

PLATS PRINCIPAUX

LA FERME

Côtelettes d'Agneau en Croûte d'Herbes ^{D, G}	210	Entrecôte Grillée ^{D, G}	260
Herb-crusted lamb chops, roasted pumpkin, glazed pearl onions, thyme-infused jus		Black Angus beef rib-eye, French fries, mixed green salad, Chimichurri & bearnaise sauce	
Veau Milanese ^{D, G}	240	Hachis Parmentier ^{D, G}	160
Veal Milanese, breaded veal rack with sage, rocket salad, and veal jus		Minced beef, mashed potatoes, gratinated cheese, baby gem salad	
Filet de Bœuf “Café de Paris” ^{D, G}	265	Bayaldi de Légumes Provençaux,	
Beef tenderloin, French fries, peppercorn sauce		Coulis de Poivron ^{VG}	110
Coquelet au Citron et Pâte de Piment ^{D, G}	150	Layered Provençal vegetables, yellow pepper coulis, basil oil	
Baby chicken in lemon and harissa, grilled baby zucchini, bell pepper & cherry tomato compote, chicken jus			

LA MER

 Dorade “Papillote” ^S	150	 Gambas Grillées et Anneth ^{D, G, SF}	205
Mediterranean seabream, potato, tomato, lemon, basil		Grilled tiger prawns, dill butter	
Moules à la Marinière ^{D, G, SF}	155	 La Bouillabaisse ^{G, S, SF}	195
Mussels, shallot, Café de Paris butter, French fries		Fish stock, mussel, potato, fennel, orange, saffron aioli, croutons	
Homard Grillé ^{D, SF}	280	Add Lobster ^{SF} + 120	
Grilled Canadian lobster, mixed vegetables, Hollandaise sauce			
Bar Entier ^S	350	Saumon Grillé ^{D, S}	155
Butterflied seabass, green pesto, black olives, zesty Provençal virgin sauce		Grilled salmon, crushed potatoes, roasted baby leeks, lemon white butter sauce	
		Bar à la Plancha et Caviar ^{D, S}	220
		Pan-seared seabass, celeriac, green asparagus, caviar sauce	

LES PÂTES

Linguine au Homard ^{D, G, SF}	275	Pappardelle au Bœuf Confit ^{D, G}	150
Linguine pasta, Canadian lobster, confit cherry tomato, lobster bisque, tarragon		Pappardelle, slow cooked short rib, tomato, garlic, parsley	
 Rigatoni aux Asperges et Basilic ^{D, G, V}	95	 Risotto aux Champignons et Truffe ^{D, V}	115
Rigatoni pasta, green asparagus, parmesan, basil pesto		Mushroom risotto, fresh truffe, parmesan	
 Rigatoni aux Crustacés ^{D, G, SF, S}	205	Rigatoni au Poulet et Morilles ^{D, G}	125
Pasta with basil pesto, shrimps, octopus, mussels		Rigatoni pasta, corn-fed chicken, baby spinach, morel mushroom, cream	
Risotto de Céleri-Rave ^{VG}	110		
Celeriac risotto, mushroom, asparagus, chervil			

ACCOMPAGNEMENTS

 Riz à la Vapeur ^{VG}	30	 Purée à la Truffe ^{D, V}	30
Steamed rice		Truffle mash potatoes	
Salade Verte ^{VG}	30	Pommes de Terre Sautées ^{D, V}	30
Mixed salad, tomato, onion, balsamic dressing		Sautéed potato, shallot, herbs	
Pommes Frites ^{G, VG}	30	Ratatouille ^{VG}	30
French fries		Vegetable, tomato sauce, basil	

DEGUSTATION MENU

AED 520 - Food only

AED 720 - Wine Pairing

MISES EN BOUCHE

Tartare de Bœuf Black Angus Moderne, Brioche Toastée ^{D, G, S}
Black Angus beef tartare on toasted brioche

Panisse Accompagnée de Dips de Poivrons Doux ^{D, V}
Panisse with sweet pepper dips

**Tarte aux Champignons et Truffe Noire** ^{D, G, V}
Crispy flatbread, Alsatian cream cheese, forest mushrooms, French black truffle

FIRST CHAPTER:
PREMIERS SAVEURS

Terrine de Foie Gras, Chutney de Poire Épicé ^{D, G}
Foie gras terrine, spiced pear chutney, toasted brioche

Ravioli de Homard, Bisque de Homard Infusée à l'Estragon, Stick au Paprika ^{D, G, SF}
Lobster ravioli, lobster bisque infused with tarragon & paprika stick

2023 Château de Berne 'Inspiration' Rosé, France

SECOND CHAPTER:
ÉVASION MARINE

Bar aux Asperges, Caviar ^{D, S}
Seabass fillet, asparagus, oscietra caviar sauce

2021 Au Pied Du Mont Chauve, Bourgogne Blanc, France

THIRD CHAPTER:
HARMONIE TERRESTRE

Filet de Bœuf, Pommes Soufflées, Périgourdine Sauce ^{D, G}
Black Angus beef tenderloin, heirloom carrots, potato soufflées, truffe sauce

