

# 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

<b>Sériole</b> (GF, F, R, LF) <i>Yellowtail Crudo, Lemon Jam, Garlic Purée</i>	75
<b>Thon Rouge</b> (S, R, F, N, LF) <i>Yellow Fin Tuna, Truffle Vinaigrette, Puffed Buckwheat</i>	110
<b>Daurade Royale</b> (F, S, R, LF) <i>Seabream, Avocado, Espelette</i>	95
<b>Bar au Citron</b> (R, F, GF, LF) <i>Seabass Carpaccio, Chives, Espelette Pepper, Lemon Dressing</i>	115
<b>Tartare de Boeuf</b> (D, F, R, E) <i>Tenderloin Beef Tartare, Grilled Baguette</i>	90
<b>Carpaccio d'Artichaut</b> (D, R, V, GF) <i>Artichoke Carpaccio, Parmesan Cheese, Lemon Dressing</i>	90

## ENTRÉES FROIDES

<b>Carpaccio de Veau</b> (E, F, D, N) <b>FR</b> <i>Veal Filet Carpaccio, Pickles Shimeji, Golden Croutons</i>	95
<b>Caviar Baeri 30g</b> (D, R, E) <i>HB Supp. AED 200</i> <i>Warm Mashed Potato</i>	400
<b>Betterave</b> (GF, VG, LF) <i>Beetroot Gazpacho, Beetroot &amp; Green Apple Tartare, Basil Mustard Sorbet</i>	70
<b>Crabe "Bleu"</b> (SF, E, A, D) <i>Shredded Crab Mediterranean Style, Sour Dough Toast</i>	90
<b>Poulpe de Méditerranée</b> (F, SF, D, N) <i>Octopus, Tapenade, Mashed Potato, Hazelnut</i>	140
<b>Salade Niçoise</b> (F, E, LF) <i>Yellow Fin Tuna, Quail Egg, Ratte Potatoes, French Beans</i>	95
<b>Burrata</b> (GF, D, V) <i>Burrata, Datterino Tomatoes</i>	105
<b>Foie Gras</b> (A, D, N) <i>Quince &amp; Espelette Jam, Brioche Bread</i>	120

## ENTRÉES CHAUDES

<b>Pizzetta Truffe</b> (D, F, N) <i>Arugula, Truffle "Crème Fraiche", Fresh Truffle</i>	120
<b>Soupe à l'Oignon</b> (D, E, S) <i>Beef Consommé, Onion Soup</i>	75
<b>Escargots à la Française</b> (D, N) <i>Snails, White Garlic Butter</i>	115
<b>Oignon façon Tatin</b> (D, V) <b>FR</b> <i>Caramelized Tropea Onion, Parmesan Ice Cream</i>	75
<b>Saint Jacques</b> (D, SF) <b>FR</b> <i>French Scallops, Kale &amp; Mustard Salad, Lemon Butter Sauce</i>	145

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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 Fraîche", Fresh Truffle

**La Daurade Royale** (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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