

MENU DECOUVERTE

L'Amuse-Bouche

LE FOIE GRAS FERME "ROUGIÉ" (D, G)

Truffle – pomme – pain d'épices

Foie gras - truffle- apple - gingerbread

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LES CAPELLETTIS MAISON (D, G, E)

Joue de veau confite – sauge et citron – parmesan

Braised veal cheek - sage and lemon - parmesan

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LE ROUGET MEDITERRANÉE (S, C, D, G)

Céleri-rave – olives – tomate – mousseline

Red mullet – celeriac – olives – tomato – mousseline

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LE BŒUF "WAGYU" SELECTION +9 (D)

Trompette – pommes de terre locale – truffe – poivre vert

Wagyu beef - mushroom trompette - local potatoes – truffe –green pepper

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PRE DESSERT

Selon l'inspiration du Chef

As per Chef Inspiration

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L'ALLIANCE (D, SB)

Sorbet coco – framboise – genièvre

Coconut sorbet- raspberry - juniper berry

LES MIGNARDISES / SWEETS

This menu option is served until 1:30 PM for lunch and 10:00 PM for dinner

AED 990 – 5 Courses Set Menu

Set menu must be selected for the whole table



MENU ÉPICURIEN

L'Amuse-Bouche

LE FOIE GRAS FERME "ROUGIÉ" (D, G)

Truffle – pomme – pain d'épices

Foie gras - truffle- apple - gingerbread

-

LA NOIX DE SAINT-JACQUES FRAÎCHE (SH, D)

Chou-fleur - beef bacon - balsamique 100 ans d'age

Pan - seared Hokkaido scallops - cauliflower - beef bacon - 100-year-old balsamic

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LA RAVIOLE (D, SH, N, G)

Homard bleu - fenouil - coco – poivre fermenté

Blue lobster - fennel - coconut - fermented pepper

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LA SOLE SAUVAGE (S, D, E)

Poireau brûlé - gingembre - citronnelle

Dover sole - burnt leek - ginger - lemongrass

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LE CHEVREUIL (D, E)

Morilles - betterave - grand veneur

Venison - morels - beetroot - grand veneur

Or

LE BŒUF "WAGYU" SELECTION +9 (D)

Trompette - pommes de terre locale – truffe - poivre vert

Wagyu beef - black trumpet mushrooms - local potatoes - truffle - green pepper

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PRE DESSERT

Selon l'inspiration du Chef

As per Chef Inspiration

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L'ALLIANCE (D, SB)

Sorbet coco - framboise - genièvre

Coconut sorbet - raspberry - juniper berry

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LE GUANAJA (D, N, G, E)

Chocolat-noisette - cacao - glace chocolat

Chocolate-hazelnut - cocoa nibs - chocolate ice cream

LES MIGNARDISES / SWEETS

This menu option is served until 01:30 PM for lunch and 10:00 PM for dinner

AED 1290 - 7 Courses Set Menu

Set menu must be selected for the whole table



MENU VEGETARIEN

L'Amuse-Bouche

LA SALADE

Petits pois et fraises - vanille - citron

Green peas and strawberries- vanilla - lemon dressing

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LES ASPERGES VERTES *(D, G, E)*

Jaune d'œuf croustillant - beurre blanc - tonburi

Asparagus - Crispy egg yolk - beurre blanc - tonburi

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LA COURGETTE ITALIENNE *(D, N)*

Fleur - ricotta - "tomatolive" - basilic

Zucchini - flower - ricotta - tomato - olive- basilic

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LE RISOTTO "RISERVA SAN MASSIMO" *(D)*

Betterave - chèvre - pickle

Beetroot - goat cheese- pickle

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PRE DESSERT

Selon l'inspiration du Chef

As per Chef Inspiration

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LA RACINE *(E, G, D, N)*

Crème glacée - croissant - topinambour

Jerusalem artichoke - ice cream - Croissant

LES MIGNARDISES / SWEETS

This menu option is served until 01:30 PM for lunch and 10:00 PM for dinner

AED 850 – 5 Courses Set Menu

Set menu must be selected for the whole table

All prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)
Sulphates (SP) Vegetarian (V) Vegan (VG) Nuts (N) Dairy (D) Gluten (G) Seafood (S)
Shellfish (SH) Egg Products (E) Celery Products (C) Mustard Products (M) Soybeans Products (SB) Sesame Seeds Products (SS)



