

brasserie quartier

AMUSE BOUCHE SMALL PLATES

Pissaladière Thin confit onions tart, olives, anchovies	35
Panisses Chick pea fries (V)	35
Les Calamars Frits Fried calamari	55
Tapenade & croutons Black olives paste, bread toast (V)	35

LE PLATEAU DE MER SEAFOOD PLATTER

Le Grand Plateau Big Platter for four	760
Whole Lobster, 12 French oysters, 8 Prawn, Clams, Crab meat, Lemon and garnish	
Le Quartier Quartier Platter for two	390
Half lobster, 6 French Oysters, 4 Prawn, Clams, Crab meat, Lemon and garnish	

PETIT PLATS SMALL DISHES

Soupe à l'Oignon French onion soup, Gruyère toast	55
Soupe au Pistou Mediterranean vegetable soup, basil pesto (V)	65
Tarte Flambée Alsacienne French style thin pizza from Alsace, smoked veal bacon, onion, sour cream	60
Brandade de Morue Salted cod, crushed potatoe, olive oil, croutons, herbs	65
Salade du Marché Mixed field greens, sherry vinaigrette (V)	60
Salade Niçoise Butter lettuce, seared tuna, tomato confit dressing	85
Frisée aux Lardons Frisée salad, mustard vinaigrette, veal bacon, poached egg	80
Tarte Tatin de Tomates Tomato tart tatin, brie cheese and rocket salad (V)	75
Asperges Blanches Warm white asparagus, herbal vinaigrette, lemon crumbs (V)	80
Escargots Snails, garlic parsley butter, lime (A)	85
Risotto aux Champignons Mushroom risotto, parmesan, herb purée, lemon (V/A)	85
Burrata et Aubergines Burrata cheese, daterino tomatoes, slow cooked eggplant (V)	95
Moules Frites à la Provençale Mussels, provençale sauce, french fries	135
Steak Tartare Hand cut beef, black olive, cornichon, basil	85 / 145
Terrine de Foie Gras Duck liver terrine, dates and ginger, brioche toast (A)	105

ACCOMPAGNEMENT

SIDE DISHES 35

Pommes Frites french fries	Salade Verte mixed green salad
Gratin Dauphinois potato gratin	Pommes Purée mash potato
Haricot Verts greens beans	Carottes au Cumin cumin roasted carrots
Bayaldi de Légumes zucchini, yellow squash eggplant & tomato slow cooked gratin	

LE BAR À HUÎTRES THE OYSTER BAR

HUITRES Half dozen oysters		FRUITS DE MER Shellfish	
Fine de claire n°4 West coast of France	90	Clams Marinière (A) Clams in garlic and white wine	80
Gillardeau oyster Marennes d'Oleron	180	Tourteaux Tourteaux crab mayonnaise	110
Huîtres du jour Oysters of the day	MP	Hommard entier Whole obster grilled, wasabi mayonnaise	MP

GRAND PLATS MAIN COURSE

Turbot à la Grenobloise On or off the bone turbot, new potatoes, caper-butter sauce, lemon	195
Morue Charbonnière aux Aromates Spiced black cod, vegetables marinière, basil	185
Loup Grillé Grilled sea bass, herbal couscous, preserved tomato vinaigrette	185
Pavé de Saumon Poêlé Pan-roasted organic salmon, sautéed asparagus, morels, sauce "vin jaune" (A)	145
Fruitière de Légumes et Haricots Vert Celery, daikon, apple confit, green beans, herbs salad	105
Fettuccine Fait Maison aux Fruits De Mer Home made Fettuccine, squid, mussels, prawns, sea urchin, parsley, chilies (A)	115
Strozzapreti, Bolognese de Veau Strozzapreti pasta, bolognese veal marinara, parmesan	105
Linguine à la Méditerranéenne Linguine pasta, tomato sauce, capers, olives, herbs	95
Paillard de Veau Grillé Grilled veal paillard, fennel and tomato salad, creamy black olive-cornichon dressing	180
Côtelettes d'Agneau aux Épices Spiced lamb chops, roasted zucchini and tomatoes, lemon purée, bell pepper vinaigrette	185
Suprême de Poulet Rôti Roasted chicken breast, haricots verts, potato purée, lemon-oregano butter	135
Filet de Boeuf, Sauce à l'Échalotte, Pomme Pont Neuf Tenderloin steak, shallot sauce, thick potato chips (A)	185
Magret de Canard Roasted duck breast and leg confit, golden fingerling potatoes, shiitake mushrooms, sweet and sour duck jus	165
Le Steak Frites Béarnaise St. Regis Wagyu Mb4 sirloin steak, hand cut french fries, Béarnaise sauce	215

PLAT POUR DEUX FOR SHARING

Poulet Fermier "Label Rouge" au truffe Whole roasted free-range chicken with truffle, fries & aromatic chicken jus	420
Côte de Boeuf "St. Regis" Mb 4 Bone-In ribeye, truffle mash, green beans and almonds, roasted cumin carrots, rocket and parmesan salad, cherry tomato and shallot salad	655

Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request in order to advise on an alternative choice.

(P) Pork, (V) Vegetarian

All prices are in UAE Dirhams and inclusive of 10% Municipality fees and 10% service charge