

# FRENCH RIVIERA

## DÉGUSTATION

*Take A Culinary Journey To The South Of France With A Dégustation Menu  
Curated By Chef Kim Joinié-Maurin*

*AED 550 Per Person | AED 440 Wine Pairing Per Person*

### La Pizzetta Truffe

*Arugula, Truffle "Crème Fraiche", Fresh Truffle*

### La Langoustine

*Roasted Scampi, Gratinated Lasagna Pasta, Lime Coconut Nage*

### Le Poulpe De Méditerranée

*Octopus Slices, Black Olive Tapenade, Mashed Potato, Hazelnuts*


### Crabe "Bleu"

*Shredded Crab, Mediterranean Style, Sour Dough Toast*

 **Pascal Jolivet - Attitude - Sauvignon Blanc**

### L'Oignon Façon Tatin

*Caramelized Onion, Parmesan Cheese Ice Cream*

 **Veuve Clicquot - Yellow Label - Brut**

### Le Consommé De Boeuf

*Beef Consommé, Cheese Ravioli*

 **Domaine Joseph Drouhin - Vaudon - Chablis**

### La Bouillabaisse À Notre Façon

*Sea Bass, Langoustine, Scallop, Clams, Orecchiette Pasta, Bisque*

 **Famille Hugel - Riesling**

### Le Poulet Jaune

*Chicken Breast, Green Asparagus, Mushrooms, Pine Nuts, "Yellow Wine" Sauce*

 **Château Clarisse - Puisseguin - Saint-Emilion**

OR

### Le Filet De Boeuf *Supp. AED 55*

*USDA Prime Beef Tenderloin, Mashed Potatoes, Carrots, Pearl Onion, Bourguignon Sauce*

 **Tenuta Sette Ponti - Crognolo**

## Les Desserts

 **Torres Floralis - Moscatel Oro**

SIGNATURE  ALCOHOL  NUTS  GLUTEN FREE  VEGETARIAN  SHELLFISH  VEGAN

 DAIRY  SEAFOOD  SOY  EGG  RAW FOOD  PORK

All Prices Are In UAE Dirhams And Inclusive Of 5% Municipality Fees, 10% Service Charge And Value Added Tax. Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering. We Would Be Happy To Assist You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements.

# FRENCH RIVIERA

## DÉGUSTATION

*Take A Culinary Journey To The South Of France With A Vegetarian  
Degustation Menu Curated By Chef Kim Joinié-Maurin*

### La Pizzetta Truffe

*Arugula, Truffle, 'Crème Fraîche', Parmesan, Fresh Truffle*

### Salade Niçoise

*Quail's Egg, "Ratte" Potatoes, Capsicums, Cucumber,  
Datterino Tomatoes, Espelette & Bell Pepper, Vinaigrette*

### Gazpacho de betterave

*Beetroot Gazpacho, Beetroot & Apple Duo, Green Mustard Sorbet*

### Tomates d'antan

*Heirloom Tomatoes, Stracciatella Emulsion, Tomato Basil Infusion*

 **Pascal Jolivet Attitude Sauvignon Blanc**

### Oignon Tropea Façon Tatin

*Red "Tropea" Caramelized Onion, Parmesan Ice Cream*

 **Veuve Clicquot Yellow Label - Brut**

### Ratatouille

*Zucchini, Eggplant, Confit Onions, Hazelnut, Tomato And Bell Pepper Coulis*

 **Michael Eppan - Pinot Grigio**

### Rigatoni Truffe

*Rigatoni, Parmesan Cream, Truffle*

 **Domaine Joseph Drouhin - Vaudon - Chablis**

### Artichauts Barigoule

*Marinated Artichokes, Crushed "Ratte" Potatoes, Red Beans, Tomato confits, Fresh Truffle*

OR

### Asperges Vertes

*Green Asparagus, Celeriac Purée, Shimeji Mushroom, Sweet Potatoes, Caramelized Apples, Pine Nuts*

 **Climats Louis Max - Pinot Noir**

### Les Desserts

*French Toast, Chocolate Tart, Mille Feuille, Greek Yogurt, Fruits, Sorbets*

 **Torres Floralis Moscatel Oro**

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