

alیزée

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.

LE MENU SIGNATURE

Dégustation Menu

₪ 495 - Food only | ₪ 720 - Wine Pairing

MISES EN BOUCHE

Pristine Royal Oscietra, Pomme Dauphine & Crème Fraîche ^{D, G, R, S}   

Abu Dhabi Oscietra caviar, potato dauphine, sour cream.

Gougère au Comté & Truffe Noire ^{D, E, G, V} 

Warm Comté cheese gougère, black truffle.

Tartare de Bœuf Angus & Pomme Soufflé ^{E, G, R} 

Hand-cut Angus beef tartare, shallot, chive, soufflé potatoes, signature sauce.

Pierlant Brut Sparkling Wine

PREMIÈRES SAVEURS

Terrine de Foie Gras & Figues Bio Locales ^{D, E, G}  

House foie gras terrine, fig chutney, toasted brioche.

Saint-Jacques Poêlées, Topinambour & Truffe Noire ^{D, SF} 

Seared scallops, sunchoke purée, green asparagus, fresh black truffle.

2023 Château de Berne 'Inspiration' Rosé

ÉVASION MARINE

Bar à la Plancha, Crème Dubarry & Caviar Pristine ^{D, S} 

Plancha sea bass, cauliflower cream, romanesco, Pristine Royal Oscietra caviar.

2023 J. Moreau & Fils Chablis

HARMONIE TERRESTRE

Carré d'Agneau en Croûte d'Herbes, Jus au Thym ^{D, G} 

Herb-crusted lamb rack, glazed root vegetables, thyme jus.

2021 Château l'Eglise d'Armens Saint-Émilion Grand Cru

DOUCEURS & MIGNARDISES

Moelleux au Chocolat ^{D, E, G, N}

Warm chocolate cake, caramelised pecan, choice of coconut, vanilla or pistachio ice cream.

Mignardises du Jour — Créations du Chef ^{D, E, G, N}

A selection of seasonal petits fours.

Emilio Lustau Pedro Ximénez San Emilio

^D Dairy, ^E Egg, ^G Gluten, ^N Nuts, ^R Raw, ^S Seafood, ^{SF} Shellfish, ^{SS} Sesame, ^V Vegetarian, ^{VG} Vegan  Regionally grown  Locally sourced  Sustainability - certified
Your wellbeing is important to us. Kindly inform our team of any allergies or special dietary requirements, so we may take the utmost care in preparing your dining experience.

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

LE GRAND CRU

Oysters · Caviar · Shellfish Tower

Huîtres de la Baie de Dibba No. 3 ^{D, G, R, SF}95
Three Dibba Bay oysters, shallot vinegar, condiments

Ostra Regal Royal Gold No. 3 ^{D, G, R, SF} 155
Three oysters from Famille Boutrais, Cancale Brittany

Caviar Pristine Royal Oscietra 50g ^{D, G, R, S,} 960
Abu Dhabi Oscietra, warm blinis, crème fraîche, traditional garnish.

Le Plateau d'Alizée ^{D, E, G, R, S, SF} 820
Canadian lobster, local wild-caught shrimp, mussels, seabass crudo, tuna tartare,
Ostra Regal Royal Gold n°3, Huîtres de la Baie de Dibba n°3, rye bread,
house mayonnaise and condiments.



LES SALADES

Garden & Greens

Salade d'Alizée ^{S, SF} 135
Local wild-caught prawns, octopus, calamari, avocado, heirloom tomato,
rosemary vinaigrette

Salade de Haricots Verts & Figues, Noix et Chèvre ^{D, N, V} 95
Green beans, local figs, walnuts, goat cheese, French vinaigrette

Salade d' Endives et Roquefort ^{D, N, V} 95
Endive, Roquefort AOP, green apple, walnut, honey mustard

Salade de Mâche, Courge & Chèvre ^{D, N, V}85
Mâche, roasted pumpkin, fresh goat cheese, hazelnut, honey-mustard vinaigrette

Salade de Chou Frisé et d'Avocat ^{E, SS, V} 90
Kale, avocado, cucumber, orange, pomegranate dressing

Salade de Lentille du Puy ^{VG} 80
Puy lentils, cucumber, tomato, parsley, balsamic dressing

Salade Niçoise ^{E, S} 95
Confit tuna, anchovy, gem lettuce, olives, potato, green beans, quail egg

