

MAISON

DE

SAVOIR

FAIRE

7 YEARS
MERCİ A VOUS

CAFE

COMPTOIR

BISTRONOMY

ENTRÉES

Magret de canard avec jus céleri-rave
et mûre noire AED 95
Sous vide duck breast with celeriac & blackberry jus

Marbré de foie gras aux pommes AED 125
Marble of foie gras with apples, served with onion marmalade
& truffle raspberry vinaigrette

Salade de poulpe grillé AED 95
Grilled octopus salad served with fennel shavings,
virgè, sweet potato

Tartare de thon, avocat et vinaigrette
à l'estragon AED 85
Tuna tartar, avocado, tarragon dressing

Escargots de Bourgogne
AED 65/6 | AED 105/12
Garlic parsley butter

Traditional steak tartare AED 90
Our most tender hand cut beef served
with traditional condiments

Charlotte de légumes provençaux et
son coulis de tomate AED 75
Charlotte of stewed provencal vegetables,
served with basil & pesto tomato sauce

Burrata à la truffe AED 100
Burrata, truffle mousse, served
with cherry tomatoes, & olive oil

Crevettes au beurre blanc AED 120
Jumbo shrimp, white wine, butter, garlic, lemon, parsley

SALADES

Salade niçoise AED 78
Seared tuna loin, green beans, capsicum
olive, anchovy, cherry tomato, eggs, young potatoes,
mesculin salad

Salade « bistrot » aux figues AED 66
Bistro salad with mixed greens & fresh figs

Brick de chèvre chaud parfumé au miel AED 99
Goat cheese parcel scented with lavender honey &
provence herbs on the bed of rocket with artichokes stems

SOUPES

La gratinée des Halles AED 88
Beef broth with caramelized onion
& a gruyere cheese crouton

Soupe au pistou de Nice AED 62
Vegetables & bean broth flavor with basil,
pine seed, parmesan cheese & olive oil



SIGNATURES

Chateaubriand {for 2 persons} AED 400
Our most tender steak center-cut fillet tenderloin

A CHOICE CUT OF - 450GM
Served with seasonal vegetables,
truffle mashed potatoes & bearnaise sauce

Spaghetti dans la meule de parmesan AED 124
Parmesan wheel pasta
Truffe AED 164

Sole Meunière aux concombres et pommes vapeur
au beurre noisette {2 person} AED 374
Pan-fried dover sole meuniere style served
with asparagus, tomato & caper velouté
with white wine

Steak tartare du Bistrot AED 145
Our most tender hand cut beef served
with traditional condiments & french fries

Plateau de la mer
Pour deux AED295 | Pour quatre AED495
Seafood platter consisting of lobster in parsley butter,
mussels mariniere, jumbo prawns, grilled calamari & condiments

All the food prepared may have come in contact with gluten. Therefore, if you have food allergies or special dietary requirements please inform a member of the service team.

Prices are inclusive of municipality fee, service charges and V.A.T

Nuts Vegetarian Dairy Seafood Alcohol Gluten Egg Mushroom Soy



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PÂTES

Fettuccine à la truffe et
au foie gras AED 148
Fettuccine pasta with truffle & foie gras
🍴🍷🌱

Gnocchis de pommes au basilic,
parmesan et pignons de pin AED 148
Potato gnocchi, basil, parmesan, pine nuts
🍴🌱

Risotto à la truffe et champignons
sauvages AED 172
Risotto with fresh truffle & wild mushrooms
🍴🍷🌱

Linguines aux fruits de mer Grillés AED 128
Grilled seafood linguine, mussels, shrimps,
squid braised in a tomato & dill bouillon broth
🍴🍷🌱

VOLAILLE

Foie gras poêlé AED 115
Pan seared foie gras
🍴🍷

Cordon bleu avec ragoût de champignons,
purée à l'ancienne AED 120
Chicken cordon bleu, mushroom ragout,
mustard mash, grilled asparagus
🍴🍷🌱

