



## DUBAI RESTAURANT WEEK LUNCH MENU

Available from 9 - 25 May | 2 Courses | AED 125 per person

### STARTER

a choice of one

#### **Soupe de Champignons** <sup>D, V</sup>

Wild mushroom soup, truffle foam, chervil

#### **Poivron Mariné** <sup>VG</sup>

Lightly smoked and roasted peppers with persillade, olives, caper berries

#### **Poireaux à la Vinaigrette** <sup>D, G</sup>

Steamed leeks served with tangy vinaigrette dressing, butter-fried croutons

### MAIN COURSE

a choice of one

#### **Hachis Parmentier** <sup>D, G</sup>

Layers of mashed potatoes and minced meat, served with baby gem salad

#### **Rigatoni aux Asperges et Basilic** <sup>D, G, V</sup>

Rigatoni pasta, green asparagus, parmesan, basil pesto

#### **Rouget Poêlé, Pommes de Terre Méditerranéennes, Salade de Fenouil Croquante** <sup>S, D</sup>

Pan-seared red mullet, Mediterranean crushed potatoes, crunchy fennel salad

A choice of sides: French fries or garden salad

### DESSERT

a choice of one

#### **Tarte Fine aux Pommes** <sup>D, G, N</sup>

Caramelized apple puff pastry, almond cream, vanilla ice cream

#### **Fraise à la Crème** <sup>D</sup>

Thinly sliced local strawberries, vanilla whipped cream, strawberry sorbet

#### **La Boule de Sorbet** <sup>D, V</sup>

Choice of two scoops: strawberry, lemon, raspberry, apricot

DUBAI  
RESTAURANT  
WEEK  
9 - 25 MAY 2025

<sup>D</sup> Dairy, <sup>G</sup> Gluten, <sup>N</sup> Nuts, <sup>S</sup> Seafood, <sup>V</sup> Vegetarian, <sup>VG</sup> Vegan

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT