

FRENCH RIVIERA BEACH SEAFOOD PLATTER

Oysters, Cocktail Prawns, King Crab, Langoustine, Lobster 1,250

French Oysters N2 6pcs 320

ADD-ONS

Red Prawns Cocktails 3pcs 95 Caviar Baeri 30gr 400 Caviar Oscietre 30gr 795

Half Boston Lobster 170 Langoustine 2pc 100

CRUDO

Sériole (GF, F, R, SF, LF) 75

Yellowtail Crudo, Lemon Jam, Garlic Purée

Thon Rouge (R, S, F, N, LF) 110

Yellow Fin Tuna, Truffle Vinaigrette, Puffed Buckwheat

Daurade Royale (S, F, R, LF) 95

Seabream, Avocado, Espelette

Bar au Citron (R, F, GF, LF) 115

Seabass Carpaccio, Chives, Espelette Pepper, Lemon Dressing

Tartare de Boeuf (D, R, F, E) 90

Tenderloin Beef Tartare, Grilled Baguette

Carpaccio d'Artichaut (D, V, R, GF) 90

Artichoke Carpaccio, Parmesan Cheese, Lemon Dressing

ENTRÉES FROIDES

Carpaccio de Veau (E, F, D, N) FRENCH RIVIERA Beach 95

Veal Filet Carpaccio, Pickles Shimeji, Golden Croutons

Caviar Baeri 30g (D, R, E) *HB Supp. AED 200* 400

Warm Mashed Potato

Betterave (GF, VG, LF) 70

Beetroot Gazpacho, Beetroot & Green Apple Tartare, Basil Mustard Sorbet

Poulpe de Méditerranée (SF, D, F, N) 140

Octopus, Tapenade, Mashed Potato, Hazelnut

Salade Niçoise (LF, F, E) 95

Yellow Fin Tuna, Quail Egg, Ratte Potatoes, French Beans

Burrata (GF, D, V) 105

Burrata, Datterino Tomatoes

Foie Gras (A, D, N) 120

Quince & Espelette Jam, Brioche Bread

ENTRÉES CHAUDES

Pizzetta Truffe (D, F, N) 120

Arugula, Truffle "Crème Fraiche", Fresh Truffle

Escargots à la Française (D, N) 115

Snails, White Garlic Butter

Oignon façon Tatin (D, V) FRENCH RIVIERA Beach 75

Caramelized Tropea Onion, Parmesan Ice Cream

Saint Jacques (SF, D) 145

French Scallops, Kale & Mustard Salad, Lemon Butter Sauce

PÂTES ET RIZ

Rigatoni Truffe (D, F, N) <i>Black Truffle Rigatoni, Parmesan Cream, Beef Jus</i>	190
Bouillabaisse à notre Façon (D, F, SF) <small>FRENCH RIVIERA Beach</small> <i>Sea Bass, Langoustine, Scallop, Clams, Orecchiette Pasta, Bisque</i>	210
Fruits de Mer (GF, F, SF, D) <i>Mediterranean Style Pilaf Rice, Octopus, Calamari, Langoustine, Prawn, Clams, Sea Bass</i>	190

POISSONS & VIANDES

Dover Sole (F, D) <small>FRENCH RIVIERA Beach</small> <i>HB Supp. AED 135</i> <i>“On the Bone”, Meuniere Style, Lemon, Parsley, Capers</i>	335
Bar de Méditerranée (GF, F, SF) <small>🌱🌊</small> <i>Mediterranean Sea Bass, Barigoule Artichokes, Mussels Emulsion</i>	215
Côtelettes d’Agneau (D, F, E) <i>Lamb Rack, Eggplant & Zucchini Tartelette, Tarragon & Lamb Jus</i>	245
Vol au Vent (D, E) <i>Chicken Thighs, Puff Pastry, Mushrooms, Cream Sauce</i>	180
Poulet Jaune (A, D, N) <i>Chicken Breast, Green Apple, Asparagus, Pine Nuts, Morels, Yellow Wine Sauce</i>	220
Entrecôte (GF, E, D) <i>HB Supp. AED 130</i> <i>Australian Wagyu Beef AAA, Pommes Souffles, Choron Sauce</i>	330

VÉGÉTARIEN

Artichauts Barigoule (GF, V, D) <i>Artichoke, Truffle, Parmesan, Quinoa, Coriander Oil</i>	145
Ratatouille (VG, N, LF) <i>Zucchini, Eggplant, Confit Onions, Bell Pepper, Tomato Coulis</i>	130
Petits Farcis de Légumes de Provence (VG, N, LF) <small>🌱</small> <i>Tomatoes, Oignon, Zucchini, Lemon Dressing, Mesclun</i>	135

GARNITURES

Salade de Tomates (GF, VG, D)	45
Frites (GF, VG, LF)	45
Pomme de Terre “à la Fourchette” (GF, VG, LF)	45
Purée de Pomme de Terre (D)	45
Légumes Sautés (GF, VG, LF)	45
Add Supplément Truffe, 3gr	75



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