

brasserie lutetia

RESTAURANT • BAR

Dinner Menu

I Available from 6:30 PM to 10:30 PM

PETITS PLATS

. FROID - COLD .

Tiradito I SFGFS	65
Yellowtail, Yuzu, Passion fruit, Dates, Chickpeas, Charred Chioggia, Pickled Beets	
Carpaccio I DE	75
Charred Tenderloin, Truffle Moliterno, Wagyu snow, Wild Rocket, Cherry Tomato, Truffle Aioli	
Salade Brasserie I VDN	55
Chickpeas, Sweet Potato, Quinoa, Daikon, Toasted Hazelnuts, Cherry Tomato, Grilled Halloumi, White Balsamic, Pomegranate Molasses	
Salade Fermier I VED	45
Smoked Labneh, Roasted Baby Beets, Heirloom Carrots, Broccolini, Pearl Onion, Quail Eggs, Homegrown Herbs	
Parfait I DG	60
Chicken Liver, Agrodolce, Baguette, Duck Fat	
Saumon Salé I SFG	70
Salmon, Cucumber, Lemon, Avocado, Ikura, Gazpacho	
Burrata I DN	55
Burrata, Tomato, Basil, Marinated Eggplant, Marinated Sweet Peppers, Tarragon	

. CHAUD - HOT .

Moules I SFGD	65
Gratinated Mussels, River Prawns, Espelette, Panko, Gremolata	
Fritto I SFGED	55
Ghost Prawns, Salt-Rubbed Calamari, Padrón Peppers, Lemon, Dill & Tarragon Aioli	
Psiti I D	40
Rustic Village Cheese, Tomato, Kalamata Olives, Chili, Fresh Oregano, Mint	
Carottes I DNGF	45
Josperized Tri-colour Carrots, Homemade Ras Dukkha, Tahina	
Pain Lutetia I DG	25
Rustic Sourdough, Garlic Miso Butter, Extra Virgin Olive Oil	



Each dish tells
a story rooted in French
heritage, enriched
by Dubai's energy.

GRANDS PLATS

Linguine Homard I SFD	95
Linguine, Lobster, Cherry Tomato, Lobster Bisque, Espelette, Double Cream, Tarragon, Dill	
Côtelette De Veau I DEG	130
Milk Fed Veal, Emmental, Pastrami, Panko, Arugula, Cherry Tomato, Burnt Lemon, Sauce Mornay	
Bœuf Bourguignon I D	85
Short Rib, Wild Mushrooms, Shallots, Carrots, Pomme Aligot	
Chasseur I GD	75
Organic Chicken, Wild Mushrooms, Broccolini, Tarragon, Tomato, Toasted Baguette	
Coquille Géante I GDV	60
Shell Pasta, Tomato Sauce, Basil, Ricotta, Comté, Brie, Collard Greens, Broccolini	
Add On: Grilled Shrimps - 70 I Add On: Grilled Chicken - 65	
Le Hamburger I GD	80
Angus Burger, Bacon Jam, Fancy Sauce, Boston Lettuce, Brie Cheese, Brioche Bun, House Pickles, Onion Rings, House Fries	

. ENTRECÔTE .

All our proteins are 220 grams and served with signature eggplant miso dip, 1 side & 1 sauce

Rib-Eye	110	Tenderloin	115	Sirloin	100
Lamb Chops	100	Half Chicken	95	Asian Seabass	120

. SIDES .

Pomme Mousseline	30
Tempered Maïs	30
Asparagus & Broccolini	30
Skillet Roasted Mushrooms	30
Lobster Mac & Cheese Fritters	45

. SAUCES .

Forest Mushroom	20
Café De Paris	
Triple Peppercorn	
Salsa Verde	
Signature Bearnaise	
Crème á L'Estragon	

. DESSERTS .

Nuage I NEG	45
Buckwheat, Almond, 70% Gianduja Crémeux, Coconut Ice Cream, Candy	
Terre I NEG	45
Beetroot soil, Chocolate Truffle, Hazelnut Biscuit, Rose Mascarpone, Ivory Chocolate Spray	
Omelette Norvégienne I DEG	45
Coconut Dacquoise, Mango, Passionfruit, Rhubarb, Toasted Meringue	
Carpaccio I VEGF	45
Pineapple, Cantaloupe, Yuzu Basil Sorbet, Spice	
Rocher I EDN	45
Hazelnut Frangipane, Roasted Hazelnut, Praline Cream, Nostalgia	

D I Dairy
V I Vegetarian

N I Nuts
E I Egg

VE I Vegan
SE I Sesame

GF I Gluten Free
S I Soy

SF I Shellfish

*NET PRICES IN EMIRATI DIRHAM

