

# Brasserie du Park

## SHARING BITES

|                                                                                 |           |
|---------------------------------------------------------------------------------|-----------|
| <b>RED PEPPERS AND HALLOUMI CHEESE</b> <b>G D V</b>                             | <b>45</b> |
| Red capsicum, feta, raisins, capers, crumbles bread, pan-seared Halloumi cheese |           |
| <b>BURRATA</b> <b>G D V</b>                                                     | <b>60</b> |
| Vegetable crudités, organic olive oil                                           |           |
| <b>FETA AND WATERMELON</b> <b>D V</b>                                           | <b>48</b> |
| Barrel aged Persian goat's cheese, orange mint                                  |           |
| <b>ZUCCHINI &amp; FETA FRITTERS</b> <b>D</b>                                    | <b>60</b> |
| Mint and dill yoghurt                                                           |           |
| <b>ORGANIC TOMATO</b> <b>G V</b>                                                | <b>45</b> |
| Heirloom tomatoes, pomegranate, sumac berries and organic argan oil             |           |
| <b>HUMMUS</b> <b>E N G V</b>                                                    | <b>55</b> |
| Mix vegetables tomato salsa                                                     |           |
| <b>BEEF TARTAR</b> <b>E N G</b>                                                 | <b>75</b> |
| Hand cut beef, egg yolk, grilled baguette                                       |           |
| <b>HUMMUS KAWARMA</b> <b>N</b>                                                  | <b>65</b> |
| Lamb fillet, parsley, pine seeds                                                |           |
| <b>ROASTED OCTOPUS</b> <b>N D</b>                                               | <b>65</b> |
| Couscous, tzatziki sauce                                                        |           |
| <b>ARAK SALMON</b> <b>A</b>                                                     | <b>55</b> |
| House Arak cured salmon, light anise glaze, shaved fennel                       |           |
| <b>TUNA CRUDO</b> <b>E</b>                                                      | <b>55</b> |
| Sliced thin tuna, green beans, quail eggs, burned tomato, horse radish          |           |
| <b>CALAMARI</b> <b>E G</b>                                                      | <b>60</b> |
| Fried calamari, lemon sauce                                                     |           |
| <b>SPICY SHRIMPS</b> <b>S D</b>                                                 | <b>85</b> |
| Melted Kashar, cheese, chilli, tomato, vegetables                               |           |

## Soup

|                                        |           |                                                                   |           |
|----------------------------------------|-----------|-------------------------------------------------------------------|-----------|
| <b>CARROT AND LENTIL SOUP</b> <b>V</b> | <b>75</b> | <b>ONION SOUP</b> <b>G D A V</b>                                  | <b>65</b> |
| Cumin and lemon                        |           | Traditional French onion soup with croutons and gratinated cheese |           |

## Seafood Platter 120

**S G D A**

Assorted platter of fresh imported seafood, served over ice with home-made condiments

## Oysters

**GILLARDEAU #2**  
**56**

**FINE DE BELON #2**  
**23**

## SALADS

|                                                                                                       |           |
|-------------------------------------------------------------------------------------------------------|-----------|
| <b>NIÇOISE</b> <b>D</b>                                                                               | <b>70</b> |
| Pan seared tuna, baby cos, potatoes, olives, tomato, green bean, quail eggs, smoked anchovies, capers |           |
| <b>CHICKEN AVOCADO FATTOUSH</b> <b>G</b>                                                              | <b>75</b> |
| Romain lettuce, cucumber, heirloom tomato, onion, pomegranate, sumac, lemon                           |           |
| <b>BOURGHUL</b> <b>N V</b>                                                                            | <b>60</b> |
| Chick peas, coriander, tomato, cucumber, sesame seeds, cumin, sumac, chilli, bourghul                 |           |
| <b>MULTIGRAIN TABBOULEH</b> <b>V</b>                                                                  | <b>75</b> |
| Pasley onion, tomato, orzo, black rice, lentils, lemon, shaved broccoli                               |           |
| <b>ROASTED BEETROOT</b> <b>N V</b>                                                                    | <b>65</b> |
| Goat's cheese, beetroot, apple, spiced honey, roasted hazelnuts, pickled onions, granola              |           |

