

SEAFOOD

Seafood Platter (DF, E, MU, R, S, SF) <i>Oysters, Cocktail Prawns, King Crab, Langoustine, Lobster</i>	1,225
Oysters David Hervé N2 (DF, R, SF) <i>3pcs 155 6pcs 310</i>	
Half Boston Lobster (DF, GF, SF)	275
Langoustine 2pcs (DF, GF, SF)	110
UAE Prawns 4pcs (DF, E, LS, MU, S, SF)	100
Caviar Baeri 30 gr (E, R, SF) <i>Served with Warm Mashed Potato or Blinis & Sides</i>	285
Caviar Oscietra 30 gr (E, R, SF) <i>Served with Warm Mashed Potato or Blinis & Sides</i>	395

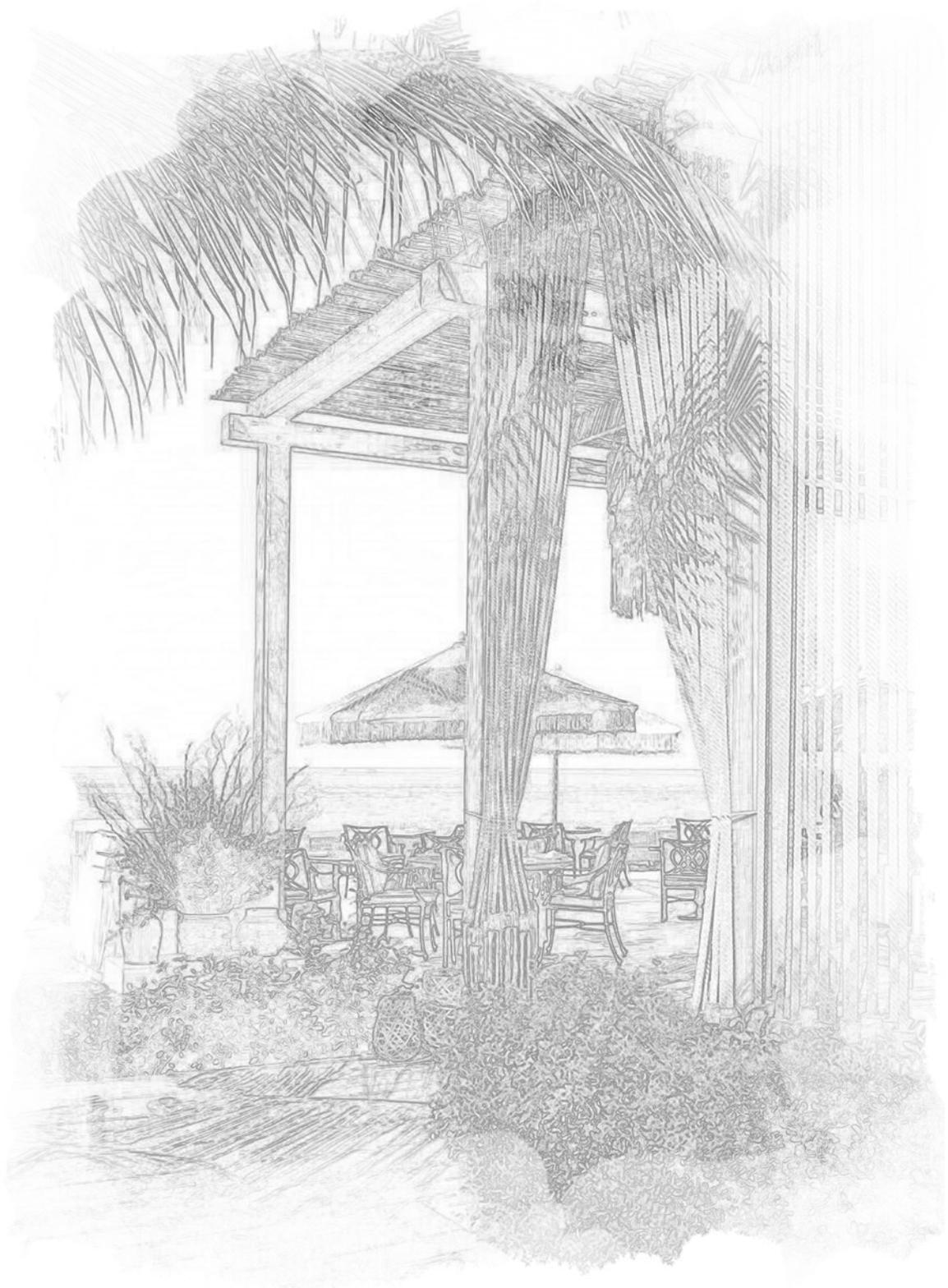
CRUDO

Tuna Tartare (DF, MU, R, SF) <i>Avocado, Orange Dressing, Lemon Oil, Sour Dough Bread</i>	110
Seabass Ceviche (DF, GF, MU, R, SF) <i>Spicy Avocado Cream, Crispy Sweet Potato, Calamansi Dressing</i>	115
Carpaccio de Boeuf (MU, R) <i>Cured Tenderloin Beef, Mustard Seeds, Parmesan, Harissa Dressing</i>	100
Carpaccio d'Artichaut (GF, MU, R, V) <small>FRENCH BISTRO</small> <i>Artichoke, Parmesan Cheese, Lemon Dressing</i>	100

