

SEAFOOD

Seafood Platter	1,205
<i>Oysters, Cocktail Prawns, King Crab, Langoustine, Lobster</i>	
Oysters David Hervé N2	3pcs 155 6pcs 310
Half Boston Lobster (SF)	265
Langoustine 2pcs (SF)	110
UAE Prawns 4pcs (SF)	95
Caviar Baeri 30 gr (F)	285
<i>Served with Warm Mashed Potato or Blinis & Sides</i>	
Caviar Oscietra 30 gr (F)	380
<i>Served with Warm Mashed Potato or Blinis & Sides</i>	

CRUDO

Tuna Tartare (R, S, F, N, LF)	105
<i>Avocado, Orange Dressing, Lemon Oil, Sour Dough Bread</i>	
Seabass Ceviche (R, F, GF, LF)	110
<i>Spicy Avocado Cream, Crispy Sweet Potato, Calamansi Dressing</i>	
Carpaccio de Boeuf (D, R, E)	100
<i>Cured Tenderloin Beef, Mustard Seeds, Parmesan, Harissa Dressing</i>	
Carpaccio d'Artichaut (D, V, R, GF) FRENCH RIVIERA Beach	90
<i>Artichoke Carpaccio, Parmesan Cheese, Lemon Dressing</i>	

ENTRÉES FROIDES

Poulpe de Méditerranée (SF, D, N)	135
<i>Octopus, Tapenade, Mashed Potato, Hazelnut</i>	
Crabe Royal (SF, D, E) FRENCH RIVIERA Beach	185
<i>King Crab, Fresh Grapefruit, Avocado Mayonnaise, Grapefruit Dressing</i>	
Betterave (GF, VG, LF)	70
<i>Beetroot Gazpacho, Beetroot & Green Apple Tartare, Basil Mustard Sorbet</i>	
Foie Gras (D) HB Supp AED 45	140
<i>Apricot Espelette Jam, Brioche Bread</i>	
Salade Niçoise (F, E, LF)	105
<i>Yellow Fin Tuna, Quail Egg, Ratte Potatoes, French Beans</i>	
Burrata (GF, D, V, ☉)	105
<i>Locally Sourced Burrata, Candy Tomatoes, Pesto</i>	

ENTRÉES CHAUDES

Roasted Garlic Prawns (SF, ☉)	125
<i>Marinated Garlic Prawns, Spicy Tomato Coriander Salsa</i>	
Saint Jacques (D, SF) HB Supp. AED 45 FRENCH RIVIERA Beach	140
<i>Hokkaido Scallops, Kale & Mustard Salad, Lemon Butter Sauce</i>	
Oignon Façon Tatin (D, V) FRENCH RIVIERA Beach	95
<i>Caramelized Tropea Onion, Parmesan Ice Cream</i>	
Snail 6pcs (D, N, F, SF)	85
<i>Anchovy Herbal Butter, Almond Powder, Tossed Baguette</i>	

POUR CONTINUER

Fruits de Mer (D, GF, F, SF)	185
<i>Mediterranean Style Rice, Octopus, Calamari, Prawns, Sea Bass</i>	
Lobster Macaroni (D, SF)	265 405
<i>Canadian Lobster, Black Pepper Bisque, Parmesan Foam, Basil</i>	
<i>Half Lobster HB Supp. AED 155 Full Lobster HB Supp. AED 250</i>	
Bouillabaisse (D, F, SF) FRENCH RIVIERA 	205
<i>Sea Bass, Langoustine, Scallop, Clams, Orecchiette Pasta, Lobster Bisque</i>	
Dover Sole HB Supp. AED 145 (F, D, E) FRENCH RIVIERA 	380
<i>"On the Bone", Meuniere Style, Lemon, Parsley, Capers</i>	
Bar de Ligne (GF, F)	240
<i>Mediterranean Sea Bass, Fennel Salad, Tomato Vierge Sauce</i>	
Rigatoni Truffe (D)	185
<i>Black Truffle Rigatoni, Parmesan Cream, Beef Jus</i>	
French Ravigoles (D, E)	125
<i>Mushroom Cream, Comte Cheese, Beef Jus</i>	
Provençal Chicken (D, GF, N)	225
<i>Chicken Breast, Tomato, Pine Nuts, Parmesan, Black Olive, Arugula Salad</i>	
Epaule d'Agneau (D, GF)	250
<i>Slow Cooked Lamb, Mashed Potato, Lamb Jus</i>	
Entrecote HB Supp. AED 100 (GF, E, D) FRENCH RIVIERA 	340
<i>Australian MB7 Ribeye Beef, Hand Cut Fries, Bearnaise Sauce</i>	
Ratatouille (VG)	125
<i>Zucchini, Eggplant, Confit Onions, Bell Pepper, Tomato Coulis</i>	
Artichauts Barigoule (V, GF, D)	145
<i>Artichoke, Quinoa, Parmesan, Truffle, Coriander Oil</i>	

GARNITURES

Mashed Potato (D)	50
Broccolini (VG)	50
Sauteed Vegetables (VG)	50
Greek Salad (V, D, GF)	50
Hand-Cut Fries (VG)	50
Mix Leaf Salad (VG)	50