

# DRIFT

## BEACH-DUBAI

### To Start

	AED
<b>LA RAVIOLE PROVENCALE</b> FRESH CHEESE & SPINACH RAVIOLI, TOMATO & BASIL SAUCE, PARMIGIANO REGGIANO (D, V)	85
<b>SOUPE DE CHÂTAIGNES</b> CHESTNUT SOUP, TRUFFLE CREAM, FRESH WINTER BLACK TRUFFLE (D, V)	95
<b>LA BURRATA</b> WINTER SQUASH, MOSTARDA, NUTS & SEEDS MUESLI, GINGER, HONEY & CIDER VINEGAR REDUCTION (D, V, N)	105
<b>SALADE D'ARTICHAUTS &amp; ASPERGES</b> ARTICHOKES, ASPARAGUS & PARMESAN SHAVING SALAD, MIXED LEAVES, MINT, BALSAMIC VINEGAR (D, V)	90
<b>SALADE DE COEUR DE LAITUE</b> ROMAINE LETTUCE, QUINOA, CHICKPEA, BEETROOT, PISTACHIO, SESAME & YOGURT DRESSING (D, N, V)	80
<b>DRIFT COBB SALAD</b> ROASTED CHICKEN, AVOCADO, CORN, SUNDRIED TOMATOES, LETTUCE, FETA CHEESE, CRISPY BEEF PANCETTA, BUTTERMILK DRESSING (D, GF)	85
<b>SALADE NIÇOISE</b> CONFIT TUNA, TOMATO, CUCUMBER, CELERY, BROAD BEANS, GRILLED PEPPER, ARTICHOKE, RADISH, GREEN ONION, BLACK OLIVE, SOFT BOILED EGG, ANCHOVY (GF)	90
<b>FRITTO MISTO</b> CRISPY FRIED MIXED SEAFOOD, HERBS & VEGETABLES, TARTARE SAUCE, LEMON (D, S)	115
<b>LA TARTE OCCITANE</b> TART WITH FINE RATATOUILLE, GRILLED SARDINE FILLETS, BLACK OLIVE, PINE SEEDS, CONFIT LEMON (D, N)	80
<b>LES CREVETTES</b> OBSIBLUE PRAWNS COOKED IN GARLIC & CHILLI OIL, LEMON, BASIL, XO SAUCE (D, GF, S)	115
<b>LES ENCORNETS</b> GRILLED CALAMARI, PERSILLADE, SUNDRIED TOMATOES PESTO, PANGRATTATO, CAPERS, LEMON (D, S)	95
<b>LES ARANCINI DE CRABE</b> KING CRAB, LEMON & CHILI RISOTTO ARANCINI, FRESH HERBS, AIOLI (A, D, S)	125
<b>TARTARE DE THON</b> DICED WILD YELLOWFIN TUNA, SESAME & MUSTARD DRESSING, AVOCADO PUREE, TOASTED BUCKWHEAT	115
<b>LES CUISSES DE GRENOUILLES</b> SAUTÉED FROGS LEGS, PARSLEY & GARLIC SAUCE, LEMON (D)	95
<b>LE VOL AU VENT</b> CRISPY PUFF PASTRY, SWEETBREAD, TENDER VEGETABLES, VEAL & MUSHROOM "BLANQUETTE" (A, D)	95
<b>PIZZETTA TRUFFE NOIRE</b> STONE BAKED PIZZA WITH BLACK TRUFFLE, PORTOBELLO MUSHROOM, PARMESAN CREAM, FONTINA CHEESE (D, V)	140
<b>LA PISSALADIERE</b> CARAMELISED ONION, ANCHOVY & BLACK OLIVES TART	80
<b>PIZZA BIANCA</b> GORGONZOLA CREAM, FONTINA, MOZZARELLA DI BUFALA, LEEKS & SAGE (D,V)	70

ALL PRICES ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX

DISHES WITH THE INDICATION

(S) CONTAINS SHELLFISH (GF) IS GLUTEN FREE (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN (A) CONTAINS ALCOHOL

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### To Continue

	AED
<b>LINGUINE AUX ASPERGES</b> LINGUINE WITH GREEN & WHITE ASPARAGUS, PARMIGIANO REGGIANO, SMOKED EGG (D, V)	155
<b>RISOTTO AUX CHAMPIGNONS</b> MIXED MUSHROOM RISOTTO, PECORINO, FRESH BLACK TRUFFLE (A, D, GF, V)	175
<b>RISOTTO DE GAMBAS</b> LARGE TIGER PRAWNS SAUTÉED WITH PASTIS, SAFFRON RISOTTO (A, D, S)	215
<b>SPAGHETTI ALLE VONGOLE</b> STEAMED CLAMS SPAGHETTI WITH PERSILLADE, CHILLI & BOTTARGA (A, D, S)	215
<b>LE CABILLAUD</b> ROASTED COD, TOPINAMBOUR, MUSHROOMS, ALMOND, PORT WINE & BLACK TRUFFLE SAUCE (A, D, GF, N)	195
<b>LE TURBOT</b> ROASTED TURBOT FILLET, CELERIAC, CHARRED GREEN ONION, CORAL SAUCE (A, D, S)	220
<b>LE SAUMON</b> MAPLE GLAZED SALMON FILLET, STEAMED ASPARAGUS, CRISPY BUCKWHEAT, BEURRE BLANC (A, D, GF)	175
<b>SUPRÊME DE POULET</b> ROASTED CHICKEN BREAST, SAUCE VIERGE, OLIVES, MASHED POTATO (D, GF)	155
<b>LA SOURIS D'AGNEAU</b> 12 HOURS BRAISED LAMB SHANK, CANNELLINI BEANS STEW, SALSA VERDE	165
<b>LE STEAK-FRITES</b> GRILLED RIBEYE STEAK, GRILLED TOMATOES, MIXED LEAVES SALAD, HAND CUT CHIPS, BEARNAISE SAUCE (D, GF)	295

### To Share

<b>LE POULET LABEL ROUGE</b> <small>35 MIN TO PREPARE</small>			
PROVENCAL 275	SPICY PERI-PERI 295	TRUFFLE 375	
<b>LES TAGLIATELLES AUX HOMARDS</b> TWO LOBSTERS, TAGLIATELLE PASTA, CREAMY BISQUE SAUCE, LEMON & FRESH HERBS (A, D, S)			685
<b>LA CÔTE DE BOEUF 1KG</b> <small>45 MIN TO PREPARE</small>			595
GRILLED BLACK ANGUS BEEF RIB, BRAISED SHALLOTS, RED WINE JUS, GRATIN DAUPHINOIS (A, D, GF)			
<b>LA CASSEROLE DE FRUITS DE MER</b>			395
SEASONAL SEAFOOD & VEGETABLES STEW, BOMBA RICE, AROMATIC STOCK (D,V)			
<b>LE BAR EN CROUTE DE SEL</b>			MARKET PRICE
BAKED SEABASS IN SALT CRUST, LEMON BUTTER SAUCE, CHOICE OF SIDE DISHES (A)			

### Side Dishes

HEIRLOOM TOMATO SALAD WITH ONION & BASIL	HAND CUT CHIPS	35
ASPARAGUS SALAD WITH OLIVE & PARMESAN	ROASTED GARLIC & LEMON MASHED POTATOES	
SAUTÉED BROCCOLI WITH PESTO	VEAL HAM, CHEESE & TRUFFLE COQUILLETES	

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