



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, rocket, shallot

^D Dairy, ^G Gluten, ^R Raw, ^S Seafood, ^{SS} Sesame, ^V Vegetarian, ^{VG} Vegan

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