2020 Château Eglise d'Armens, Saint Emilion, France

FOURTH CHAPTER:
DOUCEURS & MIGNARDISES

Moelleux au Chocolate ^{D, G, N}
Warm chocolate cake, coconut ice cream, caramelised pecan

Taylor's 20-Year-Old Tawny Port

Mignardises du Jour ^{D, G, N}
An evolving showcase of the chef's small creations

^D Dairy, ^G Gluten, ^N Nuts, ^R Raw, ^S Seafood, ^{SF} Shellfish, ^{SS} Sesame, ^V Vegetarian, ^{VG} Vegan  Regionally grown  Locally sourced  Sustainability - certified

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

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DÉJEUNER AU ROSÉ

AED 175 | 3 plates & 1 glass of rosé
AED 325 | 6 plates & 2 glasses of rosé

 Tartare de Betterave ^{VG}

Red beetroot confit, rosemary, baby gem lettuce, mustard, horseradish

 Poivrons Marinés ^{VG}

Red and yellow peppers, parsley, olives, caper berries

 Salade de Chou Frisé et d'Avocat ^{SS, V}

Kale, avocado, cucumber, orange, pomegranate dressing

 Huitre de la Baie de Dibba n.3 ^{D, G, R, SF}

Dibba Bay oysters (2 pcs), shallot vinegar, condiments

 Salade de Lentille du Puy ^{VG}

Lentils, cucumber, tomato, parsley, French dressing

Poireaux à la Vinaigrette ^{D, G, V}

Steamed leeks, tangy vinaigrette, butter-fried croutons

Saumon Mariné aux Agrumes ^{R, S}

Citrus-cured Salmon, pink peppercorn, dill, extra virgin olive oil

Tartare de Thon ^{R, S}

Yellowfin tuna tartare, avocado, extra virgin olive oil

Crudo de bar ^{R, S}

Seabass, avocado, basil, citrus dressing

Carpaccio de Bœuf à la Truffe ^{D, R}

Angus beef, black truffle, parmesan, rocket, shallot

ENTRÉES

LES FRUITS DE MER

 Huîtres Gillardeau n.2 ^{D, G, R, S, SF}

French oysters (3 pcs), shallot vinegar, condiments

 Le Plateau d'Alizée ^{D, G, R, S, SF}

Canadian lobster, crevettes bouquet, mussel, seabass crudo, tuna tartare, Gillardeau oyster n.2, rye bread, mayonnaise, condiments

LES SALADES

Burrata et Tomates ^{D, V}

Burrata, heirloom cherry tomato, balsamic cream, confit tomato

Salade César ^{D, G, S}

Caesar salad, parmesan, romaine lettuce, anchovy, lemon, garlic, croutons

Salade Niçoise ^S

Confit tuna, anchovy, gem lettuce, olive, potato, green bean

 Salade de Lentille du Puy ^{VG}

Lentils, cucumber, tomato, parsley, French dressing

LES FROIDS

Tartare de Bœuf ^{G, R, S}

Angus beef tartare, gherkin, shallot, parsley, mustard, toasted bread

Carpaccio de Bœuf à la Truffe ^{D, R}

Angus beef, black truffle, parmesan, rocket, shallot

 Tartare de Betterave ^{VG}

Red beetroot confit with rosemary, baby gem lettuce, mustard, horseradish

 Crevettes Marinées ^{SF}

Lemon-marinated prawns, extra virgin olive oil, basil

LES CHAUDS

Escargots au Beurre d'Herbes ^{D, G, SF}

Burgundy snail in garlic herb butter

 Soupe de Champignons ^{D, G, V}

Mushroom soup, truffle foam, chervil, croûtons

CAVIAR LIANOZOFF ^{D, G, R, S}

Ossetra Imperial “Gueldenstati”
(50g) served with traditional accompaniments & blinis

 Huitre de la Baie de Dibba n.3 ^{D, G, R, SF}

Dibba Bay oysters (3 pcs), shallot vinegar, condiments

 Ostra Regal Royal Gold No. 3 ^{D, G, R, SF}

6 oysters from Famille Boutrais, Cancale, France

 Salade de Chou Frisé et d'Avocat ^{SS, V}

Kale, avocado, cucumber, orange, pomegranate dressing

 Salade d'Alizée ^{S, SF}

Marinated prawn, octopus, calamari, asparagus, avocado, heirloom tomato, herbs, rosemary dressing

Salade d' Endive et Roquefort ^{D, N, V}

Endive salad, blue cheese, green apple, walnut, honey mustard dressing

Tartare de Thon ^{R, S}

Yellowfin tuna tartare, avocado, extra virgin olive oil

Carpaccio de Bar ^{R, S}

Seabass, avocado, basil, citrus dressing

 Poivrons Marinés ^{VG}

Smoked and roasted peppers, parsley, olive, caper berries

Poireaux à la Vinaigrette ^{D, G, V}

Steamed leeks, tangy vinaigrette, butter-fried croutons

Tarte Fine à la Tomate ^{D, G, V}

Puff pastry, goat cheese, caramelised onion, basil

 Tarte aux Champignons et Truffe ^{D, G, V}

Crispy flatbread with Alsatian cream cheese, forest mushrooms, French black truffle

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