## From the Oven

|                                                                |           |
|----------------------------------------------------------------|-----------|
| <b>KIYMALI PIDE</b> <b>G V</b>                                 | <b>55</b> |
| Minced wagyu beef, onions, fresh tomatoes, parsley, red pepper |           |
| <b>PEYNIRLI PIDE</b> <b>N G D</b>                              | <b>45</b> |
| Kashar cheese, spring onions, cheddar cheese, sesame seeds     |           |
| <b>TRUFFLE PIZZA</b> <b>G D V</b>                              | <b>60</b> |
| Black truffle, fior di latte, parmesan cheese, rocket salad    |           |

## PASTA

|                                                      |            |                                                             |            |
|------------------------------------------------------|------------|-------------------------------------------------------------|------------|
| <b>SPAGHETTI VONGOLE</b> <b>E S G A</b>              | <b>110</b> | <b>HANDMADE CASERECCCE</b> <b>E G</b>                       | <b>90</b>  |
| Handmade spaghetti, clams, garlic, chili, sea urchin |            | Tomato, lamb meat balls, eggplant, smoked mozzarella cheese |            |
| <b>FAGOTTELLI</b> <b>E G D</b>                       | <b>105</b> | <b>ZUCCHINI ORZOTTO</b> <b>E S G D</b>                      | <b>115</b> |
| Braised veal, Parmesan cheese, black truffle         |            | Zucchini, orzo, prawns, datterini, preserved bergamot       |            |

## Plates

|                                                                                         |            |
|-----------------------------------------------------------------------------------------|------------|
| <b>SEABREAM</b>                                                                         | <b>125</b> |
| Fennel, sumac, tomato, golden beets, orange                                             |            |
| <b>WILD TURBOT IN CASSEROLE</b> <b>A</b>                                                | <b>145</b> |
| Potato, olives, cherry tomato                                                           |            |
| <b>DOVER SOLE COLBERT</b> <b>D</b>                                                      | <b>345</b> |
| Oriental butter, long broccoli                                                          |            |
| <b>MUSSELS AND POTATO FRITTERS</b> <b>D A</b>                                           | <b>105</b> |
| White wine, parsley, wild garlic                                                        |            |
| <b>LANGOUSTINES</b> <b>S D</b>                                                          | <b>135</b> |
| Lightly grilled whole langoustines served with cocktail sauce                           |            |
| <b>BLACK COD</b> <b>E N A</b>                                                           | <b>135</b> |
| Confit black cod with rich cumin bouillabaisse sauce                                    |            |
| <hr/>                                                                                   |            |
| <b>GRILLED ENTRECOTE (250 GR)</b>                                                       | <b>225</b> |
| Rib eye, beef jus                                                                       |            |
| <b>GRILLED CORN FED CHICKEN</b> <b>D</b>                                                | <b>120</b> |
| Paprika and lemon marinated grilled baby chicken, with herb yoghurt                     |            |
| <b>BEEF CHEEK</b> <b>G D</b>                                                            | <b>155</b> |
| Tropea marmalade, truffled mashed potato                                                |            |
| <b>LAMB RACK</b> <b>G D</b>                                                             | <b>120</b> |
| Slow coked lamb marinated with 7 Arabic spices, smoked eggplant                         |            |
| <b>BDP BURGER</b> <b>E G D</b>                                                          | <b>120</b> |
| Wagyu beef, foie gras, lettuce, onion, mustard sauce, served with homemade french fries |            |
| <b>BEEF BROCHETTE</b> <b>N G</b>                                                        | <b>135</b> |
| Roast almond couscous and green harissa sauce                                           |            |

## SIDE DISHES **V** 35

|                                     |                              |
|-------------------------------------|------------------------------|
| <b>POTATO GRATIN</b> <b>D</b>       | <b>POTATO PURÉE</b> <b>D</b> |
| <b>SAUTEED GREEN BEANS</b> <b>D</b> | <b>MIX SALAD</b>             |
| <b>GLAZED ROASTED BABY CARROTS</b>  |                              |

