

## LES SOUPES

<b>CLASSIC FRENCH ONION SOUP (A)</b> Gratinated with three kinds of cheese	48
<b>CREAM OF MUSHROOM (V)</b> Seasonal mushrooms	55
<b>SEAFOOD BOUILLABAISSSE</b> Saffron reduction, fresh seafood and rouille	65

## ENTRÉES

<b>STEAK TARTARE</b> Shallots, capers, mustard, fresh herbs	55
<b>CHARCUTERIE (P)</b> A selection cold cuts, Boston lettuce & figs compote	60
<b>MARINATED AIR-DRIED BEEF TENDERLOIN (N)</b> Peanuts, arugula, toasted sour bread	65
<b>PATE DE FOIE GRAS</b> Duck liver pate' with plum coulis, white truffle foam and figs sauce	65
<b>SEAFOOD SALAD</b> Smoked Mackerel, Salmon, shrimps & mussels dressed with citrus on mesclun salad	68
<b>ASPERGES EN SAUCES HOLLANDAISE (V)</b> Green asparagus gratinated with parmesan cheese served with Hollandaise sauce	70
<b>ESCARGOT A LA BOURGNONE</b> French snails with garlic butter, parsley, served with toasted baguette	70
<b>SEA WAVE</b> Fresh king crab, red tuna, marinated octopus and baby mix salad with citronette dressing	75

### CHEF'S CHOICE MENU

CREAM OF MUSHROOMS

ASPERGES EN SAUCES HOLLANDAISE (V)

ENTRECÔTE CAFE DE PARIS (A)

CRÈME CARAMEL

FOUR COURSE SET MENU  
AED 250

## PLATS PRINCIPAL

<b>VEGETABLES TIAN (V)</b> Herbed quinoa, confit tomatoes, truffled tomato coulis	95
<b>GRILLED TUNA</b> Red bell pepper coulis, Provençale vegetables and couscous	110
<b>COQ AU VIN (A)</b> Chicken thigh in red wine sauce and seasonal vegetables	115
<b>GRILLED SALMON FILLET</b> Glazed baby vegetables, saffron potatoes, beurre blanc	120
<b>CONFIT DUCK (A)</b> With creamy sauerkraut, potato fondant and duck gravy	122
<b>ROASTED LAMB RACK (A)</b> Mediterranean vegetables ratatouille, potato gratin and port sauce	123
<b>SOLE MEUNIÈRE</b> Atlantic dover sole in capers butter sauce served with parsley potatoes	130
<b>HERB CRUSTED RED MULLET</b> Tomato fondue, mushrooms, with grain mustard sauce and seasonal vegetables	130
<b>ENTRECÔTE CAFE DE PARIS (A)</b> Rib-eye Angus beef, Cafe de Paris butter, Pont Neuf potatoes and seasonal vegetables	140
<b>GRILLED TOURNEDOS (A)</b> Sautéed spinach, oven roasted potatoes and béarnaise sauce	165
<b>LOBSTER THERMIDOR</b> Saffron risotto and green asparagus	160
<b>SELECTION OF SIDE DISHES</b> French fries, roast potatoes, mash potatoes, parsley potatoes, Saffron potatoes, Saffron risotto, sautéed spinach, grilled vegetables, mix salad	15

## DESSERTS

<b>CHOCOLATE VARIATION</b> Mousse, ice cream, chocobar, cheese cake	45
<b>APPLE TARTE TATIN (± 20min)</b> Apple tart served with cinnamon caramel sauce and vanilla ice cream	45
<b>CRÈME CARAMEL</b> Traditional crème caramel served with crispy almonds	45
<b>SELECTION OF ICE CREAM</b> 3 scoops of your choice (Please ask your waiter for available flavours)	45

CONTAINS: (A) ALCOHOL, (P) PORK, (V) VEGETARIAN, (N) NUTS.

ALL PRICES ARE IN AED AND SUBJECT TO 10 % SERVICE CHARGE AND 5% VAT. DEPENDENT UPON AVAILABILITY.