LES CAVIARS

DE LA MAISON "KAVIARI"

Tous nos caviars sont servis avec une sélection de blinis et condiments

All caviar will be served with a selection of homemade blinis, crème fraîche, egg yolk, egg white, shallots, and chives

Le Caviar Beluga 30 gm AED 2600 50 gm AED 4800

Le Caviar Oscietra 30 gm AED 1680 50 gm AED 2350

LES ENTRÉES / APPETIZERS

LES ASPERGES VERTES (D, G, E)

Jaune d'œuf croustillant - beurre blanc - tonburi

Asparagus - fried egg - beurre blanc - tonburi

AED 225

LA DAURADE ROYALE SAUVAGE (D, G, SB, S)

Yaourt - caviar - yuzu

Royal sea bream - yogurt - caviar - yuzu

AED 295

LE FOIE GRAS FERME "ROUGIÉ" (D, G)

Truffle - pomme - pain d'épices

Foie gras - truffle - apple - gingerbread

AED 395

LA TARTE AU CAVIAR (D, G, SH)

Caviar Krystal - homard breton - avocat

Krystal caviar - blue lobster - avocado

AED 1200

(TO SHARE)

LA NOIX DE SAINT-JACQUES (SH, D)

Chou-fleur - beef bacon - balsamique 100 d'âge

Pan seared hokkaido scallops - cauliflower - beef bacon - 100 years balsamic

AED 395

LA SOUPE DE GAMBERO ROSSO (SH, N, D)

Gambero rosso - fenouil - safran - caviar

Red prawn - fennel - saffron - caviar

AED 285

L' ESCALOPE DE FOIE GRAS FERME "ROUGIÉ" (D)

Moutarde fumée - coppa - truffle

Pan fried foie gras - Smoked mustard - coppa - truffle

AED 345

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LES POISSONS ET CRUSTACÉS / FISH & SHELLFISH

LE SAUMON " INNER KVAROY" *(D, SB, S)*

Confit – cresson – miso – agrumes

Salmon confit – watercress – miso – citrus

AED 425

LE HOMARD BLEU DE "BRETAGNE" *(D, SH, N, G)*

Fenouil – coco – poivre fermenté

Blue lobster – fennel – coconut – fermented pepper

AED 685

LA SOLE ENTIÈRE SAUVAGE *(S, D)*

(POUR 2 PERS)

Façon meunière – citron – persil

Dover sole in meunière style – lemon – parsley

(To share 2 pax)

AED 1250

LES VIANDES / MEAT & POULTRY

LA VOLAILLE DE "BRESSE" *(D)*

Mousseline à la truffe – mais – albufera

Bresse chicken – truffle mousseline – corn – Albufera

AED 425

LA SELLE D'AGNEAU "RHUG ESTATE" *(D, E)*

Boulangère – taggiasche olives – ail noir

Lamb saddle – boulangère – taggiasca olives – black garlic

AED 455

LE CHEVREUIL *(D, E)*

Morilles – betterave – grand veneur

Venison – morels – beetroot – grand veneur

AED 595

LE BŒUF "WAGYU" SELECTION +9 *(D)*

Trompette – pommes de terre locale – truffe – poivre vert

Beef wagyu – mushroom trompette – local potatoes – truffle – green pepper

(You can add pan-seared foie gras to your order for an extra AED 200)

AED 650

All prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)
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LES FROMAGES / CHEESES

Fromage frais et mûré sélectionné par nos chef de la maison "Mons"
Fresh and maturated "French" cheeses selected by our cheese master "Mons"
AED 175

DESSERTS

LA NOIX DE COCO *(D, N, G, E)*

Fruits exotique – texture - sorbet banane passion
Variation on exotic – texture - passionfruit banana sorbet
AED 125

LA RACINE *(E, G, D, N)*

Crème glacée - croissant – topinambour
Jerusalem artichoke - Ice cream - Croissant
AED 125

L'ALLIANCE *(D, SB)*

Sorbet coco – Framboise - genièvre
Coconut sorbet- raspberry - juniper berry
AED 105

COMME UN SOUFFLÉ *(D, N, G, E)*

Chocolat 70 % - noisette
70% chocolate - hazelnut
AED 125

