

LA CARTE DU MIDI

LA DAME DE PIC

DUBAÏ

CAVIAR PIC SELECTION DFG

Jabara cream and Genmaicha bao bun

Kaviari Kristal 30g 700
Kaviari Kristal 50g 1250

Kaviari Oscietra 30g 1000
Kaviari Oscietra 50g 1750

LES ENTRÉES

LOCAL BEANS 95 GDEFTN

Green beans glazed with carvi honey
pike roe tarama and pickled lavender

ATLANTIC CUTTLEFISH 175 MODETNA

Atlantic cuttlefish, coriander gel
courgette and coconut beurre blanc

LES PLATS

JOHN DORY 380 FGDE

John Dory cooked over embers
smoked beetroot, curry and dill sabayon

SALSIFY 120 ADGV

Salsify perfumed with white miso, whiskey
chestnut dauphine, puffed sobacha

LES BERLINGOTS ASP© 225 GDEV

Pasta parcels filled with 20 months aged Comté
Khudri dates topinambour consommé infused
with coffee and ginger

NORWEGIAN SCALLOP 320 ADSFE

Scallops cooked in brown butter
celeriac, sake and coconut foam

BLACK ANGUS 350 DGE

Beef tenderloin perfumed with shiso
celeriac, slow cooked oxtail, mint béarnaise

VENISON 425 DGEA

Red deer loin perfumed with white miso
sobacha, chestnut dauphine, caramelized salsify

LE FROMAGE & LES DESSERTS

CHEESE CREATION 95 GTNDE

Brie de Meaux foam
smoked tonka ice cream and hazelnut

PINEAPPLE BABA 165 GTNDEA

Baba infused with chamomile and gin
pineapple sorbet, pink pepper chantilly

APPLE TATIN 165 GDER

Reinette apple with Batak caramel
raw cream and bergamot granite

All prices are in UAE Dirhams and inclusive of 5% VAT, 10% service charge and 7% Municipality fees
Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanuts
(P) | Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) |
Tree nuts (TN) | Vegetarian (V) | Vegan (VG) | Alcohol (A)

SONATE

390 per person

LOCAL BEANS G D E F T N

Green beans glazed with carvi honey
pike roe tarama and pickled lavender

or

ATLANTIC CUTTLEFISH M O D E T N A

Atlantic cuttlefish, coriander gel, courgette
coconut beurre blanc

LES BERLINGOTS A S P © G D E

Pasta parcels filled with 20 months aged Comté Khudri dates
topinambour consommé infused with coffee and ginger

Supplement of 100 AED

WILD JOHN DORY F G D E

John Dory cooked over embers, smoked beetroot
curry and dill sabayon

or

BLACK ANGUS D G E

Beef tenderloin perfumed with shiso, crispy celeriac
slow cooked oxtail, mint béarnaise

PINEAPPLE BABA G T N D E A

Baba infused with chamomile and gin
pineapple sorbet, pink pepper chantilly

or

APPLE TATIN G D E R

Reinette apple with Batak caramel
raw cream and bergamot granite

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LA CARTE DU DINER

LA DAME DE PIC

DUBAÏ

CAVIAR PIC SELECTION DFC

Jabara cream and Genmaicha bao bun

Kaviari Kristal 30g	700	Kaviari Oscietra 30g	1000
Kaviari Kristal 50g	1250	Kaviari Oscietra 50g	1750

LES ENTRÉES

ONION TARTELETTE 195 GEDTNV

Onion and pink pepper soufflé
black truffle

LES BERLINGOTS ASP© 225 GDEV

Pasta parcels filled with 20 months aged
Comté Khudri dates topinambour
consommé infused with coffee and ginger

ATLANTIC CUTTLEFISH 175 MODETN

Atlantic cuttlefish, coriander gel
courgette and coconut beurre blanc

BEETROOT 120 ETNV

Red beetroot perfumed with sobacha
hibiscus gel, avocado cooked over embers
roasted pistachio

LES PLATS

NORWEGIAN SCALLOP 320 ADSFE

Scallops cooked in brown butter
celeriac sake and coconut foam
Supplement 10g Kaviari Oscietra caviar AED 270

WILD JOHN DORY 380 SFFDE

John Dory cooked over embers, cauliflower
tsukudani terrine, saffron beurre blanc

WILD SEA BASS AND CAVIAR 460 DFA

Sea bass with Oscietra caviar
PIC & Billecart Salmon Champagne sauce
Jacque Pic's signature since 1971

