sweet potato, salted plum crème fraîche, beef speck	
Asperges Vertes Grillées, Touche Fumée  	40
Char-grilled asparagus, goat cheese curd, honey vinaigrette	
Frites Maison	40
Hand-made potato fries	

DESSERTS

Ganache Fondante Au Chocolat, Cuite Au Four  	66
Chocolate baked ganache, macadamia ice cream	
Crème Brulée à la Lavande 	55
Lavender Crème Brulée	
Tarte Tatin  	60
Apple tatin, crème cru ice cream, bay leaf	
Mont Blanc  	65
La Selection De Fromage Du Jour 	125
Our daily cheese platter selection	

All prices are in AED
Prices are inclusive of Municipality Fee, Service Charge & VAT

