

# **LA CARTE DU MIDI**

**LA DAME DE PIC**

DUBAI

## 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 MODEGTNA

Atlantic cuttlefish, coriander gel  
courgette and coconut beurre blanc

## LES PLATS

### JOHN DORY 380 FDE

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

### SALSIFY 120 ADGV

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

## LE FROMAGE & LES DESSERTS

### CHEESE CREATION 95 GTNDE

Saint-Félicien foam  
smoked tonka ice cream and hazelnut

### LOCAL FIG 165 GTNDE

Confit fig with combava vinegar  
hazelnut ice cream and saffron foam

### 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

### 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

## BEVERAGE PAIRING

Additional 420 per person

## CREATIVITY PAIRING

Additional 220 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 D E G T N A

Atlantic cuttlefish, coriander gel, courgette  
coconut beurre blanc

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### 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*

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### WILD JOHN DORY F 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

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### LOCAL FIG G T N D E

Confit fig with combava vinegar  
hazelnut ice cream and saffron foam

or

### APPLE TATIN G D E R

Reinette apple with Batak caramel  
raw cream and bergamot granite

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(P) | Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) |  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG) Alcohol (A)

# **LA CARTE DU DINER**

**LA DAME DE PIC**

DUBAI

## CAVIAR PIC SELECTION DFG

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 MODEGTNA

Atlantic cuttlefish, coriander gel  
courgette and coconut beurre blanc

#### BETROOT 120 EV

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*

#### PIGEON PITHIVIERS 900 DGEA

Pigeon perfumed with Voatsiperifery  
pepper, foie gras and pickled blackcurrant  
*For two guests*

#### 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

Saint-Félicien foam  
smoked tonka ice cream and hazelnut

#### LOCAL FIG 165 GTNDE

Confit fig with combava vinegar  
hazelnut ice cream and saffron foam

#### APPLE TATIN 165 GDER

Reinette apple with Batak caramel  
raw cream and bergamot granite

#### MANJARI SOUFLÉ 185 TNDE

Chocolate and voatsiperifery  
pepper soufflé, tarragon ice cream

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Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree nuts (TN)  
Vegetarian (V) | Vegan (VG) Alcohol (A)

**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 20 months aged Comté  
Khudri dates topinambour consommé infused  
with coffee and ginger



**NORWEGIAN SCALLOP** ADSFE

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



or

**PIGEON PITHIVIERS** DGEA

Pigeon perfumed with Voatsiperifery pepper  
foie gras and pickled blackcurrant

*Supplement for two guests AED 450*



**CHEESE CREATION** GTNDE

Saint-Félicien foam  
smoked tonka ice cream and hazelnut

**APPLE TATIN** GDER

Reinette apple with Batak  
caramel, raw cream  
bergamot granite

or

**LOCAL FIG** GTNDE

Confit fig with combava  
vinegar, hazelnut ice cream  
saffron foam

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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Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree nuts (TN)  
Vegetarian (V) | Vegan (VG) Alcohol (A)

# 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

### CELERICAC 120 GDE TNA

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

Saint-Félicien foam  
smoked tonka ice cream and hazelnut

### LOCAL FIG 165 GTNDE

Confit fig with combava vinegar  
hazelnut ice cream and saffron foam

### 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 granita

### 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

Saint-Félicien foam  
smoked tonka ice cream and hazelnut



**APPLE TATIN** GDER

Reinette apple with Batak  
caramel, raw cream and  
bergamot granite

or

**LOCAL FIG** GTNDE

Confit fig with combava  
vinegar, hazelnut ice cream  
and saffron foam

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

All prices are in UAE Dirhams and inclusive of 5% VAT, 10% service charge and 7% Municipality fees  
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Tree nuts (TN) | Vegetarian (V) | Vegan (VG) Alcohol (A)