

alizée

Welcome to Alizée,
a celebration of conscious,
coastal cuisine, inspired by
the sun-soaked towns of
Southern France.

Crafted by Executive Chef
Jonathan Bouthiaux, our menu
reflects a commitment to
responsible sourcing, and
the soulful simplicity of
French-Mediterranean cooking.

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, truffle 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

SEAFOOD & RAW BAR

Huîtres Gillardeau n.2 ^{D, G, R, S, SF}  135
French oysters (3 pcs), shallot vinegar, condiments

Le Plateau d'Alizée ^{D, G, R, S, SF}    720
Canadian lobster, crevettes bouquet, mussel, seabass crudo, tuna tartare,
Gillardeau oyster n.2, rye bread, mayonnaise, condiments

Caviar Lianozoff ^{D, G, R, S} 820
Ossetra Imperial "Gueldenstati"
(50g) served with traditional accompaniments & blinis

Huitre de la Baie de Dibba n.3 ^{D, G, R, SF}    80
Dibba Bay oysters (3 pcs), shallot vinegar, condiments

Ostra Regal Royal Gold No. 3 ^{D, G, R, SF}  250
6 oysters from Famille Boutrais, Cancale, France



SALADS

Burrata et Tomates ^{D, V} 85
Burrata, heirloom cherry tomato, balsamic cream, confit tomato

Salade César ^{D, G, S} 80
Caesar salad, parmesan, romaine lettuce,
anchovy, lemon, garlic, croutons

Salade Niçoise ^S 90
Confit tuna, anchovy, gem lettuce, olive, potato, green bean

Salade de Lentille du Puy ^{VG}    70
Lentils, cucumber, tomato, parsley, French dressing

Salade de Chou Frisé et d'Avocat ^{SS, V}   70
Kale, avocado, cucumber, orange, pomegranate dressing

Salade d'Alizée ^{S, SF}    120
Marinated prawn, octopus, calamari, asparagus,
avocado, heirloom tomato, herbs, rosemary dressing

Salade d' Endive et Roquefort ^{D, N, V} 85
Endive salad, blue cheese, green apple, walnut, honey mustard dressing

COLD STARTERS

Tartare de Bœuf ^{G, R, S}	105
Angus beef tartare, gherkin, shallot, parsley, mustard, toasted bread	
Carpaccio de Bœuf à la Truffe ^{D, R}	110
Angus beef, black truffle, parmesan, rocket, shallot	
Tartare de Betterave ^{VG} 🌱🌱🌱	60
Red beetroot confit with rosemary, baby gem lettuce, mustard, horseradish	
Crevettes Marinées ^{SF} 🌱🌱🌱	90
Lemon-marinated prawns, extra virgin olive oil, basil	
Tartare de Thon ^{R, S}	85
Yellowfin tuna tartare, avocado, extra virgin olive oil	
Carpaccio de Bar ^{R, S}	80
Seabass, avocado, basil, citrus dressing	
Poivrons Marinés ^{VG} 🌱🌱	55
Smoked and roasted peppers, parsley, olive, caper berries	
Poireaux à la Vinaigrette ^{D, G, V}	70
Steamed leeks, tangy vinaigrette, butter-fried croutons	



HOT STARTERS

Escargots au Beurre d'Herbes ^{D, G, SF}	90
Burgundy snail in garlic herb butter	
Soupe de Champignons ^{D, G, V} 🌱🌱	60
Mushroom soup, truffle foam, chervil, croûtons	
Tarte Fine à la Tomate ^{D, G, V}	75
Puff pastry, goat cheese, caramelised onion, basil	
Tarte aux Champignons et Truffe ^{D, G, V} 🌱🌱	95
Crispy flatbread with Alsatian cream cheese, forest mushrooms, French black truffle	

MAINS FROM THE LAND

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



MAINS FROM THE SEA

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



PASTA

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



SIDE DISHES

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