

# LA PROMENADE



# SEAFOOD

## Seafood Platter

Oysters, Cocktail Prawns, King Crab, Langoustine, Lobster

1,250

## French Oysters N2

6 pcs  
320

## Caviar Sturia N1 Baeri 30g

Warm Mashed Potato  
500

## Caviar Oscietra Sturia 30g

Warm Mashed Potato  
650

## Add-Ons

Red Prawns Cocktails 3pcs 95

Caviar Sturia N1 Baeri 30g 500

Caviar Oscietra Sturia 30g 650

Half Boston Lobster 275

Langoustine 2pcs 115

# COLD STARTERS

## 🍷 Veal Carpaccio (E, D, N, R)

Veal Filet Carpaccio, Pickles Shimeji, Golden Croutons  
100

## Beef Tartare (D, R, E)

Tenderloin Beef Tartare, Grilled Baguette  
95

## Beetroot Tartare (GF, VG)

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

70

## Endives Salad (D, N, V)

Endives, Blue Cheese, Pear, Walnuts, Croutons, Mustard Vinaigrette

85

## Mimosa Eggs (E, GF)

Eggs, Mayonnaise  
65

## Burrata (D, V, GF)

Burrata, Datterino Tomatoes  
110

## Foie Gras (D, N)

Quince & Espelette Jam, Brioche Bread

145 HB supp. 45

# HOT STARTERS

## Truffle Pizzetta (D, N)

Arugula, Truffle "Crème Fraiche", Fresh Truffle  
120

## French Onion Soup (D, E, S)

Beef Consomme, Onion Soup  
80

## Escargots à la Francaise (D, N)

Snails, White Garlic Butter  
6 pieces | 12 pieces  
85 155

## 🍷 Onion Tatin Tart (D, V, R)

Caramelized Tropea Onion, Parmesan Ice Cream  
75

## 🍷 Saint Jacques (D, SF, R)

French Scallops, Kale & Mustard Salad, Lemon Butter Sauce  
145 HB supp. 45

🍷 Signature | N: Nuts | GF: Gluten-Free | LF: Lactose-Free | V: Vegetarian

S: Shellfish | VG: Vegan | D: Dairy | SF: Seafood | SY: Soy | E: Eggs | R: Raw Food | LS: Locally-Sourced

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.

# MAIN COURSES

**Truffle Rigatoni** (D, N)  
Black Truffle Rigatoni,  
Parmesan Cream, Beef Jus  
190

**Fruits de Mer** (D, GF, SF)  
Mediterranean-Style Pilaf Rice, Octopus,  
Calamari, Langoustine, Prawn,  
Clams, Sea Bass  
190

**Dover Sole** (D, E, R)  
"On The Bone", Meuniere-Style,  
Lemon, Parsley, Capers  
395 HB supp. 145

**Miso Salmon** (SF, LS)  
Marinated Salmon, Escabeche Gel,  
Grilled Zucchini  
180

**Supreme De Volaille A La Truffe** (D, N)  
Chicken, Albufera Sauce  
230

**Lamb Shoulder** (D, E)  
Confit Lamb Shoulder, Lamb Jus,  
Parsley Root Purée  
245

**Beef Tenderloin Rossini** (D)  
Usda Tenderloin Beef, Pan Seared Foie Gras,  
Périgourdine Sauce  
350 HB supp. 100

**Barigoule Artichokes** (V, GF, D)  
Artichoke, Quinoa, Parmesan,  
Truffle, Coriander Oil  
150

**Ratatouille** (VG, N, LF)  
Zucchini, Eggplant, Confit Onions,  
Bell Pepper, Tomato Coulis  
130

## Sides

Mashed Potatoes  
Potatoes "À La Fourchette"  
Sautéed Vegetables | Gratin Dauphinois  
Hand-Cut Fries | Tomato Salad  
50 per side

# DÉGUSTATION MENU

A French epicurean journey curated by  
Chef Remy Marquignon

AED 600 per person  
Additional AED 400 per person for wine pairing (100ml/glass)

## AMUSE BOUCHE

**La Sphere** (G, D, E)  
Truffle Bechamel Sphere

## FIRST

**Le Bar au Citron** (R, GF, LF)  
Seabass Carpaccio, Chives, Espelette Pepper,  
Lemon Dressing

**Le Carpaccio de Veau** (E, D, N)  
Veal Filet Carpaccio, Pickles Shimeji, Golden Crouton

**La Betterave** (GF, VG, LF)  
Beetroot Gazpacho, Beetroot  
& Green Apple Tartare, Basil Mustard Sorbet  
*Paired with Pascal Jolivet Attitude S.Blanc, Loire, France*

## SECOND

**LOignon Façon Tatin** (D, V)  
Caramelized Onion, Parmesan Cheese Ice Cream  
*Paired with Veuve Clicquot Yellow Label Brut, Champagne, France*

## THIRD

**La Saint-Jacques** (D, SF)  
French Scallops, Kale & Mustard Salad,  
Lemon Butter Sauce  
*Paired with Hugel & Fils Riesling Classic, Alsace, France*

## MAIN A choice of

**Le Filet De Boeuf** (D)  
Usda Prime Beef Tenderloin, Pommes Soufflées,  
Bearnaise Sauce  
*Paired with Domaines Barons de Rothschild "R Medoc", Bordeaux, France*

**Le Bar de Ligne** (GF, SF)  
Line Caught Seabass With Beurre Blanc And Caviar  
*Paired with J. Moreau et Fils Gloire de Chablis, Chablis, France*

**Le Poulet Jaune** (D, N)  
Chicken Breast, Green Apple, Asparagus, Pine Nuts,  
Morels, Yellow Wine Sauce  
*Paired with Beni di Batasiolo Langhe Nebbiolo, Piedmont, Italy*

## PRE-DESSERT

**Le Citron** (D, N)  
Fresh Thyme Ice Cream, Lemon Reduction,  
Mini Madeleine

## DESSERT

**Tarte Soufflee au Chocolat**  
Chocolate Tart Soufflé, Vanilla Ice Cream (D, N)  
*Paired with Torres Floralis Moscatel Oro, Catalonia, Spain*

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