Salade César ^{D, E, G, S} 90
Romaine, parmesan, anchovy, lemon, garlic, croûtons

LES ENTRÉES FROIDES

Cold Starters

Burrata Locale et Tomates ^{D, V} 	95
Al Ain burrata, heirloom cherry tomatoes, aged balsamic, basil.	
Tartare de Betterave ^{VG}   	65
Confit beetroot, white mustard, rosemary, baby gem, horseradish cream.	
Crevettes Marinées ^{SF}   	105
Local wild-caught prawns, lemon, basil, extra virgin olive oil	
Terrine de Foie Gras & Figues Locales Bio ^{D, E, G, N}  	145
House foie gras terrine, fig chutney, toasted brioche.	
Carpaccio de Bœuf à la Truffe Noire ^{D, G, R} 	115
Black Angus beef, shaved black truffle, aged parmesan, rocket.	
Tartare de Bœuf Angus Préparé en Salle ^{E, G, R, S} 	105
Angus beef tartare, prepared and seasoned tableside, baguette toast.	
Bar Mariné, Avocat & Mandarine ^{R, S}	80
Marinated sea bass, avocado, mandarin, extra-virgin olive oil.	
Tartare de Thon Rouge, Caviar de Citron ^{R, S} 	90
Yellowfin tuna, avocado, lemon caviar	

LES ENTRÉES CHAUDES

Hot Starters

Escargots au Beurre d'Herbes ^{D, G, SF}	95
Burgundy snails in garlic herb butter	
Soupe de Champignons ^{D, V}  	75
Mushroom soup, truffle foam, chervil	
Tarte Fine à la Tomate ^{D, E, G, V}	85
Puff pastry, local goat cheese, caramelised onion, basil	
Foie Gras Poêlé, Chutney de Poire & Sauce Bordelaise ^{D, G, N}	145
Pan-seared foie gras, caramelised pear, bordelaise sauce, toasted brioche.	
Saint-Jacques Poêlées, Topinambour & Caviar Oscietra ^{D, SF}	165
Seared scallops, sunchoke purée, green asparagus, Oscietra caviar.	
Tarte Fine aux Champignons et Truffe ^{D, G, V}  	120
Thin tart, wild mushrooms, cream, black truffle.	
Ravioli de Crevette, Bisque à l'Estragon ^{D, E, G, SF}   	125
Wild prawn ravioli, tarragon shellfish bisque.	



LES PÂTES & RISOTTO

Pasta · Risotto

Linguine au Homard ^{D, G, SF}	285
Linguine pasta, Canadian lobster, confit cherry tomato, lobster bisque	
Rigatoni aux Crustacés ^{D, G, S, SF}   	235
Rigatoni, prawns, octopus, mussels, basil pesto.	
Pappardelle au Bœuf Confit ^{D, G} 	175
Pappardelle with slow-cooked short rib, tomato, garlic, parsley	
Rigatoni au Poulet et Morilles ^{D, G} 	145
Rigatoni, corn-fed chicken, spinach, morel cream.	
Orecchiette au Broccolini, Stracciatella & Pistaches ^{D, G, N, V} 	115
Orecchiette, broccolini, stracciatella, confit lemon, toasted pistachio	
Risotto aux Champignons et Truffe ^D  	120
Creamy mushroom risotto, fresh black truffle, parmesan	
Rigatoni aux Asperges et Basilic ^{D, G, V}  	95
Rigatoni pasta, green asparagus, parmesan, basil pesto	
Risotto de Céleri-Rave aux Asperges et Truffe Noire ^{VG}  	115
Creamy celeriac risotto, green asparagus, fresh black truffle.	

