

## Starters

ONION TART (V) | 39  
 GRILLED OCTOPUS | 54  
 DYNAMITE SHRIMPS (N) | 56  
 HOMEMADE FOIE GRAS (A) | 69  
 ARANCINI TRUFFLE (V) | 46  
 CHICKEN SPRING ROLLS (N) | 48

CHARCUTERIE BOARD | 69  
 FRENCH CHEESE BOARD (V) | 69  
 LENTIL SOUP, POACHED EGG, TRUFFLE (V) | 42  
 ROASTED GOAT CHEESE SALAD (V) (N) | 64  
 BROCCOLI & SALMON SALAD | 64  
 BURRATA (300GR), MARINATED VEGETABLES (V) | 115

BEEF CARPACCIO & BURRATA | 84  
 BURGUNDY SNAILS | X6 42 | X12 79  
 SALMON AND AVOCADO TARTAR | 63  
 PAN FRIED CALAMARIES | 64  
 RACLETTE & BRESAOLA CIGAR | 59  
 CHICKEN CAESAR SALAD | 59

## Pizzas and Burgers

CLASSIC MARGARITA (V) | 50  
 TOMATO, MOZZARELLA, BASIL  
 BRESAOLA | 73  
 TOMATO, MOZZARELLA, ARUGULA  
 MEAT LOVER | 70  
 GROUND BEEF, PEPPERONI, BACON, ONION  
 TRUFFLE (V) | 90  
 BURRATA, TRUFFLE

MONTAGNARDE | 88  
 WHITE BASE, ONION, BACON, POTATOES  
 REBLOCHON CHEESE  
 THE TARTINE | 71  
 TURKEY & MUSHROOM ON TOASTED BREAD

THE TRADITIONAL | 69  
 CHEESE BURGER  
 THE ALPINE | 88  
 REBLOCHON CHEESE, TRUFFLE  
 JACK DANIEL'S (A) | 95  
 MARINATED JD PATTY, SMOKED RACLETTE  
 BEET ROOT & GOAT CHEESE (V) | 72  
 BEET ROOT & GOAT CHEESE PATTY, CUACAMOLE

## Next

CHICKEN CORDON BLEU | 87  
 BREADED CHICKEN BREAST STUFFED WITH COMTÉ CHEESE

ROASTED SALMON | 105  
 CRUSHED GREEN PEAS, CREAMY SAFFRON SAUCE

STEAK TARTAR | 120  
 RAW MEAT, ALREADY PREPARED TO PERFECTION

\*ALIGOT\* | 139  
 TENDERLOIN, CHEESY MASHED POTATOES

DUCK CONFIT | 98  
 DUCK CONFIT, SPINACH, DU PUY LENTIL

BEEF TENDERLOIN (250GR) | 199  
 GRASS FED, FRIES, SALAD, BEARNAISE SAUCE

RIB EYE STEAK (300GR) | 195  
 GRASS FED, FRIES, SALAD, BEARNAISE SAUCE

VEAL ESCALOPE FORESTIERE (A) | 138  
 CREAMY SAUCE, MUSHROOMS, COGNAC, MASHED POTATOES

ANGUS BEEF CHEEK BOURGUIGNON (A) | 113  
 IN A RED WINE SAUCE

MAC & CHEESE (V) | 74  
 WITH SIDE SALAD

GRILLED SEA BASS | 142  
 SERVED WITH RATATOUILLE OR SALAD

RAVIOLES DU DAUPHINÉ (V) | 96  
 CREAM CHEESE RAVIOLIS

SOLE MEUNIERE | 205  
 WHOLE LEMON SOLE, BUTTER SAUCE, CREAMY LEEKS POTATOES

RIB OF BEEF (1KG) | 430  
 GRASS FED, FRIES, SALAD, BEARNAISE SAUCE

## Specialties

ALL OUR SPECIALTIES ARE MINIMUM FOR 2 PERSONS AND PRICES ARE PER PERSON

### Raclette

RACLETTES (200GR PER PERSON)  
 POTATOES, CHARCUTERIE AND SALAD

TRADITIONNALL | 145  
 NATURAL SMOKED | 165  
 GARLIC AND HERBS | 165

### Fondue

FONDUES ARE SERVED WITH  
 CROUTONS AND SALAD

TRADITIONNALL SAVOYARDE | 115  
 TOMATO | 123  
 TRUFFLE | 169  
 CHARCUTERIE PLATTER | 39

### Pierrade

PIERRADES ARE SERVED WITH  
 FRIES, SALAD AND SAUCES

MEAT SELECTION | 145  
 BEEF, VEAL, CHICKEN  
 SURF AND TURF | 155  
 MEATS, PRAWNS, SALMON, SCALLOPS

*If you do not want to share....*

THE ARTS OF PENNE (V) (A) | 125  
 ARTISTICALLY PREPARED IN A PARMESAN WHEEL  
 PENNE PASTA, CREAMY SAUCE, BRANDY, FRESH BLACK TRUFFLE

