

LE MENU

APÉRITIF

TARTARE DE SAUMON FUMÉ AU CAVIAR (S) (D)

Smoked salmon Caviar, avocado, cucumber, dill, sour cream

65

QUICHE LORRAINE (D) (N)

Smoked salmon Caviar, avocado, cucumber, dill, sour cream

75

FRIED CAMEMBERT (D) (N)

Camembert cheeses entased in a crunchy coating serve with homemade cranberry chutney

45



SALADE

SALADE NIÇOISE AU THON (S)

Tuna, lettuce, potato, green beans, cherry tomatoes, quail egg, anchovies, black olives and lemon dressing

65

SALADE MAISON (V)

Fresh garden greens, tomatoes, avocado, cucumber, carrot, radish and lemon vinegar dressing

50

SALADE DE QUINOA AU SAUMON FUMÉ (S)

Quinoa, smoked salmon, cucumber, pomegranate, cherry tomato, edamame beans with citrus honey dressing

60

GRILLED STEAK SALAD (D)

Grilled beef steak, grilled onion, tomato, bell pepper, asparagus, parmesan cheese and balsamic vinegar

55



SOUP

VELOUTÉ DE CHAMPIGNONS (D)

Crispy black forest ham, lemon olive oil

35

LOBSTER BISQUE (S) (D)

Shoe lobster, scallions and julienne vegetables

55

SOUPE À L'OIGNON (D)

Onion and gruyere cheese and bread croutons

35



L'APERERO

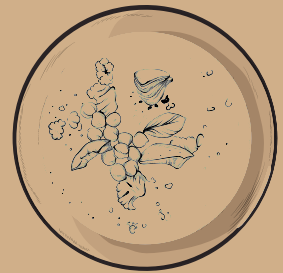
LE MENU

DAY-FRENCH MENU

TAPAS À PARTAGER # 1

AED 105

French Baguette, Slice emmental cheese, Tomato, Olive oil & Balsamic vinegar
Mini croque-monsieur
Mini quiche lorraine with spinach
Baguette pizza with pepperoni
Camembert mini-bites
Potato croquettes
Fried calamari
Sweet chili sauce cocktail sauce



TAPAS À PARTAGER # 2

AED 105

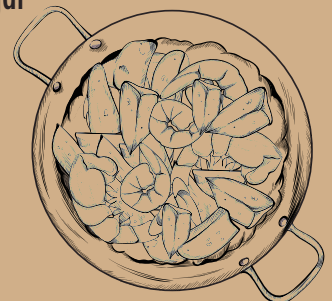
French Baguette Slice, Brie Cheese, Tomato, Olive oil & Balsamic Vinegar
Mini croissant with turkey ham
Quiche Bacon and cheese
Mini cheese sandwich
Mini provencal sandwich
Fried onion Rings
Shrimps tempura
Dell mayonnaise sauce and sweet chili sauce



TAPAS À PARTAGER # 3

AED 105

French Baguette Slice, Emmantel Cheese, Tomato, Olive oil & Balsamic Vinegar
Baguette pizza with mushroom and chicken
Croissant au Saumon Fume
Mini Quiche with bacon
Mini burger
Vegetable spring roll
Cajun fries
Sweet chili sauce & Garlic mayonnaise



L'APERO

LE MENU

LES FRITES

TRUFFLE PARMESAN FRIES (V)

French fries, truffle oil, parmesan cheese

35

BACON CHEESE FRIES (D)

Fries, melted cheddar cheese, crispy bacon

35

POTATO WEDGES (V)

Potato wedges, Cajun spicy, parsley

25

SWEET POTATO FRIES (V)

Perfectly crispy and crunchy

30

POTATO CROQUETTES (D)(V)

Golden Crispy Potato

35

FRENCH FRIES PLATTER

105



CHOOSE YOUR FAVORS SAUCE AED 15

ROQUEFORT SAUCE

THOUSAND ISLAND SAUCE

SPICY AIOLI

COCKTAIL SAUCE AVOCADO

PUREE

MELTED CHEDDAR CHEESE



L'APEROL

LE MENU

SANDWICH

SLOW COOKED BRISKET SLIDER (N)

Beef Steak, Caramelized Onions, French Mustard

55

CHICKEN SHAWARMA BAGUETTE (N)(D)

Skinless and Boneless Chicken Breast, Marinated with Herbs and Spices then roasted and served in Pita Bread with Lettuce, Tomatoes and Tahini Sauce with Pickles

60

BAGUETTE A LA MERGUEZ

Grilled Spicy Lamb Sausage, with Sun Dried Tomato Pesto on One Half Baguette

60

CREATE YOUR OWN SANDWICH AED 60

CHOOSE YOUR BREAD:

French Baguette

Oats Baguette

CHOOSE YOUR PROTEIN

Turkey Ham

Grilled Chicken

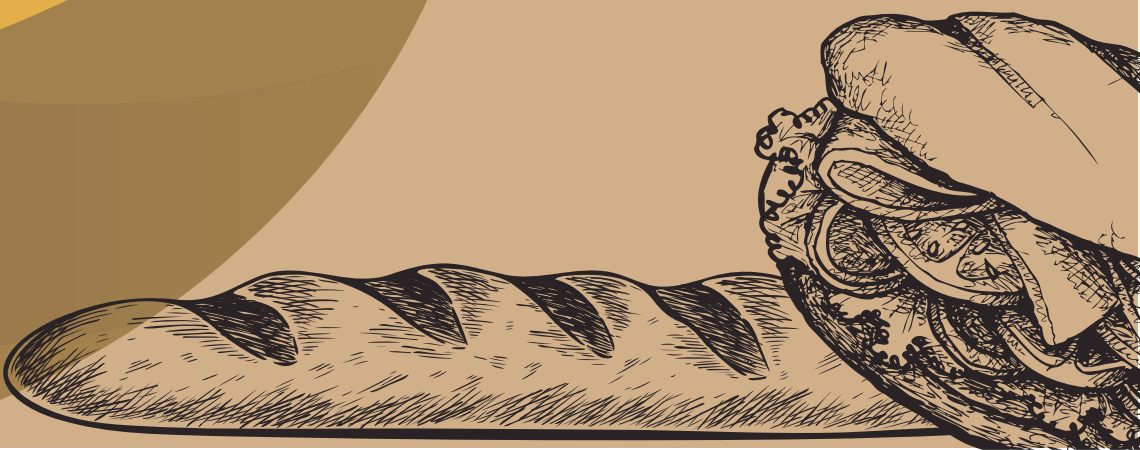
Grilled Beef

CHOOSE YOUR TOPPINGS (UP-TO 5 OPTIONS)

Tomato	Cucumber	Lettuce	Onion	Gherkins	Jalapenos
Olive	Sundried tomato	Emmantel Cheese	Cheddar Cheese		

CHOOSE YOUR SAUCE/DRESSING

Roquefort Sauce	Spicy Aioli	Cocktail Sauce	Melted Cheddar Cheese	BBQ Sauce
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LES BOISSONS

LES ROUTES DE FRANCE

LORRAINE SOUR Bourbon Whiskey, Lemon Fresh, Lime Fresh, Orange Fresh, Strawberry Syrup	55
PARISIAN ROSE Gin, Grapefruit Juice, Tonic, Grapefruit Slices	55
SAINT-PIERRE Vodka, Kahlua, Chocolate Syrup, Fresh Cream	65
MONTPELLIER Rum, Tequila, Orange Liqueur, Lemon Juice, Sugar Syrup, Thyme	55
SAINT-TROPEZ Rum, Pineapple Fresh, Pineapple Juice, Coconut Purée	65
ÎLE-DE-FRANCE Vodka, Lemon Juice, Hibiscus, Orange Liqueur	55
FRENCH MARY Vodka, Tomato Juice, BBQ Sauce, Tabasco, Garlic, Celery, Salt And Pepper	55



CHAMPAGNE



MOËT & CHANDON BRUT IMPERIAL NV	250	1050
LAURENT-PERRIER BRUT NV		1100
DOM PERIGNON		5500
LOUIS ROEDERER CRISTAL		7000
MOËT & CHANDON ROSÉ		1800
LAURENT-PERRIER ROSÉ NV		2100

SPARKLING WINE



DB FAMILY, AUSTRALIA	50	225
PIERLANT, BRUT, FRANCE		250
PROSECCO VALDO EDIZIONE NV		300

WHITE WINE

DB FAMILY Sauvignon Blanc, Australia	50	225
WOLF BLASS EAGLE-HAWK Chardonnay, Australia	55	250
DANZANTE Pinot Grigio, Italy	65	300
RAWSON'S RETREAT Semillion - Chardonnay, Australia		325
MONKEY BAY Sauvignon Blanc, New Zealand		400
LES FONDETTES, SANCERRE Sauvignon Blanc, France		575
LES VAUDEVY, CHABLIS 1ER CRU Domain Laroche, Chardonnay, France		1000

RED WINE

DB FAMILY, Cabernet Sauvignon, Australia	50	225
WOLF BLASS EAGLE-HAWK Merlot, Australia	55	250
CENT'ANNI BACCOLO Corvina, Italy	65	300
CHÂTEAU GRAND RENOM, BORDEAUX Bordeaux blend, France		375
NICOLAS ROSSIGNOL, BOURGOGNE Pinot Noir, France		650
CHÂTEAU TEYSSIER, GRAND CRU Saint-Emilion, Merlot, France		1000

ROSÉ WINE

SANTA JULIA Syrah, Argantina	50	225
CUVÉE SERPOLET, HENRI FABRE Côtes de provence, France		275
SUNSET ROSÉ, CHÂTEAU KSARA Bekaa valley, Lebanon		450

VODKA



CIROC	60	1450
GREY GOOSE	65	1500
BELVEDERE	65	1500
GREY GOOSE 1.5 L		2900
CIROC 1.75 L		2900
BELVEDERE 1.75 L		3200

GIN

TANQUERAY N 10 GIN	60	1250
HENDRICKS	60	1250

RUM

BACARDI BLACK	60	1250
RON ZACAPA	90	1950

WHISKEY

BLACK LABEL	60	1300
DOUBLE BLACK	75	1600
GOLD 18	95	2000
PLATINUM	150	3200
BLUE LABEL	215	4800
CHIVAS REGAL 12	60	1250
CHIVAS REGAL 18	115	2600
GLENMORANGIE	65	1500
GLENFIDDICH 12	65	1500
GLENFIDDICH 15	80	1750
MACALLAN FINE OAK 12	75	1650
MACALLAN FINE OAK 15	140	3000

COGNAC & ARMAGNAC



COURVOISIER V.S	60	1250
COURVOISIER V.S.O.P	75	
COURVOISIER X.O	95	
REMY MARTIN LOUIS XIII	1900	35000

SIGNATURE MOCKTAILS AED 45

MEDITERRANEAN ICE TEA Mix berries, tea and lemon		
MAYOR MOJITO Hibiscus, lemon, mint, soda and sugar		
RASPBERRY GINGER COOLER Lemon juice, raspberry purée, ginger ale		
WHITE PASSION COLADA Pineapple juice, milk, passion fruit purée, coconut purée		