LA MER

From The Sea

Homard Grillé, Beurre Blanc ^{D, SF}	360
Grilled Canadian lobster, beurre blanc, glazed winter vegetables.	
Bar à la Plancha, Crème Dubarry & Caviar Pristine ^{D, S} 🌱🌱🌱	260
Sea bass on the plancha, cauliflower cream, romanesco, Pristine Royal Oscietra caviar.	
Dorade Royale Grillée, Ratatouille Fine & Beurre Blanc Safrané ^{D, S} 🌱	180
Grilled royal sea bream, delicate ratatouille, saffron beurre blanc.	
Gambas Grillées, Beurre Blanc au Safran ^{D, SF} 🌱🌱	215
Grilled tiger prawns, saffron butter sauce.	
Bar Entier à la Provençale ^{D, S} 🌱	395
Butterflied sea bass, green pesto, olives, Provençal vierge. For two.	
Saumon Grillé ^{D, S} 🌱	160
Grilled salmon, ratatouille, roasted baby leeks, lemon butter.	
Dorade Entière Grillée, Sauce Vierge aux Herbes ^S 🌱	340
Whole gilt-head bream, warm tomato, shallot, lemon and herb vierge. For two.	
La Bouillabaisse d'Alizée ^{G, S, SF} 🌱🌱🌱	195
Provençal saffron stew, seasonal fish, mussels, potatoes, fennel, rouille, croûtons.	
Add lobster + 140	
Moules à la Marinière ^{D, G, SF} 🌱	175
Mussels, café de Paris butter, French fries.	
Bar Entier en Croûte de Sel aux Herbes de Provence ^{E, G, S} 🌱	480
Whole seabass baked in a Provençal herb salt crust, sauce vierge. For two.	
Sole Meunière ^{D, G, S} 🌱🌱	480
Whole Dover sole, meunière butter, parsley, confit potato, lemon. For two.	



LA BRAISE

From The Grill · Sharing Cuts

Côte de Bœuf (1 kg) ^{D, E, G} 850 pour deux personnes Stockyard Wagyu tomahawk, confit potatoes, glazed shallots, béarnaise. For two.	
Plat de Côtes de Bœuf à la Bordelaise & Truffe Noire ^{D, G} 280 Slow-braised beef short ribs, pomme purée, baby vegetables, confit shallot, red wine jus.	
Entrecôte Grillée ^{D, E} 290 Australian Angus rib-eye, chimichurri, béarnaise, French fries.	
Filet de Bœuf "Café de Paris" ^{D, G} 285 Australian Angus tenderloin, French fries, Café de Paris butter.	
Carré d'Agneau en Croûte d'Herbes, Jus au Thym ^{D, G} 235 Herb-crusted lamb rack, glazed root vegetables, thyme jus.	
Épaule d'Agneau Confite ^{D, G} 245 Seven-hour lamb shoulder, spelt risotto, glazed root vegetables, rosemary jus.	
Coquelet Mariné au Citron & Piment ^{D, G} 170 Baby chicken, lemon and chilli marinade, confit tomato, herb jus.	
Hachis Parmentier ^{D, G} 165 Gratinated minced beef, mashed potato, baby gem salad.	
Steak de Chou-Fleur ^{N, VG} 125 Slow-cooked cauliflower, romesco sauce, Provençal herbs.	



LES ACCOMPAGNEMENTS

Sides

Purée à la Truffe ^{D, V} 55 Truffled pomme purée.	Pommes Frites ^{G, VG} 45 French fries.
Poêlée de Légumes de Saison ^{D, V} 95 Sautéed seasonal vegetables, pumpkin purée, rosemary.	Riz à la Vapeur 45 Steamed rice.
Gratin Dauphinois ^{D, V} 50 Slow-baked potato, cream, nutmeg.	Salade Verte ^{VG} 45 Mixed greens, shallot, balsamic.



DESSERTS

Moelleux au Chocolat ^{D, E, G, N}	65
Warm chocolate cake, caramelised pecan, choice of coconut, vanilla or pistachio ice cream.	
Tarte Fine aux Pommes ^{D, E, G}	65
Caramelised puff pastry, apple, vanilla ice cream.	
Profiterole à la Noisette ^{D, E, G, N}	65
Vanilla choux, hazelnut ice cream, roasted hazelnut, chocolate sauce.	
Vacherin à la Mangue & Fruit de la Passion ^{D, E, G}	60
Mango and passion fruit compote, Chantilly, French meringue, mango sorbet.	
Fraise à la Crème ^{D, E}	60
Strawberry-basil compote, vanilla cream, strawberry sorbet, candy floss.	
La Tarte au Citron ^{D, E, G, N}	55
Lemon tart, lemon curd, Italian meringue.	
La Boule ^{D, E, G, N}	50
Glace — dark chocolate, strawberry, vanilla or pistachio Sorbet — strawberry, lemon, raspberry or mango	
Assiette de Fromages Affinés ^{D, G, N}	135
Selection of aged French cheeses, figs, walnuts, honey.	
Grand Dessert d'Alizée à Partager ^{D, E, G, N}	165
The chef's grand dessert selection. To share.	



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