

FRENCH RIVIERA

FRENCH RIVIERA SEAFOOD PLATTER

Oysters, cocktail prawns,
king crab, langoustine,
lobster 1250

Gillardeau N2 6pcs 320

ADD-ONS

Gillardeau oysters N2 3pc 165 King crab 3oog 350

Red prawns cocktails 3pc 95 Scallop carpaccio 75

Langoustine 2pc 95 Caviar Baeri 3og 395

Half Boston lobster 170 Caviar Oscietre 3og 795

ENTRÉES FROIDES

Sérieole 🌱🍷🍷 75
Yellowtail crudo, lemon jam, garlic purée

Tartare de boeuf 🍷🍷🍷 90
Beef tenderloin tartare, grilled baguette

Caviar Baeri 30g 🍷🍷🍷 *HB Supp. AED 210 395
Warm mashed potato

Betterave de provence 🌱🍷🍷 65
Beetroot, green apple, green mustard sorbet

Avocat 🌱🍷 70
Avocado & tomatoes tartare, olives, basil

Crabe "Bleu" 🍷🍷🍷 90
Shredded crab, mediterranean style, sour sough toast

Poulpe de méditerranée 🌱🍷🍷🍷 90
Octopus, tapenade, mashed potato, hazelnut

Salade niçoise 🌱🍷🍷 85
White tuna belly, quail egg, ratte potatoes, french beans

Tomates d'antan 🍷🍷 85
Compressed Heirloom tomatoes, stracciatella emulsion, tomato basil infusion

ENTRÉES CHAUDES

Pizzetta truffe 🍷🍷 90
Arugula, "crème fraiche", fresh truffle

Consommé de boeuf 🍷🍷 70
Beef consommé, cheese ravioli

Langoustines 🍷🍷 *HB Supp. AED 45 140
Roasted scampis, gratinated lasagna pasta, lime coconut nage

Oignon façon tatin 🍷🍷 75
Caramelized onion, parmesan ice cream

Saint Jacques d'Hokkaido 🍷🍷 *HB Supp. AED 45 135
Hokkaido scallops, fregola, bell peppers, orange reduction

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PÂTES ET RIZ

Rigatoni truffe ① 180
Black truffle rigatoni, parmesan cream, beef jus

Bouillabaisse à notre façon ②③④FR 190
Sea bass, langoustine, scallop, clams, orecchiette pasta, bisque

Fruits de mer ②③④ 180
Mediterranean style camargue rice, octopus, calamari, langoustine, prawn, clams, sea bass

POISSONS & VIANDES

Dover sole ②③④FR *HB Supp. AED 125 330
"On the bone", crushed potatoes, lemon "beurre noisette" foam

Bar de méditerranée ②③④⑤ 195
Mediterranean sea bass, barigoule artichokes, clams & white wine emulsion

Poulet jaune ②③④FR 180
Chicken breast, green asparagus, mushrooms, pine nuts, "yellow wine" sauce

Agneau de lait ②③ 195
24 hours slow-cooked lamb, celeriac purée

Contre-filet de boeuf ②③④ 245
*HB Supp. AED 55
"Black Angus" 250gr striploin, black pepper sauce

Filet de boeuf ②③④ *HB Supp. AED 85 285
"USDA Prime" 180gr tenderloin, bourguignon sauce

VÉGÉTARIEN

Artichauts barigoule ②③ 145
Artichoke, crushed ratte potatoes, black truffles

La ratatouille ②③ 130
Zucchini, eggplant, confit onions, bell pepper, tomato coulis

Asperges vertes ②③④ 130
Green asparagus, celeriac purée, mushrooms, pine nuts

GARNITURES

Tomato salad ②③ 45
Fries ②③ 45
Add truffle 45
Crushed potatoes ②③ 45
Mashed potatoes ②③ 45
Add truffle 45
Sautéed vegetables ②③ 45

DÉGUSTATION

Take a culinary journey to the South of France with a dégustation menu curated by chef Kim Joinié-Maurin

La pizzetta truffe ①②
Arugula, "crème fraîche", fresh truffle

La langoustine ②③
Roasted scampi, gratinated lasagna pasta, lime coconut nage

Le poulpe de méditerranée ②③④ 180
Octopus slices, black olive tapenade, mashed potato, hazelnuts

Crabe "bleu" ②③④
Shredded crab, mediterranean style, sour dough toast

Domaine William Fèvre Chablis

L'Oignon façon tatin ②③
Caramelized onion, parmesan cheese ice cream

Chevalier Pech-Latt Corbieres Rouge

Le consommé de boeuf ②③
Beef consommé, cheese ravioli

Max Côtes du Rhône Viognier

La bouillabaisse à notre façon ②③④
Sea bass, langoustine, scallop, clams, orecchiette pasta, bisque

Bouchard Père-et-Fils Bourgogne Pinot Noir

Le poulet jaune ②③④
Chicken breast, green asparagus, mushrooms, pine nuts, "yellow wine" sauce

or

Le filet de boeuf ②③④ Supp. AED 55
USDA Prime beef tenderloin, mashed potatoes, carrots, pearl onion, bourguignon sauce

Château Cantemerle Haut-Médoc

Les desserts

AED 550 Per person

AED 380 Wine pairing per person



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DESSERTS

Pain perdu 🇫🇷 🍷 🥚 🥥 🍌 🍌 🍌 🍌	55	Tarte au chocolat 🍷 🥚 🍌	55
<i>French toast "crème brûlée" style</i>		<i>Black peruvian chocolate tart, orange blossom ice cream</i>	
Mont Blanc 🍷 🥚 🍌	55	Millefeuille 🍷 🥚 🍌	55
<i>Candied chestnut, black currant coulis, meringue, pear sorbet</i>		<i>Puff pastry; hazelnut crumble, brown butter ice cream</i>	
Glace au yaourt Grec 🍷 🍌 🍌	55		
<i>Greek yogurt ice cream, pecan nuts, honey; red berries</i>			

DIGESTIVE COCKTAILS

Le Richard 2800	L'Amandier 175
<i>Hennessy Richard, Macallan 18 Triple Cask, Grand Marnier Centenaire, Bitters</i>	<i>Jack Daniel Single Barrel, Disaronno, Fresh Lime, Chocolate Bitters & Angostura Bitters</i>
1942 350	Noir Et Blanc 125
<i>Don Julio 1942, Campari, Mancino Rosso, Elderflower</i>	<i>Greygoose Vodka, Activated Charcol, Half & Half (Vanilla, Caramel, Hazelnut)</i>

LES DIGESTIFS

Le Cognac 30 ml	Le Whisky
Hennessy XO 228	Macallan 12 80
Hennessy Richard 2350	Macallan 18 164
Godet Antarctica Icy Cognac 95	Auchentoshan 12 145
Remy Martin XO 243	Dalmore King Alexander III 300
Remy Martin XIII 2300	JW Platinum Label 18 164
Courvoisier L Essence 1675	JW Blue Label 150
	Chivas Regal 18 116
L'Armagnac	Chivas Regal 21 280
Marquis de Puysegur VS 70	Chivas Regal 25 460
Castarede Bas VSOP 80	
	Les Shots
Le Calvados	Patron XO 55
Chateau de Breuil Calvados 12 70	Don Julio 1942 250
	Grey Goose 80
La Vodka	Beluga Gold 145
Grey Goose VX 225	

🇫🇷 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.