

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.

alizée

MENU DÉGUSTATION DURABLE

520 - Food only

720 - Including Wine Pairing

MISES EN BOUCHE

Tartelletes 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

2022 J. Moreau & Fils Chablis

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

2020 Château l'Eglise d'Armens Saint-Émilion Grand Cru

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

Taylor's 20-Year-Old Tawny Port

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 & Figs 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 Figs Locales Bio ^{D, G} 🌱🌱 120
Foie gras terrine, local figs 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

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)



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



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

DESSERTS



Tarte Fine aux Pommes ^{D, G}	65
Apples, caramelised puff pastry, vanilla ice cream	
Fraise à la Crème ^{VG}	60
Strawberry basil compote, vanilla cream, strawberry sorbet, cotton candy	
Vacherin à la Mangue & Fruit de la Passion ^{D, G}	60
Mango and passion fruit compote, Chantilly cream, French meringue, mango sorbet	
Moelleux au Chocolat ^{D, G, N}	65
Warm chocolate cake, caramelised pecan, choice of ice cream: coconut, vanilla, pistachio	
La Tarte au Citron ^{D, G, N}	55
Lemon tart, lemon curd, vanilla crust, Italian meringue	
Profiterole à la Noisette ^{D, G, N}	65
Vanilla choux, hazelnut ice cream, roasted hazelnut, chocolate sauce	
La Boule de Glace ^{D, G, N}	50
Choice of 2 scoops: dark chocolate, strawberry, vanilla, pistachio	
La Boule de Sorbet ^{D, G}	50
Choice of 2 scoops: strawberry, lemon, raspberry, mango	

^D Dairy, ^G Gluten, ^N Nuts, ^{VG} Vegan

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