

W I N N E R

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**fact.**  
D I N I N G  
A W A R D S  
BEST NEWCOMER

"Les Dangereux was recently awarded 'Best Newcomer' at the FACT Dining Awards Abu Dhabi 2023, due to its menu composition, food presentation, taste, restaurant ambience and stellar service. The restaurant excelled in all these criteria while telling the story of Chef James' career, taking diners from the past to the present amidst premium ingredients and persuasive storytelling.

If you're looking for one of the best new restaurants in Abu Dhabi – look no further"

L E S D A N G E R E U X

## A L A C A R T E

### TREATS FOR ONE

1 to 3 bite dishes that come from our Le Voyage  
Degustation menu, available A La Carte

<b>AVOCADO</b>	Avocado Puree, Lime, Trout Roe, Saffron	<b>15</b>
<b>CAVIAR &amp; EGG</b>	Imperial Caviar, Chawanmushi, Trout Roe, Sur and Turf Jus	<b>55</b>
<b>LAMB SANDO</b>	Braised Lamb, Imperial Caviar	<b>75</b>
<b>CAVIAR</b>	Imperial Caviar, Torched Scallop, Tomato Water	<b>165</b>
<b>OYSTER I</b>	Dibba Bay Oyster, Champagne Buerre Blanc, Caviar	<b>45</b>
<b>OYSTER II</b>	Grilled Guillardau Oyster, Beef Jus	<b>25</b>
<b>ESCARGOT</b>	Oxacan Mole, Corn Tortilla, Spherified Laban	<b>32</b>
<b>WAGYU</b>	M9 Wagyu Meatball & Foie Gras	<b>75</b>
<b>OCTOPUS</b>	Potato Croquet, Camembert, Octopus	<b>35</b>

### S O U P

<b>FRENCH ONION</b>	Caramelized Onion, Gruyère, Cognac, 24hr Beef Broth	<b>55</b>
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## LES DANGEREUX

## A L A C A R T E

### A P P E T I Z E R

<b>OYSTER</b>	6pc Dikka Bay Oysters, Mignonette, Citrus, Tabasco	<b>80</b>
<b>STEAK TARTARE</b>	80g Usda Prime Filet, Capers, Cornichon Potato Crisps	<b>90</b>
<b>POMME FRITES</b>	3x Cooked Handcut Fries, Miso Bearnaise	<b>40</b>
<b>MOULES MEUNIERE</b>	Norwegian Mussel, Chardonnay	<b>60</b>
<b>LIVER MOUSSE</b>	Chicken Liver, Foie Gras, Cognac	<b>40</b>
<b>ESCARGOT</b>	Burgundy Snails, Fermented Garlic, Fines Herbs	<b>80</b>
<b>OCTOPUS</b>	Sambal, Black Garlic, Potato Espuma	<b>90</b>
<b>DCX OMLETTE</b>	Potato Confit, Mussels, Camenbert, Cognac Meuniere	<b>120</b>

## L E S D A N G E R E U X

## A L A C A R T E

### H A N D C R A F T E D P Â T E S

#### SPAGHETTI

Local Clam, Bottarga, Chardonnay, Tarragon

**80**

#### AGNOLOTTI

Taleggio, Smoked Ricotta, Caramelized Onion, Sage

**70**

#### TORTELLINI

Short Rib, Celariac, Beef Jus, Pine Nut

**90**

#### TAGLIATELLE

Camembert, Peppercorn, EV Olive Oil

**90**

### S A L A D E

#### CAESAR

Gem Lettuce, Anchovy, Sunny Side Egg, Toast

**55**

#### GREEN GODDESS

Kale, Zucchini, Avocado, Baby Cucumber

**65**

#### GARGILLOU

White Farm Baby Vegetables

**98**

#### PETIT NICOISE

Salmon, Potato, Perilla, Olives, Beurre Blanc

**72**

### L E S D A N G E R E U X

## A L A C A R T E

### W O O D F I R E G R I L L

<b>SEABREAM</b>	Whole Seabream, White Farm Herbs	<b>120</b>
<b>KING CRAB</b>	XL Whole Alaskan King Crab Leg	<b>290</b>
<b>STEAK FRITES</b>	180g Australian MB4 Ribeye	<b>180</b>
<b>WAGYU FRITES</b>	150g Australian MB9+ Striploin	<b>280</b>

