

PASTA

Linguine au Homard ^{D, G, SF}	285
Linguine pasta, Canadian lobster, confit cherry tomato, lobster bisque	
Rigatoni aux Asperges et Basilic ^{D, G, V} 🌱🌿	95
Rigatoni pasta, green asparagus, parmesan, basil pesto	
Rigatoni aux Crustacés ^{D, G, S, SF} 🌱🌿🌱	220
Pasta with basil pesto, shrimp, octopus, mussels	
Pappardelle au Bœuf Confit ^{D, G} 🌱	170
Pappardelle with slow-cooked short rib, tomato, garlic, parsley	
Risotto aux Champignons et Truffe ^D 🌱🌿	120
Creamy mushroom risotto, fresh black truffle, parmesan	
Rigatoni au Poulet et Morilles ^{D, G} 🌱	140
Rigatoni pasta, corn-fed chicken, baby spinach, morel mushrooms, cream	



HEALTHY & ORGANIC

Risotto d'Épeautre aux Légumes Grillés ^{G, VG}	110
Spelt risotto, grilled vegetables, lemon, basil oil	
Risotto de Céleri-Rave ^{VG}	115
Celeriac risotto, mushrooms, asparagus, chervil	
Poêlée de Légumes de Saison ^{VG} 🌱	105
Sautéed seasonal vegetables, pumpkin purée, rosemary	
Steak de Chou-Fleur ^{N, VG} 🌱	125
Slow-cooked cauliflower steak, romesco sauce, Provençal herbs	

SIDE DISHES

Salade Verte ^{VG}	40	Pommes de Terre Sautées ^D	40
Mixed greens, tomato, onion, balsamic dressing		Sautéed potatoes, shallots, herbs	
Pommes Frites ^{G, VG}	40	Ratatouille ^{VG} 🌱	40
French fries		Provençal vegetable stew, tomato, basil	
Purée à la Truffe ^{D, V}	55	Riz à la Vapeur ^{VG}	40
Truffled mashed potatoes		Steamed rice	

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.

MAINS FROM THE SEA

Dorade “Papillote” ^S 🌱🌱.....	170
Sustainably farmed seabream cooked in parchment with potato, tomato, lemon, and basil	
Moules à la Marinière ^{D, G, SF} 🌱.....	165
Seasonal mussels, Café de Paris butter, French fries	
Homard Grillé ^{D, SF}	320
Grilled Canadian lobster, seasonal vegetables, Hollandaise sauce	
Bar Entier ^S 🌱.....	395
Butterflied seabass, green pesto, black olives, Provençal sauce	
Gambas Grillées à l’Aneth ^{D, G, SF} 🌱🌱.....	215
Grilled tiger prawns, dill butter	
La Bouillabaisse ^{G, S, SF} 🌱🌱🌱.....	195
Provençal fish stew, local seasonal fish, mussels, potato, fennel, orange, saffron aioli, croutons	
Add lobster + 120	
Saumon Grillé ^{D, S} 🌱.....	170
Grilled salmon, ratatouille, roasted baby leeks, lemon butter sauce	
Rouget Poêlé ^{D, S} 🌱🌱🌱.....	155
Pan-seared red mullet, Mediterranean crushed potatoes, crunchy fennel salad	
Bar à la Plancha et Caviar ^{D, S} 🌱🌱🌱.....	220
Seabass, local celeriac, asparagus, Pristine Royal Oscietra caviar	



