

Tremettes	
Dips	
Hummus (D) (S)	40
House made airy hummus	
Stracciatella (D)	64
Creamy heart of burrata with tomato compote and basil oil	
Tapenade d' Olives (F)	32
Pressed Kalamata olives with capers and anchovies	
Feta Pimentée (F) (E) (Se) (G) (N)	30
Smoked red pepper, feta cheese, chilli flakes	

Le Pain	
Bread	
VP (G)	18
Challa (E) (G)	18
Kubaneh (E) (G)	20

Entrées Froides	
Cold Starters	
Tartare de Boeuf (F) (E) (Se) (G)	168
Wagyu beef, home-made brioche, served with oscietra caviar	
Ceviche de Loup de Mer (F)	108
Sea bass ceviche, miso coriander sauce, grapefruit, chilli	
Tartare de Thon (G) (F)	118
Bluefin tuna tartare, sesame, guacamole served with rice chips	
Tuna Tataki (F) (S) (Se)	115
Seared Bluefin tuna sashimi style with tahini sauce	
Yellowtail Sashimi (F) (S)	87
Yellowtail with freshly sliced ginger, lime-ponzu sauce, lime zest	
Pizzeta au Saumon (D) (F) (E) (G)	120
Crispy galette with smoked salmon, truffle cream and lime zest	

Entrées Chaudes	
Hot Starters	
Escargots au Beurre Persillé (D) (N) (G) (S) (F)	105
Snails cooked in a butter parsley jus, served with vp bread	
Wagyu Sando (D) (E) (G)	195
A6-A7 Australian wagyu striploin served in home-made brioche bread topped with shaved truffle and parmesan	
Aubergine Gratinée (D) (N) (G)	69
Grilled eggplant with pesto, tomato fondue, parmesan crumbs	
Stracciatella Focaccia (D) (E) (G) (N)	68
House made focaccia, smoked tomato, stracciatella, rocket, parmesan	
Crevettes de Roche (D) (E) (G) (S)	90
Rock shrimp tempura, chili mayo	
Calamars Frits (G) (E) (S)	82
Patagonian fried calamari, garlic mayo	

Les Salades	
Salads	
Carpaccio de Betteraves (D) (N)	72
Thin layers of beetroots with goat cheese and hazelnuts	
Salade de Maïs	76
Sweet corn, coriander, jalapeno, avocado, coriander dressing	
Salade d' Épinards (D) (G)	72
Spinach salad with mustard yuzu dressing, parmesan and truffle	
Salade de Homard (S) (D)	165
Canadian lobster, baby gem lettuce, white balsamic dressing	
Trio de Choux-fleurs (N)	72
Mixed cauliflower, balsamic dressing, orange, almond flakes, goat cheese	
Salade Toscana (D) (G)	86
Cherry tomato, Kalamata olives, cucumber, capers, anthotyro cheese, croutons	
Salade RSVP (D) (E) (G) (N)	86
Lettuce with Stracciatella, garlic croutons, pesto and olive oil	
Salade Caesar (D) (G) (S)	88
Baby gem lettuce, caesar dressing, anchovies, garlic croutons	
Grilled chicken (105)	
Prawns (115)	
Salade de Quinoa (D) (N)	66
Quinoa, baby gem lettuce, walnuts, feta, roasted sweet potato, broccolini	

Pizza	
Pizza à la Truffe (D) (E) (G)	120\165
Truffle pizza topped with truffle cream, freshly shaved truffle and parmesan	
Margherita (D) (E) (G)	118
Classic Margherita pizza, fresh tomato sauce, mozzarella, parmesan and basil	

Plats Principaux	
Main Dishes	
Entrecôte d' Angus Noire de Premier Choix (D) (G)	248
200g Prime black angus ribeye served with home-made peppercorn sauce	
Wagyu Contre-filet (S) (Se) (G)	365
200g A6-A7 Australian wagyu striploin served with jus	
Burger de Boeuf (D) (E) (G)	138
160g Australian wagyu beef, pickles, caramelized onion, served with French fries	
Sandwich au Steak (E) (G) (D)	135
Grilled wagyu steak, homemade challa bread with cheese and caramelized onions	
Côtelettes d' Agneau (G)	268
370g charcoal smoked lamb chops cooked in jus and teriyaki sauce	
Épaule d' Agneau Mijotée (D)	220
250g slow cooked lamb shoulder, served with sumac rice and home-made tzatziki	
Escalope Milanaise (G) (D)	265
250g Veal milanese, parmesan served with spaghetti pomodoro	
Escalope de Veau au Citron (D) (G)	175
Thinly sliced veal in lemon-butter sauce topped with home-made potato chips	
Cordon Bleu (D) (G)	225
Pan fried chicken, veal ham, mixed cheese, served with with Dijon-parmesan sauce	
Poulet Piccata au Citron (D) (G)	155
Thinly sliced chicken in lemon-butter sauce served with pilaf rice	
Poulet au Curry (D)	125
Tender chicken simmered in aromatic curry sauce, served with pilaf rice	
Poulet aux Morilles (D)	185
400g- Roasted half chicken served over a campaillou bread topped with creamy morel sauce	
Loup de Mer à la Meunière (D)	239
Sea Bass fillets served with meunière sauce	
Sauté de Crevettes au Togarashi (D) (S) (G)	220
Grilled U7 prawns flavoured with spicy togarashi	
Burger de Cabillaud (D) (E) (F) (G)	124
Fried cod burger, home-made tartar sauce, cheese, served with French fries	
Homard Grillé (S)	272
Grilled local lobster with homemade butter, garlic and paprika sauce	

Les Pâtes et Risotto	
Pasta and Risotto	
Calamarata au Homard (D) (E) (F) (G)	268
Canadian Lobster calamarata pasta, tomato sauce, red chili and basil	
Rigatoni aux Morilles (D) (E) (G)	102
Creamy morel mushroom sauce, parmesan	
Spaghetti au Citron (D) (E) (G)	92
Lemon, garlic, and olive oil sauce	
Arabiatta (D) (E) (F) (G)	92
Rigatoni pasta in rich tomato sauce with garlic, basil, red chilli, parmesan	
Rigatoni de Veau (D) (E) (G) (Good for 2 person)	195
Slow-cooked veal ragù with morel mushrooms	
Risotto à la Truffe d' Hiver (D)	178
Truffle risotto topped with freshly shaved truffle	
Risotto au Citron et aux Crevettes (D) (E) (F) (G)	155
Creamy risotto infused with Amalfi lemon and served with sautéed red prawns	
Risotto aux Champignons (D)	110
Mushroom risotto, parmigiano regiano	

Accompagnements	
Sides	
Pomme Frites	38
French fries	
Frites à la Truffe (D)	73
Truffle fries with ponzu sauce	
Purée de Pomme de terre (D)	44
Mashed potato	
Purée de Pomme (D) de Terre à la Truffe	79
Mashed potato with truffles	
Gratin Dauphinois (D)	46
Potato gratin	
Riz Pilaf	32
Pilaf rice	
Haricots Verts	38
Grean beans with garlic	
Broccolini (Se)	38
Broccolini with garlic butter and sesame	
Pommes de Terre (D)	39
Grenailles Rôties	
Roasted baby potatoes with homemade mixed herbs butter	

Please inform your waiter for any known allergies
(N) Nuts, (D) Dairy, (F) Fish, (S) Shellfish, (Se) Sesame, (G) Gluten, (E) Egg

All prices are in AED, inclusive of 5% VAT and 5% Service Charge