### M A I N C O U R S E

<b>SCALLOP</b>	White Farm Sweet Corn Ravioli, Wild Garlic	<b>145</b>
<b>SALMON</b>	Faroe Island Salmon, Herring Tonnato	<b>108</b>
<b>BOUILLABAISSE</b>	Hokkaido Scallop, Aus. Mussels, Seabream, Salmon	<b>150</b>
<b>POUSSIN</b>	French Baby Chicken, Surf & Turf Jus	<b>135</b>
<b>DUCK CONFIT</b>	French Duck, White Farm Harvest	<b>120</b>
<b>LAMB CHOPS</b>	Australian Lamb Chops, Mint Gelee, Charred Onion	<b>180</b>
<b>BOEUF BOURGUIGNON</b>	The Chocolate Block Braised MB4 Short Rib	<b>210</b>

## L E S D A N G E R E U X

## A L A C A R T E

### BOULANGERIE

<b>DGX BAGUETTE</b>	Housemade Honey Comb Butter	<b>12/18</b>
<b>PARKER ROLL</b>	Housemade Cultured Butter	<b>12</b>
<b>CROISSANT</b>	Housemade Cultured Butter	<b>12</b>

### SIDES

<b>GRILLED VEGETABLES</b>	Grilled in Beef Fat Tare or Butter	<b>35</b>
<b>GRILLED ALLIUMS</b>	Grilled Aliums with Onion Broth	<b>35</b>
<b>MASHED POTATO</b>	Potato, Butter, Cream	<b>38</b>
<b>POTATO ESPUMA</b>	Poached Egg, Surf & Turf Jus	<b>45</b>
<b>SPINACH</b>	Wilted Spinach, Camenbert	<b>42</b>

### PÂTIS

<b>PETIT CRÈME BRÛLÉE</b>	Madagascar Vanilla, Creme Anglaise	<b>25</b>
<b>G.T.O.A.T</b>	Greatest Tiramisu Of All Time	<b>65</b>
<b>CHURRO</b>	Oud, Mystique, Dulce De Leche	<b>55</b>
<b>MILK &amp; HONEY</b>	Goat Milk Gelato, Local Honey, Yogurt, Cashew	<b>45</b>
<b>SAN SEBASTIAN</b>	Bar La Vina Cheesecake, Strawberry	<b>55</b>
<b>WHITE RUSSIAN</b>	Kahlúa & Vodka Ice Cream, White Chocolate, Kahlúa	<b>65</b>
<b>SGROPINNO</b>	Champagnoise, Vodka, Lemon Sorbet	<b>100</b>

SERVED TABLESIDE FOR 2

## LES DANGEREUX

Saturdays & Sundays  
(11am - 4pm)

## FIN DE SEMAINE

Choice of:

Guillardau Oyster No4, Ossetra Caviar, Champagne Beurre Blanc

Imperial Caviar, Steaktartare, Oyster Aioli

+

DGX Croissant & Baguette Housemade Fresh Butter

+

Petit Bouillabaisse

OR

French Onion Soup

+

Scallop, DGX Farm Sweet Corn Luna

OR

Gargillou, Salade of 12 DGX Farm Baby Vegetables

+

King Crab & Dibia Oyster French Omlette, Miso Bearnaise

OR

USA Black Angus Ribeye Steak Frites & Eggs

+

Churro, Foie Gras, Dark Chocolate, Oud Chantilly

OR

French Toast, Madagascar Vanilla Ice Cream

+

Sgroppino, Champagne & Vodka, Lemon Sorbet  
Prepared & Served Tableside

Cafe Negroni, Elderflower Gimlet, White Bloody Mary  
Served in Individual DGX Bottles

