

FRENCH RIVIERA

FRENCH RIVIERA 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, LF) 75
Yellowtail Crudo, Lemon Jam, Garlic Purée

Thon Rouge (S, R, F, N, LF) 110
Yellow Fin Tuna, Truffle Vinaigrette, Puffed Buckwheat

Daurade Royale (F, S, 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, F, R, E) 90
Tenderloin Beef Tartare, Grilled Baguette

Carpaccio d'Artichaut (D, R, V, GF) 90
Artichoke Carpaccio, Parmesan Cheese, Lemon Dressing

ENTRÉES FROIDES

Carpaccio de Veau (E, F, D, N) **FR** 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

Crabe "Bleu" (SF, E, A, D) 90
Shredded Crab Mediterranean Style, Sour Dough Toast

Poulpe de Méditerranée (F, SF, D, N) 140
Octopus, Tapenade, Mashed Potato, Hazelnut

Salade Niçoise (F, E, LF) 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

Soupe à l'Oignon (D, E, S) 75
Beef Consommé, Onion Soup

Escargots à la Française (D, N) 115
Snails, White Garlic Butter

Oignon façon Tatin (D, V) **FR** 75
Caramelized Tropea Onion, Parmesan Ice Cream

Saint Jacques (D, SF) **FR** 145
French Scallops, Kale & Mustard Salad, Lemon Butter Sauce

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PÂTES ET RIZ

Rigatoni Truffe (D, F, N) 190
Black Truffle Rigatoni, Parmesan Cream, Beef Jus

Bouillabaisse à notre Façon (D, F, SF) **FR** 210
Sea Bass, Langoustine, Scallop, Clams,
Orecchiette Pasta, Lobster Bisque

Fruits de Mer (D, GF, F, SF) 190
Mediterranean Style Pilaf Rice, Octopus,
Calamari, Langoustine, Prawn, Clams, Sea Bass

POISSONS & VIANDES

Dover Sole (F, D) **FR** *HB Supp. AED 135* 335
"On the Bone", Meuniere Style, Lemon,
Parsley, Capers

Bar de Méditerranée (GF, F, SF)   215
Mediterranean Sea Bass, Barigoule Artichokes,
Mussels & White Wine Emulsion

Vol au Vent (D, E) 180
Chicken Thighs, Puff Pastry, Mushrooms,
Cream Sauce

Côtelettes d'Agneau (D, E, F) 245
Lamb Rack, Eggplant & Zucchini Tartelette,
Tarragon & Lamb Jus

Filet de Boeuf (A, D) *HB Supp. AED 90* 290
"USDA Prime" 180gr, Tenderloin,
Bourguignon Sauce

VÉGÉTARIEN

Artichauts Barigoule (GF, V, D) 145
Truffle, Parmesan, Quinoa, Coriander Oil

Ratatouille (VG, N, LF) 130
Zucchini, Eggplant, Confit Onions, Bell Pepper,
Tomato Coulis

**Petits Farcis de Légumes de
Provence** (VG, N, LF)  135
Tomatoes, Oignon, Zucchini,
Lemon Dressing, Mesclun

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

Supplément Truffe, 3gr 75

DÉGUSTATION

*Take A Culinary Journey To The South Of France With A
Dégustation Menu Curated By Chef Remy Marquignon*

La Pizzetta Truffe (D, F, N)
Arugula, Truffle "Crème Fraiche", Fresh Truffle

La Daurade Royale (D, S, R, LF)
Seabream, Avocado, Espelette

Le Carpaccio de Veau (D, F, N, E)
Veal Filet Carpaccio, Pickles Shimeji, Golden Crouton

La Betterave (GF, VG, LF)
Beetroot Gazpacho, Beetroot & Green Apple Tartare,
Basil Mustard Sorbet

 **Pascal Jolivet Attitude - Sauvignon Blanc**

L'Oignon façon Tatin (V, D)
Caramelized Onion, Parmesan Cheese Ice Cream

 **Veuve Clicquot - Yellow Label - Brut**

La Bouillabaisse à notre Façon (D, F, SF)
Sea Bass, Langoustine, Scallop, Clams,
Orecchiette Pasta, Bisque

 **Famille Hugel - Riesling**

Le Filet de Boeuf (A, D)
USDA Prime Beef Tenderloin, Mashed Potatoes,
Carrots, Pearl Onion, Bourguignon Sauce

 **Château Clarisse Castillon - Merlot**

Le Citron (D, E)
Fresh Thyme Ice Cream, Lemon Reduction,
Mini Madeleine

Le Millefeuille (D, A, E)
Puff Pastry, Vanilla Diplomat Cream,
Salted Caramel

 **Torres Moscatel Oro**

AED 600 Per Person

AED 400 Wine Pairing Per Person



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