

brasserie lutetia

RESTAURANT • BAR

Lunch Menu

I Available from 12:30 PM to 3:30 PM

PETITS PLATS

. FROID - COLD .

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

. CHAUD - HOT .

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



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

. GRANDS PLATS .

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

. SANDWICHES .

BLS I GDVN Pain Mustique, Buffalo Mozzarella, Goddess Aioli, Sundried Tomato, Grilled Artichokes, Roasted Zucchini, Walnut Hummus	55
Croque Monsieur I GD Brioche, Grilled Turkey Ham, Smoked Turkey Ham, Gruyère Cheese, Signature Mornay, Steak Fries	50
Pêcheur I SFG Baguette, Tuna, Capers, Artichokes, Radishes, Arugula, Pistachio Pesto, Mesclun Salad	60
Américain I GD Sourdough, Fried chicken, Cheddar Cheese, Chipotle Mayo, Red Cabbage Slaw, Sweet Potato Fries	60

. DESSERTS .

Nuage I NEG Buckwheat, Almond, 70% Gianduja Crèmeux, Coconut Ice Cream, Candy	45
Terre I NEG Beetroot Soil, Chocolate Truffle, Hazelnut Biscuit, Rose Mascarpone, Ivory Chocolate Spray	45
Omelette Norvégienne I DEG Coconut Dacquoise, Mango, Passion fruit, Rhubarb, Toasted Meringue	45
Carpaccio I VEGF Pineapple, Cantaloupe, Yuzu Basil Sorbet, Spice	45

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