Selection of Sparkling, Rose, Red & White Wines

Four Hundred Fifty Dirhams Per Guest

450

LES DANGEREUX

## DEGUSTATION MENU



### SAISON

Set Menu of Hyper Seasonal Ingredients,  
Served Family Style in Four Courses

Five Hundred Fifty Dirhams

Includes 5% VAT and Service Charge

Imperial Caviar Yellowtail, Dashi, Ocean Broth, Clam Toast **CAVIAR**

Assortment of 15 Baby Vegetables, Oyster Mayo **WHITE FARM GARGILLOU**

Confit Potato, Camembert, Dibba Bay Oyster, Cognac **OMELETTE**

*Non Disclosure Agreement* **CARPACCIO**

Dibba Bay No.4, Imperial Caviar, Champagne Beure Blanc **OYSTER**

Miso Bearnaise, Brioche **KING CRAB**

Bisque Aioli, Bomba Rice **CARABINERO**

Croissant, Baguette, Parker Roll, Housemade Butter **BREAD CEREMONY**

Mb4 Wagyu Shortrib, Chocolate Block **WAGYU**

Tartare of Angus Filet, Egg Yolk, Potato Crisps **BONE MARROW**

Basil Sorbet, Tomato Granita **BASIL**

Local Ghaf Honey, Pistachio **HONEY**

## LES DANGEREUX

Every  
Ingredient  
Served at Les  
Dangereux, is

**made in house**

including the daily  
churned fresh **Butter and Baguettes**.  
Excluding Ketchup and Hot Sauce,  
the DGX team makes  
all mise en place from scratch.

DGX owns and operates  
**WHITE FARMS**, a 1.4 Hectare Organic Facility  
with 7 Temperature Controlled Green houses  
that grow some of  
our most  
delicious  
produce.

DGX was Created and Designed by  
PSYCHO STUDIO

**LE  
VOYAGE and SAISON**

Menus are **90 minutes** in length. Our  
menus contain raw seafood and meat, gluten,  
dairy and nuts. Due to the nature of our

**This Menubook is Designed, Photographed  
and Hand Bound by**  
*Executive Chef, James Soo Yong Kim*

**LES DANGEREUX**  
set menu,  
substitutions for  
allergies and intolerances  
may be  
accommodated to a certain  
degree and is at  
our discretion  
unless  
booked  
in advance.

WINNER

2024

ABU DHABI



MICHELIN GUIDE  
OPENING OF THE YEAR AWARD

"It's hard not to notice this spacious restaurant at the western end of Mamsha Al Saadiyat. But it's not only the good looks that impress – the delectable dishes are equally memorable. It's early days for this restaurant owned by James Soo Young Kim, but the Michelin Inspectors are looking forward to discovering how it evolves, and this is why they have chosen it as their Opening of The Year."

LES DANGEREUX

DEGUSTATION MENU

LE VOYAGE

A Short Course Set Menu of Superb Ingredients  
Served in a Degustation Format of  
One to Three Bite Courses

One Thousand Dirhams

**1,000**

Includes 5% VAT and Service Charge

**AVOCADO** Trout Roe, Saffron

**ESCARGOT & LABAN** Mole, Maze Tortilla, Black Garlic

**CAVIAR COURSE** Chefs Choice with Imperial Caviar and Accompaniments

**CARPACCIO** *Non Disclosure Agreement*

CHOICE OF

**OYSTER I** Dibba Bay Oyster, Champagne Vin, Caviar

OR

**OYSTER II** Guillaudeau Oyster, Beef Jus

**BREAD CEREMONY** Croissant, Baguette, Parker Roll, Housemade Butter

**POTATO** Spanish Tortilla, Trout Roe, Saffron, Pomme Dauphine

**OCTOPUS** Potato Espuma, Ssam Jang, Black Garlic

**WAGYU** Mb9 Wagyu Striploin, Endive, Roquefort

**KITCHEN TOUR** Chef's Choice Kitchen Welcome Bite

**CHURRO** Oud & Frankincense Chantilly, Dulce De Leche

**GTOAT** Greatest Tiramisu of All Time

**A FINAL GESTURE** A Keepsake From Les Dangereux

LES DANGEREUX

## WHITE WINE BY THE BOTTLE

2021 Laurenz V. Singing, Austria	250 Dh
2022 Alamos Chardonnay, Argentina	260 Dh
2021 Baudouin Millet Petit Chablis, France	310 Dh
2021 Felluga Pinot Grigio, Italy	350 Dh
2022 Villa Sparina Gavi Gavi DOCG, Italy	380 Dh
2021 Cloudy Bay, New Zealand	430 Dh
2022 Sancerre, Andre Dezat & Fils, France	430 Dh
2022 Louis Latour Macon Village, France	450 Dh
2020 Chronic Cellar, Stone Fox, Usa	480 Dh
2021 Laroche Chablis, France	550 Dh
2016 Domaine Schieferkopf Lieu Dit Fels Riesling, France	680 Dh
2022 Pouilly Fume Ladoucette, France	720 Dh
2018 Condrieu Les Chaillets Cuilleron, France	820 Dh
2022 Meursault, Louis Jadot, France	1250 Dh
2018 Cervaro Della Sala, Italy	1550 Dh
2017 Puligny-Mont Ic Le Cailleret Dom De Montille, France	2250 Dh