TARTIFLETTE | 112  
 SLICED POTATOES, BACON, ONION  
 GRATINATED WITH REBLOCHON CHEESE

ANY OFFERS CANNOT BE USED IN CONJUNCTION WITH ANY OTHER DISCOUNT OR PROMOTIONAL OFFER  
 Prices are inclusive of Fees and V.A.T | (N)-Nut s | (V)-Vegetarian | (A)-Alcohol



# Barman Creations

AED 65



## French Breezer

FROM FLORAL TOUCHES TO SMOKE AND FOG.  
 INFUSED HENDRICKS WITH FRENCH SWEET VERMOUTH.  
 CHILLED TO PERFECTION BY DRY ICE.



## Choco Factory

TEQUILA ANEJO FLAMMED WITH SEDUCTIVE  
 DARK CHOCOLATE AND ORANGE LIQUEUR.  
 FOR THOSE WHO HAVE A SWEET TOOTH.



## Courchevelle

INSPIRED FROM THE FAMOUS SKI RESORT.  
 VODKA BASED, SERVED ON A WOODEN  
 BOARD. SAMBUCA FLAMMED  
 BROWNIE ON SEA SHELL.



## E.S.F

TRANSPORT YOURSELF BACK TO THE  
 ALPINE "ECOLE DE SKI FRANCAIS"  
 WITH THIS BLEND OF FROZEN GRAPES,  
 VODKA AND BLACKCURRANT.

## K<sub>2</sub>



FROM THE SECOND HIGHEST MOUNTAIN IN THE  
 WORLD. MIX OF SILKY GOLDEN RUM AND BRIGHT  
 APEROL TO ELEVATE YOUR TASTE BUDS TO THE TOP.

## Kamar Taj



INSPIRED FROM TRADITIONAL HIMALAYAN  
 MOUNTAIN BUTTER TEA. PERFECT BLEND OF  
 FRENCH BUTTER AND GIN.





# Cocktails



by *Aneesh*

*Herbal Tini*, 60

HAVANA CLUB | PINEAPPLE JUICE | LEMON JUICE | TURMERIC SYRUP | PASSION FRUIT

*French Scott*, 82

MACALLAN | CHERRY BRANDY | HONEY | LEMON JUICE | BITTERS

*Black Mama*, 60

BACARDI BLACK | TRIPLE SEC | CLOVE SYRUP | LEMON JUICE | ACTIVATED CHARCOL



by *Julien*

*La Randonnee*, 60

JIM BEAM | APEROL | CHARTREUSE | LEMON JUICE

*Pink Slope*, 45

BOMBAY | BLUEBERRY PUREE | CUCUMBER | LEMON JUICE | SODA

*Aperol Sour*, 60

APEROL | HONEY & ROSEMARY SYRUP | LEMON JUICE | EGG WHITE | BITTER



by *Derek*

*Tropicana*, 60

HAVANA 7' | COINTREAU | PINEAPPLE | ORANGE MARMELADE | BANANA ESSENCE

*Smobey Old Fashion*, 70

LAPHROAIG | AMARETTO | DEWARDS

*Marseille*, 60

BOMBAY | RICARD SYRUP | BERRIES | LEMON JUICE



by *Bibek*

*Alpine Punch*, 60

BACARDI BLACK | TRIPLE SEC | LEMON JUICE | ORANGE REDUCTION | GINGER ALE

*Cuba Loop*, 60

MALIBU | VODKA | GRENADINE | PINEAPPLE ESSENCE

*Divine*, 60

JIM BEAM | GRAND MARNIER | CARAMEL SYRUP | BITTERS

*Mountain Tibi*, 65

TEQUILA | SPICED RUM | ST GERMAIN  
 ELDERFLOWER & PASSION FRUIT SYRUP  
 PINEAPPLE & LIME JUICE



by *Pushkar*

*Absolut Survivor*, 60

ABSOLUT VODKA | RED BERRIES PUREE | CRANBERRY JUICE

*R.I.P.*, 65

KAHLUA | BAILEYS | TEQUILA

*Alexandria*, 65

BACARDI BLACK | DUBONNET | BITTER

*Smoking Jack*, 75

JACK DANIEL'S | DUBONNET  
 GENEPI





## An Alpine Brunch

3 HOUR PACKAGE  
ALL DAY FRIDAY

*Every Evening*

AED 345

*Minimum of 4 pax*

Publique Alpine Brunch is all about sharing and discovering. Let us guide you through the most authentic experience from the mountain deep.

Handpicked starters, unique specialities main courses and mouth-watering desserts is what awaits you!

*P.S. Let your instructor know how fast or slow you are ready to go!!!*

### *Selected Beverages*

*House Wines*

*Cocktails*

*Spirits*

*Prosecco*

*Bottled Beer*



Après Brunch, 20% off your beverage bill

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