

TO START

L'ARTICHAUT

Comte AOP 36 Months, Artichoke Chips & Forest Smoke (D) (V)

95

LE HOMARD BLEU

Grilled Lobster, Rice Emulsion & Endives (D) (S)

185

L'AVOCAT

Avocado, Spinach & Oscietra Caviar (D) (S)

190

L'HUITRE

"Dibba Bay" Oyster, White Mushroom & Black Garlic (D) (S) (Local)

135

LE GAMBERONI

Large Prawns ,Genmaicha Tea & Fresh Kiwi (S)

180

LE FOIS GRAS

*Seared Foie Gras, Texture of Baked and Raw Apples
& Grilled Kombu Consommé*

160

LES COURGETTES

*Local Courgettes Salad in Different Textures, Tapioca &
Organic Yogurt (VE) (Local)*

120

All dishes marked with (A) Contain Alcohol, (D) Dairy, (G) Contain Gluten (N) Contain Nuts,
(S) Seafood, (V) Vegetarian, (VE) Vegan

Please notify our service colleagues if you have any known food allergies or intolerance.
Our food is prepared in an environment where peanuts /nuts and other allergens are handled.

All prices are in AED and inclusive of applicable municipality fee, service charge and VAT.



TO CONTINUE

POISSON DU JOUR

Cauliflower & Oscietra Caviar Perlage (D) (S)

250

LA PECHE LOCALE

Bagna Cauda Sauce, Clams & Capsicum Tart (S) (D) (LOCAL)

255

LE BOEUF

*Australian Wagyu Prime Rib Beef, Buckwheat &
Brioche Sauce (D) (G)*

295

L'AGNEAU

Milk Fed Lamb Saddle, Wild Rocket & Grilled Kumquat (D) (Local)

240

LA PINTADE

Guinea Fowl Breast, Seasonal Morels & Truffle Sauce (D)

265

LE GRAND RAVIOLI

Big Ravioli Pasta, Egg Yolk & Beurre Blanc Sauce (D) (G) (V)

170

LA TERRINE DE POMME DE TERRE

*Potato Terrine, Rosemary Sauce & Smells
of the Mediterranean (VE)*

120

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TO FINISH

CHEESE FROM OUR CHEESEMAKER

Seasonal Cheese, Chutney & Grilled Cereals Bread (D) (G)

95

LA POMEGRANATE

Pomegranate Granite, Local Rose & Grapefruit (LOCAL)

55

LE RADIS

Manjari 64% Chocolate & Sour Radish Sorbet (D) (N) (G)

75

L'ORANGE EN FLEUR

Saffron Cream, Almond, Orange Sorbet & Opaline (D) (N) (LOCAL)

75

LE CITRON NOIR

Mille-Feuille of Date & Black Lemon Texture (D) (Local)

75

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