

TASTING MENU

BASTION FLAIR

Available only for the whole table with a minimum of two guests

AMUSE-BOUCHE

OYSTERS

Mignonette Sauce

ENTRÉE / STARTERS

PISSALADIÈRE ^(D)

Flat Bread, Onion, Black Olives, Truffle

BEEF TARTARE ^(R, D)

Caper, Shallot, Pickle, Parsley, Egg Yolk

PLAT / MAIN

SAUTÉED PRAWNS ^(D, GF, SF)

Lemon & Garlic Butter, Rocket Leaves

FISH BOURRIDE ^(S, D, SF, E)

Sea Bass Stew, Mussels, Courgette, Carrot, Aioli

CLASSIC COQ AU VIN ^(D)

Braised Chicken, Mushrooms, Carrot, Onion, Red Wine Jus

DESSERTS

CRÈME BRULÉE ^(D, E)

Wild Berries

FRENCH CHEESE SELECTION ^(D, G, N)

Comté, Blue, Goat Cheese, Crackers, Honeycomb

AED 325 PER PERSON
(WITHOUT WINE PAIRING)

AED 445 PER PERSON
(WITH WINE PAIRING)

N - Nuts | GF - Gluten Free | SF - Shellfish | VG - Vegan | D - Dairy | SE - Sesame | E - Egg | V - Vegetarian

R - Raw | S - Soya | LF - Lactose Free | LS - Locally Sourced | CS - Certified Sustainable

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