

FRENCH RIVIERA

DÉGUSTATION

*Take A Culinary Journey To The South Of France With
A Dégustation Menu Curated By Chef Kim Joinié-Maurin*

AED 600 Per Person | AED 400 Wine Pairing Per Person

La Pizzetta Truffe

Arugula, Truffle "Crème Fraîche", Fresh Truffle

.....

La Langoustine

Breaded Langoustine, Prawn Emulsion

.....

Le Carpaccio de Veau

Veal Filet Carpaccio, Pickles Shimeji, Golden Crouton

.....

La Betterave

*Beetroot Gazpacho, Beetroot & Green Apple Tartare,
Basil Mustard Sorbet*

.....

 Marc Bredif Vouvray - Chenin Blanc

.....

L'Oignon façon Tatin

Caramelized Onion, Parmesan Cheese Ice Cream

.....

 Veuve Clicquot - Yellow Label - Brut

.....

La Bouillabaisse à notre Façon

*Sea Bass, Langoustine, Scallop, Clams,
Orecchiette Pasta, Bisque*

.....

 Famille Hugel - Riesling

.....

Le Filet de Boeuf

*USDA Prime Beef Tenderloin, Mashed Potatoes, Carrots,
Pearl Onion, Bourguignon Sauce*

.....

 Tenuta Sette Ponti - Crognolo

.....

Pré-Dessert

Le Vacherin

*Marinated Strawberries, Fresh Basil Ice Cream,
Pure Madagascar Vanilla Chantilly & French Meringue*

.....

Le Millefeuille

Puff Pastry; Vanilla Diplomat Cream, Hazelnut Praline

.....

 Torres Moscatel Oro

SIGNATURE  ALCOHOL  NUTS  GLUTEN FREE  VEGETARIAN  SHELLFISH  VEGAN
 DAIRY  SEAFOOD  SOY  EGG  RAW FOOD

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.

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AED 600 Per Person | AED 400 Wine Pairing Per Person

La Pizzetta Truffe 🍷🍴

Arugula, Truffle, 'Crème Fraiche', Parmesan, Fresh Truffle

.....

La Salade Niçoise 🍷🍴

*Quail's Egg, "Ratte" Potatoes, Capsicums, Cucumber,
Datterino Tomatoes, Espelette & Bell Pepper, Vinaigrette*

La Betterave 🍷🍴

*Beetroot Gazpacho, Beetroot & Green Apple Tartare,
Basil Mustard Sorbet*

L'Avocat 🍷🍴

Avocado And Tomatoes Tartare, Olives, Basil

🍷 Marc Bredif Vouvray - Chenin Blanc

.....

L'Oignon façon Tatin 🍷🍴

Caramelized Onion, Parmesan Ice Cream

🍷 Veuve Clicquot - Yellow Label - Brut

.....

La Ratatouille 🍷🍴

Zucchini, Eggplant, Confit Onions, Hazelnut, Tomato And Bell Pepper Coulis

🍷 Beni Di Batasiolo - Gavi

.....

Les Artichauts Barigoule 🍷🍴

*Marinated Artichokes, Crushed "Ratte" Potatoes, Red Beans,
Tomato Confits, Fresh Truffle*

🍷 Climats Louis Max - Pinot Noir

.....

Pré-Dessert

Le Vacherin 🍷🍴

*Marinated Strawberries, Fresh Basil Ice Cream,
Pure Madagascar Vanilla Chantilly & French Meringue*

.....

Le Millefeuille 🍷🍴

Puff Pastry, Vanilla Diplomat Cream, Hazelnut Praline

🍷 Torres Moscatel Oro

SIGNATURE 🍷 ALCOHOL 🍴 NUTS 🍴 GLUTEN FREE 🍴 VEGETARIAN 🍴 SHELLFISH 🍴 VEGAN
🍴 DAIRY 🍴 SEAFOOD 🍴 SOY 🍴 EGG 🍴 RAW FOOD

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