VENISON 425 DGEA

Red deer loin perfumed with white miso
chestnut dauphine, caramelized salsify

BLACK ANGUS 350 DGE

Beef tenderloin perfumed with shiso
crispy celeriac and slow cooked oxtail

LE FROMAGE & LES DESSERTS

CHEESE CREATION 95 GTNDE

Brie de Meaux foam
smoked tonka ice cream and hazelnut

PINEAPPLE BABA 165 GTNDEA

Baba infused with chamomile and gin
pineapple sorbet, pink pepper chantilly

APPLE TATIN 165 GDER

Reinette apple with Batak caramel
raw cream and bergamot granite

MANJARI SOUFFLÉ 185 TNDE

Chocolate and voatsiperifery
pepper soufflé, tarragon ice cream

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Vegetarian (V) | Vegan (VG) Alcohol (A)

ONION TARTELETTE GEDTN

Onion and pink pepper soufflé
black truffle



LES BERLINGOTS ASP© GDE

Pasta parcels filled with 20 months aged Comté
Khudri dates topinambour consommé infused
with coffee and ginger



NORWEGIAN SCALLOP A D SFE

Scallops cooked in brown butter, celeriac
sake and coconut foam

Supplement 10g Kaviari Oscietra caviar AED 270



WILD JOHN DORY SFFDE

John Dory cooked over embers, cauliflower
tsukudani terrine, saffron beurre blanc



VENISON DGEA

Red deer loin perfumed with white miso
sobacha, chestnut dauphine, caramelized salsify

or



BLACK ANGUS DGE

Beef tenderloin perfumed with shiso
crispy celeriac and slow cooked oxtail

CHEESE CREATION GTNDE

Brie de Meaux foam
smoked tonka ice cream and hazelnut



APPLE TATIN GDER

Reinette apple with Batak
caramel, raw cream
bergamot granite

or

PINEAPPLE BABA GTNDEA

Baba infused with chamomile
and gin, pineapple sorbet
pink pepper chantilly

or

🎵 **MANJARI SOUFFLÉ** TNDE

Chocolate and voatsiperifery
pepper soufflé, tarragon
ice cream

CREATIVITY PAIRING 🎵 450 per person 🎵 650 per person

BEVERAGE PAIRING 🎵 950 per person 🎵 1350 per person

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VEGETARIAN



LES ENTRÉES

ONION TARTELETTE 195 GEDTN

Onion and pink pepper soufflé
black truffle

LES BERLINGOTS ASP© 225 GDE

Pasta parcels filled with 24 months aged
Comté Khudri dates topinambour
consommé infused with coffee and ginger

LES PLATS

CELERIAC 120 GDETNA

Celeriac roasted in brown butter
sake, coconut and yuzu foam

COURGETTE 120 TN

Yellow and green courgette, roasted almonds
coconut beurre blanc

LE FROMAGE & LES DESSERTS

CHEESE CREATION 95 GTNDE

Brie de Meaux foam
smoked tonka ice cream and hazelnut

PINEAPPLE BABA 165 GTNDEA

Baba infused with chamomile and gin
pineapple sorbet, pink pepper chantilly

BEETROOT 120 E

Red beetroot perfumed with sobacha
hibiscus gel, avocado cooked over embers
roasted pistachio

SALSIFY 120 ADG

Salsify perfumed with white miso, whiskey
and chestnut dauphine, puffed sobacha

APPLE TATIN 165 GDER

Reinette apple with Batak caramel
raw cream and bergamot granite

MANJARI SOUFFLÉ 185 TNDE

Chocolate and voatsiperifery
pepper soufflé, tarragon ice cream

HARMONY 🎵
795 per person

SYMPHONY 🎵
1015 per person

ONION TARTELETTE GEDTN

Onion and pink pepper soufflé
black truffle



LES BERLINGOTS ASP® GDE

Pasta parcels filled with 24 months aged Comté
Khudri dates topinambour consommé infused
with coffee and ginger



COURGETTE TN

Yellow and green courgette, roasted almonds
coconut beurre blanc



CELERIAC AD

Celeriac roasted in brown butter, sake
coconut and yuzu foam



SALSIFY DA

Salsify perfumed with white miso
whiskey and chestnut dauphine, puffed sobacha



CHEESE CREATION GTNDE

Brie de Meaux foam
smoked tonka ice cream and hazelnut



APPLE TATIN GDER

Reinette apple with Batak
caramel, raw cream and
bergamot granite

or

PINEAPPLE BABA GTNDEA

Baba infused with chamomile
and gin, pineapple sorbet
pink pepper chantilly

or

🎵 **MANJARI SOUFFLÉ** TNDE

Chocolate and voatsiperifery
pepper soufflé, tarragon
ice cream

CREATIVITY PAIRING 🎵 450 per person 🎵 650 per person

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