



FRENCH RIVIERA

Dégustation

Take a Culinary Journey to the South of France with a 7 Courses Dégustation Menu Curated by Chef Kim Joinié-Maurin

La Pizzetta Truffe ^(D)
Arugula, "Crème Fraiche"

La Trilogie
Crabe "Bleu" ^{(A)(S)}
Shredded Crab Mediterranean style

Poulpe de Mediterranée ^{(N)(S)}
Octopus slices, Black Olive Tapenade, Ratte Potato, Hazelnuts

Betterave de Provence ^{(V)(N)(GF)}
Beetroot, Green Apple, Herb Salad, Green Mustard Sorbet

 **Domaine Trimbach Riesling**

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

 **Chevalier Pech Latt Corbieres Rouge**

La Saint-Jacques ^{(S)(D)}
Hokkaido Scallop, Fregola, Bell Peppers, Orange Reduction

 **Domaine William Fevre Chablis**

La Bouillabaisse ^{(S)(GF)(A)}
Seabream, Fennel, Confit Datterino, Rouille

 **Bouchard Père et Fils Bourgogne Pinot Noir**

Le Poulet Jaune ^{(A)(N)(GF)}
Chicken Breast, Green Asparagus, Pine Nuts, Yellow Wine Emulsion
OR

Le Filet de Boeuf ^(A,GF) ^(Supp. AED 55)
USDA Prime Beef Tenderloin, Mashed Potatoes, Carrots, Pearl Onion, Bourguignon Sauce

 **Château Cantemerle Haut-Médoc**

Le Pain Perdu ^(D)
French Toast "Crème Brûlée" style, Madagascar Vanilla Ice Cream

 **Chateau d'Armajan des Ormes Sauternes**

Mignardise ^(D)

AED 550 Per Person | + AED 380 Per Person For Wine Pairing Menu

Please inform us of any allergy or dietary requirements before ordering.
(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free (A) Contains Alcohol items are available upon request.
All prices are in UAE Dirhams and inclusive of 3.5% Municipality fees, 10% Service charge and Value added Tax.

Take a Culinary Journey to the South of France with a 7 Course Vegetarian Dégustation Menu Curated by Chef Kim Joinié-Maurin

La Pizzetta Truffe ^(D)
Arugula, "Crème Fraiche"

La Trilogie

Betterave de Provence ^{(N)(GF)}

Beetroot, Green Apple, Herb Salad, Green Mustard Sorbet

Tomates d'Antan ^(GF)

Compressed Heirloom Tomatoes, Taggiashe Emulsion, Tomato&Basil Infusion

Salade Niçoise ^(GF)

Bell Peppers, Cucumber, French Bean, Ratte Potatoe, Citrus Vinaigrette



Domaine Trimbach Riesling

L'Oignon façon "Tatin" ^(D)

Caramelized Onion, Parmesan Cheese Ice Cream



Chevalier Pech Latt Corbieres Rouge

La Soupe au "Pistou" ^(GF)

Basil Raviolis, Confit Tomatoes Raviolis, Vegetable Broth



Domaine William Fevre Chablis

L'Artichaut ^(GF)

Marinated Artichokes, Fresh Truffle, Crushed Potatoes, Truffle Jus



Bouchard Père et Fils Bourgogne Pinot Noir

La Ratatouille

Zucchini, Eggplant, Bell pepper, Tomato Coulis



Château Cantemerle Haut-Médoc

Le Pain Perdu ^(D)

French Toast "Crème Brûlée" style, Madagascar Vanilla Ice Cream



Chateau d'Armajan des Ormes Sauternes

Mignardise ^(D)

AED 460 Per Person | + AED 380 Per Person For Wine Pairing Menu

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