MENU DÉGUSTATION DURABLE

520 - Food only

720 - Including Wine Pairing

MAINS FROM THE LAND

Côtelettes d’Agneau en Croûte d’Herbes ^{D, G}	225
Herb-crusted lamb chops, roasted pumpkin, glazed pearl onions, thyme-infused jus	
Veau Milanaise ^{D, G}	260
Breaded veal cutlet, sage, rocket salad, veal jus	
Filet de Bœuf “Café de Paris” ^{D, G} 	275
Australian Angus beef tenderloin, French fries, peppercorn sauce	
Coquelet au Citron et Pâte de Piment ^{D, G} 	170
Baby chicken, lemon, harissa, tomato, zucchini, bell pepper, tomato compote, chicken jus	
Entrecôte Grillée ^D 	290
Australian Angus beef rib-eye, chimichurri sauce, béarnaise, French fries, mixed salad	
Hachis Parmentier ^{D, G} 	165
Minced beef, mashed potatoes, gratinated cheese, baby gem salad	
Épaule d’Agneau Confite ^{D, G}	240
Slow-cooked lamb shoulder, spelt risotto, summer vegetables, rosemary jus	
Côte de Bœuf (1 kg) ^{D, G}	850
Stockyard Wagyu tomahawk, confit potatoes, glazed shallots, béarnaise sauce (to share)	



MISES EN BOUCHE

Tartelettes aux Champignons Forestiers ^{D, G, V}  
Tartlets of UAE-grown wild mushrooms, fresh black truffle
Panisse Maison, Dip de Poivrons Rôtis au Feu de Bois ^{D, G, V}  
House-made panisse, slow-roasted organic Emirati pepper dip
Pristine Royal Oscietra, Pomme Soufflée, Crème Fraîche ^{D, G, S}  
Local Oscietra caviar sustainably farmed in Abu Dhabi, potato soufflé and sour cream

PREMIÈRES SAVEURS

Poireaux à la Vinaigrette, Croûton au Beurre, Truffe Noire ^{D, G, V} 
Steamed leeks from UAE farms, tangy vinaigrette, butter-fried crouton, fresh black truffle
Ravioli de Crevettes des Émirats, Bisque à l'Estragon ^{D, G, SF}  
Ravioli of wild-caught Emirati prawns in tarragon shell bisque

2023 Château de Berne 'Inspiration' Rosé
Crafted through certified sustainable and organic viticulture, with a commitment to biodiversity, water conservation, and a reduced carbon footprint.

ÉVASION MARINE

Bar Certifié Durable, Céleri-Rave, Asperges Locales, Caviar Pristine ^{D, S}   
Sustainably certified seabass, UAE-grown celeriac and asparagus, Pristine caviar
<i>2022 J. Moreau & Fils Chablis</i>
Sourced from organically farmed vineyards and crafted with natural yeast fermentation, this Chablis reflects J. Moreau & Fils' commitment to clean, low-intervention, sustainable winemaking.

HARMONIE TERRESTRE

Filet de Bœuf Australien Nourri à l'Herbe, Pomme Soufflée Maison, Jus Fumé au Paprika ^{D, G}   
MSA-certified Australian grass-fed beef tenderloin, house-made soufflé potatoes and smoked paprika jus
<i>2020 Château l'Eglise d'Armens Saint-Émilion Grand Cru</i>
Certified Haute Valeur Environnementale (HVE), emphasizing environmentally responsible viticulture, the protection of local ecosystems, and a commitment to long-term sustainability.

DOUCEURS & MIGNARDISES

Moelleux au Chocolat Équitable, Glace Artisanale à la Noix de Coco Bio ^{D, G, N}  
Chocolate fondant, house-made organic coconut ice cream
Mignardises du Jour – Créations du Chef ^{D, G, N}   
Chef’s petits fours, seasonal ingredients, crafted with zero-waste principles
<i>Taylor's 20-Year-Old Tawny Port</i>
Aged for two decades in oak, this tawny port reveals dried fruit, roasted nut, and spice notes, crafted with a commitment to sustainable viticulture in the Douro Valley.