SEAFOOD & CRUDO

FRENCH BISTRO SIGNATURE DISH | DF DAIRY FREE | E EGG | GF GLUTEN FREE | MU MUSTARD | N NUTS | S SOY | SE SESAME SF SEAFOOD | R RAW
V VEGETARIAN | VG VEGAN | LS LOCALLY SOURCED | CS CERTIFIED SUSTAINABLE

If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come in to contact with allergens. All prices are in UAE Dirhams and inclusive of 10% Service Charge, 3% VAT and subject to 7% Municipality Tax.



ENTRÉES FROIDES

Poulpe de Méditerranée (N, SF) <i>Octopus, Tapenade, Mashed Potato, Hazelnut</i>	140
Crabe Royal (E, MU, S, SF) <small>FRENCH BOUTERIE</small> <i>King Crab, Fresh Grapefruit, Avocado Mayonnaise, Grapefruit Dressing</i>	190
Betterave (DF, GF, MU, VG) <i>Beetroot Gazpacho, Beetroot & Green Apple Tartare, Basil Mustard Sorbet</i>	75
Foie Gras (E, MU) <i>Apricot Espelette Jam, Brioche Bread</i>	145
Salade Niçoise (DF, E, MU, R, SF) <i>Yellow Fin Tina, Quail Egg, Ratte Potatoes, French Beans</i>	110
Burrata (GF, LS, N, V) <i>Locally Sourced Burrata, Candy Tomatoes, Pesto</i>	110

ENTRÉES CHAUDES

Roasted Garlic Prawns (LS, SF) <i>Marinated Garlic Prawns, Spicy Tomato Coriander Salsa</i>	130
Saint Jacques (MU, SF) <small>FRENCH BOUTERIE</small> <i>Hokkaido Scallops, Kale & Mustard Salad, Lemon Butter Sauce</i>	140
Oignon Façon Tatin (V) <small>FRENCH BOUTERIE</small> <i>Caramelized Tropea Onion, Parmesan Ice Cream</i>	95
Snail 6pcs (N, SF) <i>Anchovy Herbal Butter, Almond Powder, Tossed Baguette</i>	95

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POUR CONTINUER

Fruits de Mer (DF, GF, SF) <i>Mediterranean Style Rice, Octopus, Calamari, Prawns, Sea Bass</i>	190
Lobster Macaroni (E, MU, N, S, SE, SF) <i>Canadian Lobster, Black Pepper Bisque, Parmesan Foam, Basil</i>	275 420
Bouillabaisse (MU, S, SF) <small>FRENCH DIVERO</small> <i>Sea Bass, Langoustine, Scallop, Clams, Orecchiette Pasta, Lobster Bisque</i>	210
Dover Sole (E, GF, SF) <small>FRENCH DIVERO</small> <i>"On the Bone", Meuniere Style, Lemon, Parsley, Capers</i>	410
Bar de Ligne (DF, GF, SF) <i>Mediterranean Sea Bass, Fennel Salad, Tomato Vierge Sauce</i>	240
Rigatoni Truffe (MU, S) <i>Black Truffle Rigatoni, Parmesan Cream, Beef Jus</i>	190
French Ravioles (E, MU, S) <i>Mushroom Cream, Comte Cheese, Beef Jus</i>	130
Provencal Chicken (GF, N) <i>Chicken Breast, Tomato, Pine Nuts, Parmesan, Black Olive, Arugula Salad</i>	225
Epaule d'Agneau <i>Slow Cooked Lamb, Mashed Potato, Lamb Jus</i>	310
Lamb Cotelettes (N) <i>Baby Zucchini, Pea Puree, Almond, Lamb Jus</i>	275
Entrecote (E, GF) <i>Australian MB7 Ribeye Beef, Hand Cut Fries, Bearnaise Sauce</i>	350
Wagyu Striploin (E, GF) <i>Australian MBS 9+ Wagyu Striploin, Hand Cut Fries, Bearnaise Sauce</i>	680
Ratatouille (N, VG) <i>Zucchini, Eggplant, Confit Onions, Bell Pepper, Tomato Coulis</i>	125
Artichauts Barigoule (E, MU, N, S, SE, SF, V) <i>Artichoke, Quinoa, Parmesan, Truffle, Coriander Oil</i>	145

GARNITURES

Mashed Potato (V)	50
Broccolini (DF, GF, V)	50
Sauteed Vegetables (DF, GF, V)	50
Greek Salad (GF, MU, V)	50
Hand-Cut Fries (DF, GF, V)	50
Mix Leaf Salad (DF, GF, MU, S, V)	50

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