

The Story of Bisou

MENU

Our cuisine combines French classics and spirit of Middle East. French cooking has long been a rockstar of the foodie world, but when you add a dash of oriental magic, it becomes a sensory symphony of flavor. Our dishes are a love letter to the senses, a fusion of passion and imagination that knows no limits.

*At Bisou, we carefully select our ingredients from local Dubai farmers and trusted farmers worldwide.
All the meat in our dishes is halal.*





DESSERTS

Opera cake, Arabic ice cream	70
Almond cake, blueberry, hibiscus ice cream	60
Apple tart, vanilla ice cream	75
Pavlova with raspberry	70
Chocolate cake with ice cream	65
Bisou honey cake	90
Paris-Brest	80
Kiss candy's plate	45
Bisou macarons <i>raspberry, cherry, coconut</i>	70
Selection de patisserie <i>chocolate truffle, pistachio and chocolate madeleines, dates halva, dates pecan tahini, candy lips</i>	90
Homemade sorbet and ice cream	45
<i>pomegranate/arabic flavour/hibiscus/vanilla/pistachio/chocolate</i>	

All prices are in AED and inclusive of 7% municipality fee, 5% VAT

BISOU BLACK CAVIAR

brioche, butter
390

RAW

Gillardeau oysters (1 pcs)	55
Baked Gillardeau oyster, tarragon yuzu aioli	65
Salmon, citrus, spices	90
Crudo Seabass	85
Scallops tartare, black caviar	140
Hamachi, black truffle	95
Shrimps, avocado, tomatoes	95

RAW FOR COMPANY

salmon, scallop, shrimps, black and red caviar
475

MEZE

Foie gras cream, dates, pecan	75
Eggplant hummus, mint adjika	55
Muhammara with artichoke, spice oil, walnut	50
Brioche, whipped butter	45
Za'atar flatbread	15

SALADS AND STARTERS

Tomatoes, tzatziki, basil	90
Beef tartare, French fries, Comté	90
Marinated ramiro peppers, tomato cream	90
Baked Brie, dukkah, buckwheat truffle honey, berries	140
Grande salate verte, yuzu, pistachio sauce, cucumbers	145
Tabbouleh salad, quinoa, tomatoes, salted lemon, pecan	85
Bisou King crab salad	185
Niçoise with tuna confit	120
Foie gras terrine, raspberries	155
Tagliata striploin	130
Smoked duck salad, chicory, tomatoes, gorgonzola	95
White asparagus, salted lemon, Cantabrian anchovies	75
Artichoke carpaccio, Parmesan	100

SPHERE ROYALE

Cantabrian anchovies, tomatoes	55
Lamb prosciutto	65
Veal chorizo	65
Foie gras, black caviar, truffle	195

SOUPS

Onion soup	65
Bouillabaisse, garlic croutons, parmesan	125
French chicken broth, homemade noodles, quail egg	65

MAIN COURSES

Spaghetti, King crab, tomatoes	230
Rigatoni, duck confit, mushrooms	135
Risotto with chanterelles	160
Rigatoni cacio e pepe, comte, truffle	175
Scallops, morels, artichoke	230
Salmon, tomato sauce, broccolini, oriental pesto	165
Octopus, ramiro pepper, tomatoes	195
Black cod, mashed potatoes, arabic curry	185
Whole seabass, cooked your way (<i>ask the waiter</i>)	350
Steak hache	150
Lamb burger, tomatoes, tête de moine	165
Lebanese liver, truffle-chilli-pomegranate sauce, mashed potatoes	120
Char-grilled duck breast and romaine, black pepper sauce	165
Lamb pie, dates, spinach	140
Char-grilled chicken, Parmesan salad	185
Lamb chops, mint adjika, parsnip, dates salad	240
Ribeye, truffle sauce, mashed potatoes	320

FOR COMPANY

Lamb kebab, tomatoes, black pepper sauce	350
Seafood platter scallops, crab, octopus, shrimps	850
Lamb shoulder, vegetables, dips and flatbread	780
Australian Ribeye Bone-in 800 gr	700

VEGETABLES

Broccoli fries, Parmesan cream, oriental pesto	60
Eggplant, harissa, labneh, marinated tomatoes	75
Truffle French fries	50
Charred potatoes with spicy oriental aioli	50
Charred potatoes, béarnaise, anchovies, red caviar	170

Breakfast

MENU



MORNING SHOTS

Energy **35**
turmeric, guava, coconut water

Detox **35**
ghaf leaves, green apple

BREAD

Croissant	25
Pain au chocolat <i>with chocolate cream</i>	30
Almond croissant <i>with vanilla cream</i>	40
Pistachio croissant <i>with pistachio cream</i>	40
Croque madame <i>with duck and truffle</i>	70
Brioche with salmon and caviar <i>avocado, tomatoes, spinach, poached egg, béarnaise</i>	80
Brioche with Beef Mortadella <i>Parmesan cream, tomatoes, spinach, poached egg, béarnaise</i>	75
Brioche with wild mushrooms, truffle and omelette	80
Flatbread with vegetables <i>hummus, avocado, tomatoes, spinach</i>	50
Flatbread with veal chorizo <i>muhammara, tomatoes, feta cheese</i>	70
Avocado toast <i>feta cream, mint, poached egg</i>	80
Toast with crab, avocado and tomatoes	145

EGGS

Truffle omelette	65
Tomatoes and feta omelette	55
Scrambled <i>with crab, tomatoes and avocado</i>	125
Duck croquette	65
Salmon and caviar croquette	75
Turkish eggs	85
Poached eggs with shrimps <i>with hummus, tomatoes and harissa</i>	70
Bisou Shakshuka	80
French eggs, avocado, lime <i>served with your choice of red or black caviar</i>	85 / 140 / 320

PORRIDGE

Green buckwheat <i>with oriental pesto, tomatoes, Parmesan mousse, truffle</i>	65
Rice with apricots	50
Oatmeal <i>with rhubarb and strawberries</i>	55

GREEN BREAKFAST

Quinoa, poached eggs, broccolini, asparagus, cucumber, zucchini, greens

90

BISOU BREAKFAST

Chicken sausages, fried egg, tomatoes and olives, hummus, Tête de moine cheese, flatbread, greens with pistachio sauce

95

SWEET

French toast, berries, dulce de leche mousse	95	Pistachio/Hazelnut madeleine	20
Mini syrniki, whipped cream, strawberries	70	Crepes orange and vanilla ice cream	50
Granola with fruits	55	Fruits rouges à la crème	90
Chocolate truffle	20	Dulce de leche donuts stuffed with cottage cheese cream	75

ADD ON:

Egg	10	Truffle 1g	20	Tomatoes 50g	15
Salmon 50g	40	Red caviar 30g	95	Avocado 50g	15
Crab 50g	95	Black caviar 30g	390	Berries 50g	30
Duck 30g	40	Chicken sausage 50g	40	Saffron honey 50g	10
Beef Mortadella/ Veal chorizo 30g	40	Cheese gruyere 20g	20	Apricot/ cherry jam 50g	10
		Mix greens 20g	15		

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