SEAFOOD & RAW BAR

Huîtres de la Baie de Dibba n.3 ^{D, G, R, SF} 🌿🌱🌱🌱95
Three Dibba Bay oysters, shallot vinegar, condiments
Ostra Regal Royal Gold No. 3 ^{D, G, R, SF} 🌱130
Three oysters from Famille Boutrais, Cancale, Brittany
Pristine Royal Oscietra Caviar 50g ^{D, G, R, S,} 🌿🌱🌱🌱 960
Locally produced in Abu Dhabi
Le Plateau d'Alizée ^{D, G, R, S, SF} 🌱🌱 790
Canadian lobster, local wild-caught shrimp, mussels, sea bass crudo, tuna tartare, Ostra Regal Royal Gold n°3 oysters, rye bread, mayonnaise, and condiments



SALADS

Burrata Locale et Tomates ^{D, V} 🌱 95
Local Sharjah Burrata, heirloom cherry tomatoes, balsamic cream, confit tomato
Salade César ^{D, G, S} 90
Romaine lettuce, parmesan, anchovy, lemon, garlic, croutons
Salade Niçoise ^S 95
Confit tuna, anchovy, gem lettuce, olives, potato, green beans
Salade de Lentille du Puy ^{VG} 🌱🌱 80
French Puy lentils, cucumber, tomato, parsley, French dressing
Salade de Chou Frisé et d'Avocat ^{SS, V} 🌿🌱 80
Kale, avocado, cucumber, orange, pomegranate dressing
Salade d'Alizée ^{S, SF} 🌿🌱🌱130
Local wild-caught prawns, octopus, calamari, asparagus, avocado, heirloom tomato, herbs, rosemary dressing
Salade d' Endives et Roquefort ^{D, N, V} 🌱 90
Endive salad, blue cheese AOP, green apple, walnut, honey mustard dressing
Salade de Haricots Verts & Figues Fraîches, Noix et Chèvre ^{D, N, V} 🌱🌱 95
Green bean salad, fresh local figs, walnuts, goat cheese, French vinaigrette

COLD STARTERS

Tartare de Bœuf ^{G, R, S} 🌱 115
Angus beef tartare, local gherkin, shallot, parsley, mustard, toasted bread
Tartare de Thon ^{R, S} 90
Yellowfin tuna tartare, avocado, extra virgin olive oil
Tartare de Betterave ^{VG} 🌱🌱🌱 65
Red beetroot confit with rosemary, baby gem lettuce, white mustard, horseradish
Terrine de Foie Gras, Accompagnée d'un Chutney de Figues Locales Bio ^{D, G} 🌱🌱120
Foie gras terrine, local figues chutney, brioche toast
Crevettes Marinées ^{SH} 🌱🌱🌱 95
Local wild-caught prawns, lemon, basil, extra virgin olive oil
Carpaccio de Bœuf à la Truffe ^{D, R} 🌱 115
Angus beef, black truffle, parmesan, rocket, shallot
Carpaccio de Bar ^{R, S} 🌱85
Seabass, avocado, basil, citrus dressing
Poivrons Marinés ^{VG} 🌱🌱55
Smoked and roasted peppers, parsley, olive, caper berries
Soupe Froide de Tomate et Sorbet de Poivron & Framboise ^{VG} 🌱55
Chilled tomato soup, raspberry and bell pepper sorbet



HOT STARTERS

Escargots au Beurre d'Herbes ^{D, G, SF} 95
Burgundy snails in garlic herb butter
Soupe de Champignons ^{D, V} 🌱🌱 60
Mushroom soup, truffle foam, chervil
Tarte Fine à la Tomate ^{D, G, V}85
Puff pastry, local goat cheese, caramelised onion, basil
Tarte aux Champignons et Truffe ^{D, G, V} 🌱🌱 115
Alsatian flatbread, cream cheese, forest mushrooms, French black truffle
Brandade de Morue ^{D, G, S} 🌱 125
Silky cod purée, extra virgin olive oil, tender potatoes, crispy toasted bread
Ravioli de Crevettes ^{D, G, SF} 🌱🌱🌱95
Locally wild-caught prawns, shell bisque, organic tarragon infusion