

"We use only the freshest ingredients, prepared by a team of french chefs. All of our dishes are sourced from the best suppliers both locally and internationally. I apologise if your dish is not available today."

Johann Dudemaine - Executive Chef

Entrées

Croquettes de crevettes grises de la mer du Nord Grey shrimp croquettes from north sea (l,gl,e,f)	79
Foie gras maison, pain brioche Home made foie gras, brioche bread (a,gl,e)	89
 Carpaccio de Saint Jacques Scallops Carpaccio (c,f)	94
 Filets de Rouget Barbet façon Niçoise Red mullet filets “Niçoise” (f)	89
Soupe du marché The market soup	45
Saint Jacques au beurre blanc Scallops with white butter (f,l,a)	99
 Salade façon “La Môme” Salade La Môme	69
 Tartare de saumon Salmon tartare	86
Escargots de Bourgogne Snails with garlic butter	95
Dégustation de crevettes et sa sauce cocktail Prawns plate with a home made cocktail sauce (a, c)	80
<i>Pork Section</i>	
Ardoise de charcuteries, condiments et pain du jour Cold cut plate with fresh home made bread (p)	79

Plats *(une garniture au choix)*

Tartare de boeuf haché au couteau The original steak tartare hand cut (e, gl, sb)	129
 Filet de boeuf Beef filet	199
Rib Eye Black onyx au Josper et sa sauce au choix Black onyx Rib Eye cooked with Josper	245
Côte de boeuf au Josper – Pour deux Côte de bœuf cooked with Josper	570
 Carré d’agneau en croûte d’herbe Lamb rack with herbs	195
Côte de veau Veal Chop	195
 Pavé de cabillaud et moutarde de Meaux Cod fish with Meaux mustard (f,)	185
Sole meunière, citron confit Sole meuniere, candided lemon (l,gl,f)	198
 Aile de raie, beurre noisette aux câpres Skate wings with brown butter and capers (l,f)	179

Plats Signatures

Rognon de veau sauce madere et oignons frits Veal kidney	145
Bar en croûte de sel (35 minutes) Sea Bass in salt crust	185
Pigeon entier rôti et sucrones snackées Roasted pigeon, sucrine lettuce and candied shallots (l, a)	199
Boeuf Bourguignon façon Grand Mère Traditional beef bourguignon (a)	155
 Turbotin poché au lait asperges et sauce mousseline Poached Talbotfish (f, m,)	245
 Risotto aux petits légumes Vegetable Risotto (v)	99

Garnitures

Frites maison Home made french fries (gl)	35
Gratin Daupinois Potatoes Gratin (m,gl)	35
Purée maison Home made mashed potatoes (gl, m)	35
Haricots verts Green beens (v)	35
Salade Mêlée Mixed Salad (v)	35
Légumes du jour Daily vegetable suggestion	48

Sauces (béarnaise, poivre, beurre maître d’hôtel) (m,a)

Desserts

Mousse au chocolat Chocolate Mousse (m, pn)	48
Crème Brulée Crème Brulée (m)	45
Café Gourmand Gourmet Café (m)	60
Tiramisu façon “ La Môme” La Môme Tiramisu (m)	58
Moelleux au caramel et beurre salé Caramel and salted butter fondant	55
Dessert du jour Dessert of the day	55

For lighter dining selections our team have suggested La Vie En Rose dishes. See (🌹) for our choices

About La Mome

We are La Môme Dubai; French, convivial, fun dining in the heart of the city.

Inspired by the nickname of iconic French singer Edith Piaf, La Môme Dubai aims to create a jazzy and funky atmosphere for our guests highlighting ‘La joie de vivre’ which captured the mindset and spirit of post Second World War France.

The interior décor reflects a modern twist on the 1950 and 60s vintage era in France and our intimate but lively ambience creates the perfect setting while appreciating the backdrop of the beautiful Dubai city skyline.

Our menu offers a selection of freshly sourced authentic French cuisine and our experienced bar staff deliver a diverse beverage menu along with our very own La Môme Dubai selection of wine.

#LaMomeIsHome #LaVieEnRose



Sauvignon
Blanc



Chardonnay
Blanc



La Vie En Rose



En Rouge
Cabernet Sauvignon



Cuvée Marcel
Shiraz

www.lamomedubai.com

All the prices are in UAE dirhams inclusive 10% services charges and are subject to 10% municipality fees.

(A) contain Alcohol / (C) - Cru aceans and their products (e.g. prawns) / (E) - Egg and egg products / (F) - Fish and sh products / (GL) - Gluten and cereals containing gluten (wheat, rye, oats, barley and spelt) (M) - Milk and milk products / (N) Tree nuts and their products / (PN) - Peanuts and its products / (S) - Sesame seeds and its products / (SB) - Soybeans and its products / (V) - Vegetarian dishes.



La MÔME

D U B A I



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