## RED WINE BY THE BOTTLE

2021 Beau Rivage, Bordeaux France	190 Dh
2017 Predator Six Spot, California	280 Dh
2018 Chateau Bellegrave Saint-Emilioin	290 Dh
2018 Regaleali Cygnus, Italy	320 Dh
2017 Navajas Rioja Crianza, Spain	340 Dh
2021 Terlano Pinot Noir, Italy	340 Dh
2018 Predator Zinfandel, California	340 Dh
2021 Montes Alpha merlot, Chile	350 Dh
2019 Kaiken Malbec, Argentina	380 Dh
2018 Overlook Pinot Noir, Sonoma	400 Dh
2021 The Chocolate Block, South Africa	410 Dh
2018 Chateau Latour Camblane, Italy	420 Dh
2021 Villard Pinot Noire Grand Vin, Chile	590 Dh
2018 Amarone Valpolicella, Italy	620 Dh
2019 Prunotto Barolo, Italy	690 Dh
2020 Gaja Promis, Italy	790 Dh
2019 Bouchard Pommard, France	920 Dh
2012 Alter Ego, France	1750 Dh
2018 Antinori Tignanello, Italy	2250 Dh
2013 Chataeu Palmer, France	3650 Dh
2018 Opus One, Napa Valley	5200 Dh
2018 Masseto, Italy	9500 Dh





### WHITE WINE BY GLASS

2021 Dr Loosen, Riesling, Germany	50 Dh
2022 Babydoll Sauvignon Blanc, New Zealand	70 Dh
2022 Hugel Gentil, Alsace	60 Dh
2022 The Petit Perriere Sauvignon Blanc, France	40 Dh

### ROSE WINE BY GLASS

Chataeu La Gordonne Verite Du Terroir Rose, France	55 Dh
Alie Frescobaldi, Italy	65 Dh

### ROSE WINE BY THE BOTTLE

Whispering Angel, France	435 Dh
Chateau La Gordonne Verite Du Terroir Rose, France	260 Dh
Alie Frascobaldi, Italy	280 Dh

### SWEET WINE BY THE BOTTLE

Araldica Moscato Pasito, Italy	300 Dh
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### RED WINE BY GLASS

2018 Chateau Bellegrave Saint-Emilion	55 Dh
2018 Overlook Pinot Noir	95 Dh
2020 Chronic Suite Petite	65 Dh
2018 Predator Zinfandel	60 Dh
2021 Beau Rivage, Bordeaux France	35 Dh

### CHAMPANOISE BY GLASS

Domaine Ste Michelle Brut, USA	50 Dh
Alberto Nani Proccesso, Italy	60 Dh

### CHAMPANOISE THE BOTTLE

Pares Balta Cava, Spain	230 Dh
Alberto Nani Prosecco, Italy	290 Dh
Domaine Ste Michelle Brut, USA	290 Dh
Ferrari Rose, Italy	430 Dh

### CHAMPAGNE BY THE BOTTLE

Billecart- Salmon Brut Reserve	740 Dh
Billecart- Salmon Blanc de Blanc	850 Dh
Billecart- Salmon Rose	870 Dh
Dom Perignon Rose	5200 Dh



## DGX SAISON COCKTAILS

RAJAN GAUTAM, BAR MANAGER



## SIGNATURE COCKTAILS

CAFÉ NEGRONI	Café Rum, Bitter, Tanin	30
WHITE BLOODY MARY	Vodka, Spicy Fennel, Tomato Water	32
FAT SPARROW	Fat Washed Rum, Coconut Liqueur, Malibu, Chocolate Bitter	45
STRAWBERRY BERET	Strawberry Gin, Vanilla, Lime, Tonic	40
MS - 13	Mezcal, Supasawa, Honey, Ginger, Laphroaig	50
BANANA REPUBLIC	Amaro, Banana Infused Tio Pepe, Banana Syrup, Jasmine Soda	40
PRINCE	Jasmine Tequila, Lillet Blanc, Orange Shrub, Absinthe	45
PLUM MARTINI	Umeshu, Dry Vermouth, Orange Liqueur, Pinot Grigio	38
MILKY WAY	White Rum, Toasted Raisin Pistachio, Sherry, Lime, Milk	32

