LA CARTE DU MIDI

LA DAME DE PIC

DUBAÏ

CAVIAR PIC SELECTION DEG

Jabara cream and Genmaicha bao bun

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

LES ENTRÉES

LOCAL BEANS 95 G D E F TN

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

CUTTLEFISH 175 MODETNA

Atlantic cuttlefish, coriander gel courgette and coconut beurre blanc

LES PLATS

WILD MONKFISH 380 FDE

Monkfish cooked over embers smoked beetroot, curry and dill sabayon

EGGPLANT 120 SD TN

Eggplant confit, date puree with black garlic and seeweed, puffed sobacha

BLACK ANGUS 350 DEM

ATLANTIC CRAB 240 SF E D

Beef tenderloin perfumed with seaweed confit eggplant and date gastrique
Supplement 10g Kaviari Oscietra caviar AED 270

LES BERLINGOTS ASP © 225 GDEVF

Atlantic crab, chawanmushi infused with

turmeric, green peas and geranium gel

Pasta parcels filled with 20 months aged Comté

tomato water infused with coffee and tagette

WELSH LAMB RACK 425 DGEM

Organic lamb rack infused with orange blossom, artichoke tartelette with black garlic

LE FROMAGE & LES DESSERTS

CHEESE CREATION 95 GTN DE

Brie de Meaux foam smoked tonka ice cream and hazelnut

PINEAPPLE BABA 165 GTN DEAF

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

STRAWBERRY BARQUETTE 165 GDETNF

Local strawberries, Turkish pistachio pesto and fresh Italian basil

SONATE

390 per person

LOCAL BEANS GDEFTN

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

or

ATLANTIC CUTTLEFISH DETNA

Atlantic cuttlefish, coriander gel, courgette coconut beurre blanc

LES BERLINGOTS ASP© GDEF

Pasta parcels filled with 20 months aged Comté tomato water infused with coffee and tagette Supplement of 100 AED

WILD MONKFISH FDE

Monkfish cooked over embers, smoked beetroot curry and dill sabayon

or

BLACK ANGUS DGE

Beef tenderloin perfumed with seaweed confit eggplant and date gastrique

PINEAPPLE BABA GINDEAF

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

or

STRAWBERRY BARQUETTE GDETNF

Local strawberries, Turkish pistachio pesto and fresh Italian basil

LA CARTE DU DINER

LA DAME DE PIC

CAVIAR PIC SELECTION DEG

Jabara cream and Genmaicha bao bun

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

LES ENTRÉES

GREEN ASPARAGUS 195 P

Green asparagus cooked over embers anise, liquorice and shiso sorbet

ATLANTIC CRAB 240 SFED

Atlantic crab, chawanmushi infused with turmeric, green peas and geranium gel

LES PLATS

LES BERLINGOTS ASP© 225 GDEV

Pasta parcels filled with 20 months aged Comté tomato water infused with coffee and tagette

WILD MONKFISH 380 FDEM

Monkfish perfumed with green cardamom crispy sea lettuce, sage and mint 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

LE FROMAGE & LES DESSERTS

CHEESE CREATION 95 GTN DE

Brie de Meaux foam smoked tonka ice cream and hazelnut

PINEAPPLE BABA 165 GTN DEA

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

CUTTLEFISH 175 MODETNA

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

WELSH LAMB RACK 425 GDEMSE

Organic lamb rack infused with orange blossom, artichoke tartelette with black garlic

BLACK ANGUS 350 DEMTN

Beef tenderloin perfumed with seaweed confit eggplant and date gastrique Supplement 10g Kaviari Oscietra caviar AED 270

STRAWBERRY BARQUETTE 165 GDETN

Local strawberries

Turkish pistachio pesto and fresh Italian basil

CHOCOLATE STRUCTURE 185 DETNG

72% chocolate from Venezuela, raspberry herbaceous flavors of mint and hints of mace

	HARMONY ♪ 795 per person	SYMPHONY 1015 per person
GREEN ASPARAGUS D Green asparagus cooked over embers anise, liquorice and shiso sorbet	,	V
LES BERLINGOTS ASP© GDE		
Pasta parcels filled with 20 months aged Comté tomato water infused with coffee and tagette	,	7,1
_		
ATLANTIC CRAB SFED Atlantic crab, chawanmushi infused with turmeric, green peas and geranium gel		7,1
WILD MONKFISH FDEM Monkfish perfumed with green cardamom crispy sea lettuce, sage and mint beurre blanc)	7,
-) /		
WELSH LAMB RACK GDEMSE Organic lamb rack infused with orange blossom, artichoke tartelette with black garlic		
or	,	77
BLACK ANGUS DEMTN	-	_
Beef tenderloin perfumed with seaweed confit eggplant and date gastrique Supplement 10g Kaviari Oscietra caviar AED 270		
_		
CHEESE CREATION G TN D E Brie de Meaux foam smoked tonka ice cream and hazelnut		7,1

STRAWBERRY BARQUETTE GDETN

Local strawberries Turkish pistachio pesto and fresh Italian basil

Or PINEAPPLE BABA GINDEA

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

or

M CHOCOLATE STRUCTURE DETNG

72% chocolate from Venezuela raspberry, herbaceous flavors of mint and hints of mace

CREATIVITY PAIRING ↑ 450 per person ↑ 650 per person **BEVERAGE PAIRING** ↑ 950 per person ↑ 1350 per person

VEGETARIAN



LES ENTRÉES

GREEN ASPARAGUS 195 P

Green asparagus cooked over embers anise, liquorice and shiso sorbet

FRESH PEAS 120 DE

Fresh green peas, chawanmushi infused with turmeric and geranium gel

BEETROOT 120 E

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

LES PLATS

LES BERLINGOTS ASP© 225 GDE

pasta parcels filled with 20 months aged Comté tomato water infused with coffee and tagette

COURGETTE 120 TN

Green courgette, roasted almonds coconut beurre blanc

EGGPLANT 120 SD TN

Eggplant confit, date puree with black garlic and seeweed, puffed sobacha

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

STRAWBERRY BARQUETTE 165 GDETN

Local strawberries
Turkish pistachio pesto and fresh Italian basil

CHOCOLATE STRUCTURE 185 DETNG

72% chocolate from Venezuela, raspberry herbaceous flavors of mint and hints of mace

	HARMONY ♪ 795 per person	SYMPHONY)
GREEN ASPARAGUS D Green asparagus cooked over embers anise, liquorice and shiso sorbet	>	7 1
LES BERLINGOTS ASP© G D E Pasta parcels filled with 20 months aged Comté tomato water infused with coffee and tagette	٨	v
COURGETTE TN Yellow and green courgette, roasted almonds coconut beurre blanc		V
FRESH PEAS ED Fresh green peas, chawanmushi infused with turmeric and geranium gel	>	v
EGGPLANT SD TN Eggplant confit, date puree with black garlic and seeweed, puffed sobacha	>	Vı
CHEESE CREATION GTNDE Brie de Meaux foam smoked tonka ice cream and hazelnut		7 1

STRAWBERRY BARQUETTE GDETN

Local strawberries Turkish pistachio pesto and fresh Italian basil

Or PINEAPPLE BABA GINDEA

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

CHOCOLATE STRUCTURE DETNG

72% chocolate from Venezuela raspberry, herbaceous flavors of mint and hints of mace

or