Cuisse de canard confite AED 140
Confit duck leg served with green beans
& sauteed ratte potatoes
🍴

Demi-poulet rôti au citron et aux
fines herbes AED 98
Lemon & herb roasted half chicken
with garlic new potatoes
🍴

GARNITURES

Poêlée de légumes AED 32
Pan fried vegetables 🍴

Haricots verts AED 32
Buttered fine green beans 🍴🌱

Purée de pommes de terre AED 32
Mashed potatoes 🍴🌱

Carottes Vichy AED 32
Sautéed carrots 🍴🌱

Pointe d'asperges grillées AED 45
Grilled asparagus 🍴🌱

Gratin Dauphinois AED 40
Gratinated potatoes with cheese 🍴

French fries AED 28 🍴🌱
Green salad AED 25 🍴



BŒUF ET AGNEAU

Le burger parisien AED 99
Add foie gras AED 80
Angus beef burger with brie cheese,
caramelized onions & black truffle aioli
🍴🍷

Escalope de veau aux
champignons AED 140
Veal escalope with mushroom sauce & grilled asparagus
🍴🍷

Bœuf Bourguignon aux champignons
et oignons perlés AED 170
Beef short rib braised in red wine, mushrooms,
pearl onions with buttered mashed potato
🍴🍷

Joue de bœuf mijotée et braisée aux
zestes d'orange AED 165
Slow cooked beef cheeks braised with zest of orange,
served with market vegetables &
buttered mash potatoes
🍴🍷

Souris d'agneau provençale AED 185
Lamb shank with provençal herbs & mashed potatoes
🍴🍷

Filet Mignon AED 220
Australian Beef Tenderloin fillet - 250gm

Entrecôte AED 205
Australian rib-eye steak - 300gm

Contre-filet de Diane AED 195
Australian striploin steak - 220gm

Our meat cuts are served with a choice of side dishes
French fries, green salad, or gratin dauphinois and a
choice of sauce: bearnaise, mushroom sauce, pepper sauce

POISSON ET FRUIT DE MER

Bouillabaisse provençale AED 128
Mussels, shrimps, clams, lobster, garlic crostinis, onion puree
🍴🍷

Moules frites AED 167
Marinière | Sauce à la crème | Sauce au roquefort
served with french fries
🍴🍷

Saint-Jacques au beurre noisette,
câpres et citron AED 115
Sea scallops with brown butter, capers, & lemon
🍴🍷

Filet de loup de mer provençale AED 168
Pan seared sea bass, provençal ratatouille,
lemon butter sauce
🍴🍷



Scan to find out how we
are saving our planet!

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BISTRO DES ARTS



Hotel

2874 QY 30





DESSERTS

Tarte Au Citron AED 46   
Lemon custard baked tart

Crème Brûlée AED 49  
Rich custard base topped with a layer of hardened caramelized sugar

Fondant Au Chocolat AED 54   
Chocolate fondant served with vanilla ice-cream

Mille-Feuille AED 58    
French dessert made of puff pastry layered
with pastry cream and raspberries

Crêpe Suzette AED 64    
French dessert consisting of crêpes with beurre suzette, a
sauce of caramelized sugar and butter, orange juice, zest,
and grand marnier, flambéed tableside

CHEF'S SPECIALS

Paris-Brest AED 54    
French dessert made of choux pastry and a praline
flavored cream, covered with flaked almonds

Tarte Tatin AED 49   
Sliced apples seasoned with butter, sugar, and cinnamon,
topped with a buttery pie crust pastry, vanilla ice-cream

La Gourmandise du Bistro AED 54    
Selection of bistro's favorites, served with your choice of espresso or macchiato

Nuts 

Dairy 

Alcohol 

Gluten 

Egg 

PLATEAU DE FROMAGES

3 Cheeses AED 49

5 Cheeses AED 75

DIGESTIVES

Absinthe AED 58

Martell VSOP AED 79

Calvados AED 58

Cointreau AED 53

Armagnac AED 75



BISTRO DES ARTS



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