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**E** Egg

**N** Nuts

**S** Shellfish

**G** Gluten

**D** Dairy

**P** Pork

**A** Alcohol

**V** Vegetarian

All prices are expressed in UAE Dirhams, inclusive of 7% municipality fee, 10% service charge and 5% VAT

## CRÊPES SUCRÉES

45

### SIROP D'ÉRABLE

Maple syrup, sugar whipped cream, demi salt butter

### JUS D'ORANGE PRESSÉ

Fresh squeezed orange juice

### CONFITURE

Blueberry, strawberry or orange jam

### NORMANDIE

Caramelized apple, cinnamon, Calvados cream

### SAINT-MARTIN

Vanilla ice cream, honey, walnuts

### MADAGASCAR

Hot chocolate, whipped cream

### CRÈME DE MARRONS

Chestnuts cream

### CALYPSO

Banana, Nutella

### SUZETTE

Butter, sugar, Grand Marnier

 Nuts

 Gluten

 Dairy

 Alcohol

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# Brasserie du Park

## DESSERTS

### LES SIGNATURES À LA CARTE

#### TARTE TATIN 65 G D

Classic warm apple pie, salted butter caramel ice cream

#### SAVARIN AU RHUM 65 G D A

Orange ice cream, vanilla sauce

#### FONDANT AU CHOCOLAT 65 G D

Warm chocolate fondant, vanilla ice cream

#### LA POMME DE MONET 65 N G D

Apple, hazelnuts ice cream

#### LA POIRE AU CHOCOLAT 65 N G D

Poached pear with vanilla and sea salt, chocolate mousse and Breton chocolate

#### CRÈME BRÛÉE AU FROMAGE NORMAND 70 D

Homemade Camembert cheese brûlé

#### ASSORTIMENT DE GLACES ET SORBETS 60 D

Selection of homemade ice creams and sorbets



#### CAFÉ OR THÉ GOURMAND 50

Select 3 pastries from Les Petites Pâtisseries to pair with your tea or coffee

N Nuts

G Gluten

D Dairy

A Alcohol

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## WINE BY THE GLASS

### WHITE WINE

150ML

|                                                                  |    |
|------------------------------------------------------------------|----|
| Sauvignon Blanc, Matua Valley, Marlborough, New Zealand          | 74 |
| Chardonnay, Koonunga Hill, Penfolds, South Australia, Australia  | 68 |
| Pinot Grigio, Terre di Valfredda, Ca' Montini, Alto Adige, Italy | 79 |
| Petit Chablis, Pas si Petit, La Chablisienne, Bourgogne, France  | 89 |
| Riesling, Dr. L, Dr. Loosen, Mosel, Germany                      | 65 |

### ROSÉ WINE

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Cuvée Marie-Christine, Château de L'Aumérade,<br>Côtes de Provence, France | 74 |
|----------------------------------------------------------------------------|----|

### RED WINE

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| Merlot, Danzante, Tuscany, Italy                                                    | 68 |
| Légende, Domaine Baron Philippe de Rothschild, Bordeaux, France                     | 69 |
| Shiraz - Cabernet Sauvignon, Koonunga Hill, Penfolds, South Australia,<br>Australia | 79 |
| Pinot Noir, Valley Matua, Marlborough, New Zealand                                  | 74 |



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## COCKTAILS

**NEGRONI** 67

Tanquery, Campari, Martini Rosso

**GIN MARTINI** 67

Gin, martini

**VODKA MARTINI** 67

Vodka, martini

**APEROL SPRITZ** 67

Aperol, soda, prosecco valdo, squeeze of orange

**KIR ROYALE** 175

Crème De Cassis, Champagne

## BEER

|               | HALF PINT | PINT      |
|---------------|-----------|-----------|
| <b>PERONI</b> | <b>44</b> | <b>57</b> |
| <b>STELLA</b> | <b>49</b> | <b>57</b> |



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