## TABLESIDE CLASSIC COCKTAILS

SGROPPINO FOR TWO	Champagnoise, Vodka, Lemon Sorbet	100
NEGRONI	Guests of Gin, Rosso Vermouth, Campari	*60
DIRTY MARTINI	Guests of Vodka or Gin Selection, Marinated Olives, Vermouth	*60
OLD FASHION	Guests of Bourbon, Angostura	*60

*\*Price based on Spirit Selection*

## ZERO ALCOHOL COCKTAILS

BELLA	Peach, Thyme, Pineapple Osmosis, Citrus Sparkle	45
EIFFEL	Grapefruit, Elderflower, Ginger Ale	40
REVES	Hibiscus, Lavander, Citrus	50
RIEVERA	Jasmine Tea, Cucumber Mint, Fake Lime, Sonic Water	40
SOUHAIT	Pistachio Raisin, Cranberry, Lemon, Milk	45

## SINGLE MALT

64/114	Balvenie 14
47/85	Dalmore 12
57/102	Dalmore 15
64/114	Dalwhinnie 15
36/60	Glenfiddich 12
55/96	Glenfiddich 15
58/106	Glenfiddich 18
37/65	Glenkinchie
47/85	Glenlivet 12
53/94	Glenlivet 15
61/102	Glenlivet 18
47/82	Glenmorangie 10
90/165	Glenmorangie 18
66/118	Glenmorangie Quenta Ruban
38/69	Jura
68/118	Lagavulin
55/92	Laphroaig 10
32/54	Laphroaig Qa Cask
55/94	Macallan 12
71/128	Macallan 15

## BLENDED SCOTCH

33/54	Johnnie Walker Double Black
38/70	Johnnie Walker Gold Reserve
30/56	Dewars Whittel Label
46/82	Dewars 12
52/92	Dewars 15
55/92	Chivas Mizunara
52/92	Chivas 18yr
105/185	Royal Salute

## VODKA

98/180	Beluga Gold Line
46/80	Beluga Noble
45/80	Belvedere
40/70	Ciroc
36/62	Gey Goose
38/62	Ketel One
22/40	Stolichnaya

## JAPANESE / INTL

45/85	Nikka Coffey Grain
90/172	Yamazaki 12
65/122	Hibiki Japanese Harmony
36/62	Maker's Mark
30/52	Bulliet Bourbon
28/46	Crown Royal
50/90	Jack Daniel's Single Barrel
28/48	Buffalo Trace
24/42	Bushmill The Original
22/38	Canadian Club
36/62	Tullamore Dew

## TEQUILLA & MEZCAL

22/38	El Jimador
32/58	Patron Silver
38/68	Patron Reposado
52/90	Patron Anejo
26/44	Patron Xo Cafe
64/115	Don Julio, Blanco
72/135	Don Julio, Anejo
180/360	Don Julio 1942, Extra Anejo
38/65	Del Maguey Vida Mezcal Blanco

## GIN

40/70	Tanqueray
35/62	Beefeater Pink
32/54	Bombay Sapphire
40/70	Bombay Bramble
45/80	Ginmare, Spain
47/90	Hendrick's
45/80	Monkey 47
40/68	Roku
45/80	Sipsmith
45/80	Tanqueray No. Ten
42/80	Bulldog

## RUM

48/88	Angostura 1919
38/68	Angostura 7 Y
49/87	Bacardi 8 Anos
22/40	Bacardi Carta Blanca
36/64	Bacardi Carta Negra
24/42	Bacardi Gold Oro
25/43	Captain Morgan Spiced
44/92	Diplomatico Mantuano
28/48	Diplomatico Planas
32/50	Havana Club 7
56/95	Ron Zacapa 23 Solera
20/38	Wise Monkey Café Rum

## SHERRY & PORT

40	Cockburn Fine Tawny
45	Cockburn Fine Ruby
35	Tio Pepe

## BRANDY, COGNAC & ARMAGNAC

20/38	Beehive Vsop
32/58	Hennessy V.S
90/170	Hennessy V.S.O.P
135/250	Hennessy Xo
28/52	Torres 10 Brandy
28/52	St. Remy Vsop
38/65	St. Remy Xo
65/125	Martell Vs
55/105	Castradele Armagnac

## BEER

24	Corona Extra
48	Brooklyn
45	Goose Island Ipa

## MINERAL WATER

18/25	Eira Still
18/25	Eira Sparkling

## SOFT DRINKS

20	Coke
20	Coke Zero
20	Fanta
20	Sprite
20	Sprite Light

LES DANGEREUX



BOULANGERIE



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