

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 295 Caviar Oscietre 30gr 495

Half Boston Lobster 275 Langoustine 2pcs 115

GRAIN DE FOLIE

Caviar Baeri 30gr HB Supp. AED 180 295

Warm Mash Potato

Caviar Oscietre 30gr HB Supp. AED 300 495

Warm Mash Potato

CRUDO

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

Yellow Fin Tuna, Truffle Vinaigrette, Puffed Buckwheat

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

Seabass Carpaccio, Chives, Lemon Dressing

Carpaccio de Boeuf (D, R, E, SF) FRENCH RIVIERA Beach 100

Cured Tenderloin Beef, Mustard Seeds, Parmesan

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 100

Veal Filet Carpaccio, Pickles Shimeji, Golden Croutons

Betterave (GF, VG, LF) 70

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

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

Octopus, Tapenade, Mashed Potato, Hazelnut

Crabe Royal (SF, D) 190

King Crab Salad, Fresh Grapefruit, Avocado Mayonnaise, Grapefruit Dressing

Salade Niçoise (F, E, LF) 95

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

Burrata (GF, D, V) 110

Burrata, Datterino Tomatoes

Mediterranean Salad (D, V) 75

Feta Cheese, Cucumber, Tomato, Red Onion, Mix Leaf Salad

Foie Gras (D, N) 145

Apricot & Espelette Jam, Brioche Bread

ENTRÉES CHAUDES

Pizzetta Truffe (D, F, N) 120 Saint Jacques (SF, D) FRENCH RIVIERA Beach 145

Arugula, Truffle "Crème Fraîche", Fresh Truffle

HB Supp. AED 45

Oignon Façon Tatin (D, V) FRENCH RIVIERA Beach 75 French Scallops, Kale & Mustard Salad,

Lemon Butter Sauce

Caramelized Tropea Onion, Parmesan Ice Cream

POUR CONTINUER

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 BANK</small> <i>Sea Bass, Langoustine, Scallop, Clams, Orecchiette Pasta, Bisque</i>	215
Lobster Pasta (D, F, S) <i>Tagliatelle, Lobster Bisque and Lobster</i> <i>Half Lobster HB Supp. AED 155 Full Lobster HB Supp. AED 250</i>	275 420
Fruits de Mer (GF, F, SF, D) <i>Mediterranean Style Rice, Octopus, Calamari, Prawn, Clams, Sea Bass</i>	190
Dover Sole (F, D, E) <i>HB Supp. AED 145</i> <i>"On the Bone", Meuniere Style, Lemon, Parsley, Capers</i>	395
Bar de Ligne (GF, F, SF) <i>Line Caught Sea Bass, Barigoule Artichokes, Clams Emulsion</i>	250
Coquelet Au Vin (D) <i>Marinated Baby Chicken, Potato Fondant, Veal Ham & Mushrooms</i>	235
Epaule d'Agneau (D, GF) <i>Slow Cooked lamb Shoulder, Lamb Jus, Parsley Root Puree</i>	260
Côtelettes d'Agneau (D, GF) <i>Lamb Rack, Cumin Eggplant & Tomato Ragout, Lamb Jus</i>	245
Entrecôte (GF, D) <i>HB Supp. AED 100</i> <i>Australian Wagyu Beef AAA, Hand Cut Fries, Bearnaise Sauce</i>	350
Filet de Boeuf (D, F) <i>USDA Tenderloin Beef, Truffle Mashed Potato, Herb Salad, Beef Jus</i> <i>Add Foie Gras AED 70</i>	280
Artichauts Barigoule (GF, V, D) <i>Artichoke, Truffle, Parmesan, Coriander Oil</i>	150
Ratatouille (VG) <i>Zucchini, Eggplant, Confit Onions, Bell Pepper, Tomato Coulis</i>	130
Asperge Verte (D, V, N) <i>Asparagus Risotto, Preserved Moroccan Lemon, Hazelnut, Mint</i>	130

GARNITURES

Purée de Pomme de Terre	50	Frites Coupées Main	50
Pomme de Terre à la Fourchette	50	Salade de Tomates	50
Légumes Sautés	50	Mix Leaf Salad	50
Gratin Dauphinois	50		