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taken chef
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drinking into warm butter
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meeting out
sizzle dirtier
into mami
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Breakfast served
07:30 - 11:30

LES VIENNOISERIES

Le Croissant Pur Beurre AOP	25
Le Pain Chocolatine	30
La Riviera Brioche	25
La Praline du Sud	35
Le Pain Méditerranéen	35



LES SPÉCIALITÉS DU MATIN

LE YAOURT CROUSTILLANT
Greek yogurt, berries, crunchy granola
55

LE BOL D'ÉNERGIE CHIA
Chia bowl, mango, passionfruit
50

LE BOL D'ACAI
Acai bowl, seasonal fruits, granola
60

LES OEUFS

L'OMELETTE CLASSIQUE	55
Three eggs classic omelette,	
ADD cheese; mushroom; veal bacon	10
ADD Caviar 5gr	35

LA SHAKSHUKA	65
Two poached eggs, piperade,	
crispy shallots	

L'OEUF AU PLAT	50
Two fried eggs, sourdough toast,	
crispy shallots	

L'OEUF A LA COQUE	50
Two soft boiled eggs,	
brioche sticks	

LES TARTINES

LA TARTINE DE SAUMON FUMÉ	75
Smoked salmon tartine,	
avocado, trout roe	

LA TARTINE DE BURRATA	65
Burrata tartine, cherry tomatoes,	
shallot relish	

LA TARTINE D'AVOCAT	65
Avocado tartine, boiled egg,	
pomegranate, goji berries	



LES PÉCHÉS MIGNONS

LE PAIN PERDU	60
Vanilla French toast	

LA GAUFFRE DU JOUR	55
Waffle, seasonal topping	

LE CROQUE MONSIEUR	80
Brioche, veal ham, comté cheese	
ADD Truffle (Market price)	

LA COLLECTION SIGNATURE

LA TROPÉZIENNE BARDOT	
Tropézienne tart, vanilla,	
orange blossom cream	
55	

LA ROSERAIE BÉATRICE	
Vanilla mousse, raspberry,	
pine nut praline	
60	

LA FRAISE DE GRÂCE	
White chocolate mousse,	
strawberries, tarragon	
60	

LE NOIR COUTURE	
70% dark chocolate mousse,	
hazelnut sponge, feuilletine crunch	
65	

LE SOLEIL DE MENTHON	
Lemon mascarpone cream, soft almond	
sponge, light lemon insert	
65	

LES PLAISIRS SUCRÉS

LA MOUSSE AU CHOCOLAT
Dark chocolate mousse, sea salt
45

LE VACHERIN AUX CERISES
Meringue, cherry, chantilly,
thyme ice cream
40

LA CRÈME CARAMEL
Vanilla custard, caramel sauce
45

LA SÉLECTION DE SORBETS & GLACES
Selection of sorbets and ice cream
35

LES ENTRÉES FROIDES

LA MOZZARELLA 75
Mozzarella, tomatoes, basil,
olive oil

LE TARTARE DE BOEUF 95
Beef tartare, capers, cornichons,
egg yolk

LA SALADE DE FRÉGOLE 55
Fregola, roasted beetroot,
fresh herbs

LE CRUDO 85
Seabass crudo, citrus dressing

LES ENTRÉES CHAUDES

LA SOUPE DU JOUR 40
Chef's daily soup

LES PALOURDES 80
GRATINÉES
Gratinated clams, herb butter,
prawn bisque

LES CREVETTES MARINÉES 75
Marinated prawns, chilli,
garlic, citrus

LES CALAMARS FRITS 70
Crispy squid, paprika,
green chilli

LES SALADES

LA SALADE NIÇOISE
Black eyed Beans, tuna, eggs,
olives

95

LA SALADE LYONNAISE
Baby Gem, fris  salad,
veal bacon, poached egg

70

LA SALADE C SAR
Baby gem lettuce, parmesan,
croutons

65

LES SANDWICHES

LE JAMBON BEURRE
Baguette, veal ham,
cornichons, butter

70

LE PAN BAGNAT
Tuna sandwich, eggs, anchovies,
olives

70

LE CROQUE MONSIEUR
Croque Monsieur with honey
butter
ADD Truffle (Market price)

80

LES P TES & RISOTTOS

LES COQUILLETES
Macaroni pasta, parmesan
ADD Truffle (Market price)

90

LES RIGATONI ARRABIATTA
Arrabiata rigatoni, basil,
parmesan

90

LE RISOTTO AU SAFRAN
Saffron risotto, wild mushrooms,
parmesan

95

LES PLATS

LES CREVETTES GRILL ES
Grilled prawns, herb butter

145

BAR   LA SAUCE VIERGE
Pan-fried seabass, sauce vierge.

125

LA SOLE PO L E
Pan fried dover sole,
lemon brown butter sauce

320

LE POULET GRILL 
Grilled half chicken, honey,
garlic, lemon salt

150

LE STEAK FRITES
Bavette, homemade fries, bone
marrow sauce

180

LE VEAU   LA MILANAISE
Veal Milanese, parmesan,
mixed greens

275



Please ask about allergens. products may contain traces of nuts.
All prices are in AED inclusive of 5% VAT and 7% municipality fee.



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LES ACCOMPAGNEMENTS

Les Frites Maison

40

La Pur e de Pomme de Terre

40

La Ratatouille

45

La Salade Verte

30