

## SEAFOOD

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

## CRUDO

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

## ENTRÉES FROIDES

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| <b>Poulpe de Méditerranée (SF, D, N)</b>                                           | 135 |
| <i>Octopus, Tapenade, Mashed Potato, Hazelnut</i>                                  |     |
| <b>Crabe Royal (SF, D, E) <small>FRENCH RIVIERA Beach</small></b>                  | 185 |
| <i>King Crab, Fresh Grapefruit, Avocado Mayonnaise, Grapefruit Dressing</i>        |     |
| <b>Betterave (GF, VG, LF)</b>                                                      | 70  |
| <i>Beetroot Gazpacho, Beetroot &amp; Green Apple Tartare, Basil Mustard Sorbet</i> |     |
| <b>Salade Niçoise (F, E, LF)</b>                                                   | 105 |
| <i>Yellow Fin Tuna, Quail Egg, Ratte Potatoes, French Beans</i>                    |     |
| <b>Burrata (GF, D, V, ☉)</b>                                                       | 105 |
| <i>Locally Sourced Burrata, Candy Tomatoes, Pesto</i>                              |     |

## ENTRÉES CHAUDES

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| <b>Roasted Garlic Prawns (SF, ☉)</b>                                             | 125 |
| <i>Marinated Garlic Prawns, Spicy Tomato Coriander Salsa</i>                     |     |
| <b>Saint Jacques (D, SF) <small>HB Supp. AED 45 FRENCH RIVIERA Beach</small></b> | 140 |
| <i>Hokkaido Scallops, Kale &amp; Mustard Salad, Lemon Butter Sauce</i>           |     |
| <b>Oignon Façon Tatin (D, V) <small>FRENCH RIVIERA Beach</small></b>             | 95  |
| <i>Caramelized Tropea Onion, Parmesan Ice Cream</i>                              |     |

## POUR CONTINUER

|                                                                                                                                                                       |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Fruits de Mer</b> (D, GF, F, SF)                                                                                                                                   | 185       |
| <i>Mediterranean Style Rice, Octopus, Calamari, Prawns, Sea Bass</i>                                                                                                  |           |
| <b>Lobster Macaroni</b> (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>                                                                                                  |           |
| <b>Bouillabaisse</b> (D, F, SF) <small>FRENCH RIVIERA </small>                       | 205       |
| <i>Sea Bass, Langoustine, Scallop, Clams, Orecchiette Pasta, Lobster Bisque</i>                                                                                       |           |
| <b>Dover Sole</b> <i>HB Supp. AED 145</i> (F, D, E) <small>FRENCH RIVIERA </small>   | 380       |
| <i>"On the Bone", Meuniere Style, Lemon, Parsley, Capers</i>                                                                                                          |           |
| <b>Bar de Ligne</b> (GF, F)                                                                                                                                           | 240       |
| <i>Mediterranean Sea Bass, Fennel Salad, Tomato Vierge Sauce</i>                                                                                                      |           |
| <b>Rigatoni Truffe</b> (D)                                                                                                                                            | 185       |
| <i>Black Truffle Rigatoni, Parmesan Cream, Beef Jus</i>                                                                                                               |           |
| <b>French Ravigoles</b> (D, E)                                                                                                                                        | 125       |
| <i>Mushroom Cream, Comte Cheese, Beef Jus</i>                                                                                                                         |           |
| <b>Provençal Chicken</b> (D, GF, N)                                                                                                                                   | 225       |
| <i>Chicken Breast, Tomato, Pine Nuts, Parmesan, Black Olive, Arugula Salad</i>                                                                                        |           |
| <b>Lamb Cotelettes</b> (D, GF)                                                                                                                                        | 235       |
| <i>Australian Lamb Rack, Braised Eggplant Cumin Ragout, Tarragon Lamb Jus</i>                                                                                         |           |
| <b>Entrecote</b> <i>HB Supp. AED 100</i> (GF, E, D) <small>FRENCH RIVIERA </small> | 340       |
| <i>Australian Wagyu Beef AAA, Hand Cut Fries, Bearnaise Sauce</i>                                                                                                     |           |
| <b>Ratatouille</b> (VG)                                                                                                                                               | 125       |
| <i>Zucchini, Eggplant, Confit Onions, Bell Pepper, Tomato Coulis</i>                                                                                                  |           |
| <b>Artichauts Barigoule</b> (V, GF, D)                                                                                                                                | 145       |
| <i>Artichoke, Quinoa, Parmesan, Truffle, Coriander Oil</i>                                                                                                            |           |

## GARNITURES

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