

Built on a legacy of creativity, the Le Cirque experience unfolds a journey of French cuisine inspired by the Italian influences of its renowned creator, Sirio Maccioni.

In 1974, Sirio opened what was destined to become a New York landmark – Le Cirque, which literally translates to, "the circus" in French, at the Mayfair Hotel.

By 2006, Le Cirque was established in New York City. Over the years; Monkey's, Circus Balls and Tent Shades have become symbolic representations of the restaurant, however, Le Cirque's most iconic feature is the Maccioni family.

Sirio's sons – Marco and Mauro – followed in their father's footsteps and can be seen working at Le Cirque's many locations and sister restaurants.

Alongside is a team of hospitality professionals whose talents are at your service.

@LeCirqueDubai
#LeCirqueCestChic

## -STARTERS -

GILLARDEAU OYSTER Shallot Pickle	35 per piece
ESCARGOTS Garlic & Herb Butter	95
STEAK TARTARE© Charcoal Egg, Pickles	85
SALMON RILLETTES Peppadew, Herb Sour Cream	75
BURRATA Grilled Pineapple, Chili & Basil (V	90
CAESAR SALAD© Baby Gem Lettuce, Bacon Parmesan Dressing	70
OCTOPUS CARPACCIO Red Pepper Sorbet, Lemon & Ga	90 rlic
HEIRLOOM TOMATO© Gorgonzola, Beetroot & Arugula	70 (V)
SCALLOPS ESCABECHE Smoked Almond, Carrot Orange Dressing (N)	95
SUGAR SNAP SALAD Persian Feta, Crispy Quinoa Avocado & Mustard (V)	70
TUNA NICOISE Quail Egg, Anchovy & Olive Aioli Tomato & Pepper	85
FOIE GRAS PARFAIT Ginger Bread Spiced Plums & Ch	95 nerry

\* Please inform us of any dietary requirement

N - Nuts, V - Vegetarian

#### -PASTA&RISOTTO-

SPAGHETTI PRIMAVERA©

Tomato & Greens, Pine Nuts Parmesan Cream (V) (N) 95/125

LOBSTER RISOTTO©

Lobster Croquette, Salsa Verde

125/155

DUCK & FOIE GRAS AGNOLOTTI

Onion Puree, Duck Fat Crumble Morel Jus 115/145

**ASPARAGUS RISOTTO** 

Smoked Paprika & Parmesan (V)

95/125

POTATO HERB GNOCCHI

Smoked Aubergine, Basil Chili & Tomato (V) 95/125

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#### -FISH & SEAFOOD-

CONFIT SALMON Tomato & Caper, Sun Chokes Olive, Basil	150
SEARED SEA BASS Potato Fondant, Fennel Salsify & Bouillabaisse	185
GRILLED TIGER PRAWNS Herb Salad, Sauce Choron	225
HALIBUT© Coconut, Baby Vegetables Salicornia Clams & Citrus	180
DOVER SOLE© Toasted Almond, Lemon Brown Butte	305 er (N)
-MEAT-	
BEEF "BOURGUIGNON" Seared Tenderloin & Braised Short Rik Celeriac, Bone Marrow Jus	305
DUCK À L'ORANGE Breast & Crispy Leg, Parsnip Orange Marmalade	175
ONYX BEEF STRIPLOIN© Confit Onion, Peppercorn Sauce	265
LAMB "NAVARIN"© Lamb Loin & Shoulder, Carrot, Pistach Saffron & Orange Jus (N)	<b>195</b> iio
ONYX BEEF RIBEYE Mushrooms en Papilotte	295
CORN FED CHICKEN	
Herb Sausage, Asparagus & Bok Choy Courgette, Lemon Butter	150

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### -SIDES-

MASHED POTATOES	30
POTATO GRATIN	30
FRIES	30
FOREST MUSHROOMS	30
FINE BEANS	30
BROCCOLINI	30
SEASONAL SALAD	30
ASPARAGUS	30
LE CIRQUE BOOK	250

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# - DESSERTS -

LE CIRQUE'S SIGNATURE CRÊPE SUZETTE © Grand-Marnier Flambéed (A)	95
<b>CRÈME BRÛLÉE ©</b> Vanilla, Burnt Sugar	45
APPLE TARTE FINE Vanilla Sauce, Cinnamon Ice Cream (N)	45
IL MIO "TIRAMISU" Mascarpone, White Coffee Gelato	50
CHEESE CAKE Passion Fruit Sauce	50
CHOCOLATE DACQUOISE Caraibe Ganache, Meringue Vanilla Ice Cream	55
PARIS BREST Hazelnut Praline, Caramel Ice Cream (N)	50
PANNACOTTA Berries, Mint, Oat Crumble (N)	45
<b>AFFOGATO</b> Warm Coffee, Vanilla Ice Cream (N)	30
GELATO & SORBET Seasonal Selection	35

#### A - Alcohol, N - Nuts