

# FRENCH RIVIERA

## FRENCH RIVIERA SEAFOOD PLATTER

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

Gillardeau N2 6pcs 320

### ADD-ONS

Gillardeau Oysters N2 3pcs	165	Caviar Baeri 30gr	395	Caviar Oscietre 30gr	795
Red Prawns Cocktails 3pcs	95	Langoustine 2pc	95	Scallop Carpaccio	75
Half Boston Lobster	170				

## ENTRÉES FROIDES

**Sériele** 🌱🥚🥑 75  
*Yellowtail Crudo, Lemon Jam, Garlic Purée*

**Thon Rouge** 🐟🥑 110  
*Blue Fin Tuna, Truffle Vinaigrette, Puffed Buckwheat*

**Tartare de Boeuf** 🥩🥑🥑 90  
*Tenderloin Beef Tartare, Grilled Baguette*

**Veau** 🥩 95  
*Cured Veal Filet, Pickles Shimeji, Golden Croutons*

**Caviar Baeri 30g** 🐟🥩🥑🥑 HB supp 195 395  
*Warm Mashed Potato*

**Betterave** 🥕🥑🌱 65  
*Beetroot Gazpacho, Beetroot & Green Apple Tartare, Basil Mustard Sorbet*

**Avocat** 🥑🌱 70  
*Avocado & Tomatoes Tartare, Olives, Basil*

**Crabe "Bleu"** 🦀🥑🥑 90  
*Shredded Crab, Mediterranean Style, Sour Dough Toast*

**Poulpe de Mediterranée** 🐙🥑🥑🥩🇫🇷 90  
*Octopus, Tapenade, Mashed Potato, Hazelnut*

**Salade Niçoise** 🐟🥑🥑 85  
*White Tuna Belly, Quail Egg, Ratte Potatoes, French Beans*

**Tomate d'Antan** 🍅🥑 85  
*Compressed Heirloom Tomatoes, Stracciatella Emulsion, Tomato Basil Infusion*

## ENTRÉES CHAUDES

**Pizzetta Truffe** 🍷🥑 90  
*Arugula, Truffle "Crème Fraiche", Fresh Truffle*

**Consommé de Boeuf** 🥩🥑 70  
*Beef Consommé, Cheese Ravioli*

**Langoustines** 🦞🥑 140  
*Roasted Scampis, Gratinated Lasagna Pasta, Lime Coconut Nage*

**Oignon façon Tatin** 🥕🇫🇷 75  
*Caramelized Tropea Onion, Parmesan Ice Cream*

**Saint Jacques d'Hokkaido** 🦪🥑 135  
*Hokkaido Scallops, Fregola, Bell Peppers, Orange Reduction*

PLEASE NOTE THAT YOU ARE WELCOME TO USE YOUR JUMEIRAH FLAVOURS HALF-BOARD CREDIT OF AED150 PER PERSON AND AED75 PER CHILD

🇫🇷 SIGNATURE 🍷 ALCOHOL 🥑 NUTS 🥑 GLUTEN FREE 🥑 VEGETARIAN 🥑 SHELLFISH 🥑 VEGAN 🥑 DAIRY 🥑 SEAFOOD 🥑 SOY 🥑 EGG 🥑 RAW FOOD 🥑 PORK  
All Prices Are In UAE Dirhams And Inclusive Of 7% 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

## PÂTES ET RIZ

**Rigatoni Truffe** 🍷🍷 180  
Black Truffle Rigatoni, Parmesan Cream, Beef Jus

**Bouillabaisse à notre Façon** 🍷🍷🍷🍷 190  
Sea Bass, Langoustine, Scallop, Clams,  
Orecchiette Pasta, Lobster Bisque

**Fruits de Mer** 🍷🍷🍷 180  
Mediterranean Style Camargue Rice, Octopus,  
Calamari, Langoustine, Prawn, Clams, Sea Bass

## POISSONS & VIANDES

**Dover Sole** 🍷🍷🍷🍷🍷 HB supp 130 330  
"On The Bone", Crushed Potatoes,  
Lemon "Beurre Noisette" Foam

**Bar de Méditerranée** 🍷🍷🍷🍷 195  
Mediterranean Sea Bass, Barigoule Artichokes,  
Clams & White Wine Emulsion

**Poulet Jaune** 🍷🍷🍷🍷 180  
Chicken Breast, Green Asparagus, Mushrooms,  
Pine Nuts, "Yellow Wine" Sauce

**Agneau de Lait** 🍷🍷 195  
24 Hours Slow-Cooked Lamb, Celeriac Purée

**Contre-Filet de Boeuf** 🍷🍷🍷🍷 HB supp 45 245  
"Black Angus" 250gr, Striploin, Black Pepper Sauce

**Filet de Boeuf** 🍷🍷🍷🍷 HB supp 85 285  
"USDA Prime" 180gr, Tenderloin, Bourguignon Sauce

## VÉGÉTARIEN

**Artichauts Barigoule** 🍷🍷 145  
Artichoke, Crushed Ratte Potatoes, Red Beans,  
Black Truffles

**Ratatouille** 🍷🍷 130  
Zucchini, Eggplant, Confit Onions, Bell Pepper,  
Tomato Coulis

**Asperges Vertes** 🍷🍷🍷 130  
Green Asparagus, Celeriac Purée, Mushrooms,  
Caramelized Apple, Sweet Potatoes, Pine Nuts

## GARNITURES

Salade De Tomates 🍷🍷 45

Frites 🍷🍷 45

Pomme de Terre "à la Fourchette" 🍷🍷 45

Purée de Pomme de Terre 🍷🍷 45

Légumes Sautés 🍷🍷 45

Supplément Truffe, 3gr 75

## DÉGUSTATION

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

**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

AED 550 Per Person

AED 440 Wine Pairing Per Person



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