



— Soups & Appetizers —

Cream of Mushrooms (D) (G) | 45
Rye Croutons

Soup Du Jour (S) (N) (D) | 45
Soup of the Day

Crab and Endives (D) (S) (G) | 49
Crab and endives bisque, crab meat, chives oil, torsade feuilleté

Charcuterie (P) (N) (D) (A) | 89
An assortment of cured pork meats and French cheese

Fines de Claire Oyster (1/2 dozen) (S) | 70
Fines de Claire oyster with condiments

Noix Saint-Jacques "Legumes Oublies" (D) (S) | 69
Roasted scallop, parsnip variation, red bell air, snow beans salad, pink pepper corn, truffle caviar

Escalope de Foie Gras (A) | 72
Seared foie gras, caramelized fresh figs, port wine reduction, ginger bread, micro greens



— Salads —

Salad Landaise (D) (A) | 78
Frisée salad, haricots, poached egg, smoked duck breast, foie gras terrine, confit gizzards

Burrata and Tomato (N) (D) | 62
Burrata, tomato, fresh basil and extra virgin olive oil

Lebanese Fattoush Salad (N) (D) | 59
Local Lettuce, tomato, red onion, cucumber, radish and mint, pomegranate seeds and lemon dressing

Ruccola Salad (S) (N) | 75
Ruccola leaves, roasted pine nuts, cherry tomatoes, avocado, balsamic dressing and spiced grilled prawns

Caesar Salad (S) (D) (G) | 59
Romaine lettuce, parmesan cheese, anchovies, Caesar dressing

Add to your Salad (S) | 25
Grilled prawns or lemon marinated chicken breast

Goat Cheese Salad (P) (D) (G) | 79
Fried goat cheese on frisée salad, pork bacon and croutons

Mesclun Salad | 55
Carrot, tomato and avocado, house dressing



— Oriental Classics —

Oriental Lentil Soup (D) (G) | 45
Flat bread croutons

Cold Oriental Mezzeh (N) (D) | 19
Choose one item:
Babaganoush, fattoush, hummus, tabbouleh, moutabel

Hot Oriental Mezzeh (N) (G) (D) | 19
Choose one item:
Kibbeh, fatayer, falafel or Lebanese cheese roll

Oriental Mixed Grill (D) | 145
Oriental marinated lamb, beef and chicken BBQ served with Arabic rice and French fries

Oriental Kofta and Falafel Wrap (N) (G) | 65
Lamb kofta, falafel, tomato and tahini sauce wrapped in Arabic bread

Biryani with Classic Garnishes (N) (D) (S) | 79
Choice of lamb, seafood, chicken or vegetable

Selection of Oriental Sweets (N) (D) (G) | 49
Baklava, dates and Turkish delights

Burger Moment (D) (G) | 67
Beef burger with roasted onions, lettuce, mushrooms, tomato, pickles and our chef's special sauce

Swiss Burger Moment (D) (G) | 69
Beef burger with sautéed mushrooms and Swiss cheese, lettuce, tomato and jalapenos



— Burgers —

Hen Burger Moment (D) (G) | 65
Chicken breast grilled, marinated with lemon and thyme, tomato, lettuce, jalapenos, salsa and guacamole

Vegetable Burger Moment (D) (G) | 59
Vegetable burger with lettuce, tomato, avocado, bell peppers and herb sour cream

***All burgers served with French fries.**



— Pizza & Pasta —

Pizza Margarita (S) (N) (G) | 75
Extra toppings | 15
Turkey ham, mushrooms, olives, anchovies, artichokes

Choice of Pasta (D) (G) | 64
Penne, spaghetti or tagliatelle with a choice of sauce: Arrabbiata sauce, creamy mushrooms, beef Bolognese and creamy pesto sauce

Croque Monsieur/
Croque Madame with Fried Egg (D) (G) | 62
Layers of turkey ham, Gruyere cheese, Béchamel sauce, French fries

Our Club Sandwich (D) (G) | 69
Tomato, beef bacon, lettuce, shaved chicken breast, French fries

Fried Calamari (S) (D) | 52
Battered, fried calamari, lemon aioli and tapenade



— Snacks & Sandwiches —

Flamencuche (D) | 75
Crisp crust with sour cream, onions and turkey ham

AOC Hot Dog (D) (G) | 55
German veal bratwurst with onion mustard and fried onion in bun

Fish and Chips (S) (D) | 84
Battered, fried sea fish with tartar sauce and malt vinegar

Classic French Baguette Sandwich (S) (D) (G) | 49
Or choose your toppings | 15
Turkey ham, beef salami, smoked salmon, Gruyere, Emmentaler, tomato

(D) dairy (V) vegetarian (N) contain nuts (A) contains alcohol (S) seafood (G) gluten (P) pork
Requires 40 minutes cooking time | All foods are cooked to the recommended food code requirements unless otherwise requested |
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness | Kindly advise us of any food allergies or special dietary requirements.
All prices are in UAE Dirhams inclusive of 10% Municipality fee and 10% service charge.

Marmite de Rouget (D) (A) (S) | 96
Red mullet barigoule, artichokes, baby vegetables
saffron broth

Octopus (D) (A) (S) | 129
Grilled lime marinated octopus, fennel risotto,
red wine reduction, crisp parmesan

Lobster (D) (A) (S) | 92
Butter slow poached lobster tail thermidor style,
parsley oil



— Main Courses —
Our Cassolettes

Prawn Provençale (S) | 85
Sautéed prawns with tomato, garlic, shallots and
parsley, steamed broccoli

Jardinière de Légumes (D) (V) | 50
Slow cooked vegetable marmite, baby carrots, peas,
new potatoes, green beans, snow beans

Gratinated Gnocchi (D) (V) (G) | 60
Homemade potato gnocchi, tomato basil sauce,
buffalo mozzarella gratin

Beef Daube (D) (A) | 100
Traditional red wine marinated Angus beef stew,
steamed baby potatoes, baby onion, carrot,
mushrooms

Tenderloin Steak (200g) | 159

Rib Eye Steak (250g) | 149

Strip Loin Steak (200g) | 129

Lemon Marinated Chicken Breast (150g) | 89

Salmon from the Plancha (200g) | 160



— From the Grill —
Or Plancha

Steak & Frites (D) | 139
Grilled strip loin served with herb butter and
Béarnaise sauce, French fries and green salad

Grilled Seafood Platter (S) (D) | 160
Prawns, salmon, scampi, calamari,
lemon butter sauce, served with mesclun lettuce

Additional side dishes (N) (D) | 25

Choose 1 side dish and

1 sauce with your grill selection

Provençale ratatouille

Steamed vegetables

Potato wedges

French fries

Steamed basmati rice

Béarnaise sauce

BBQ sauce

Pepper sauce

Herb butter

Signature Praline (N) | 35
Almond hazelnut praline, lemon compote, raspberries
and lavender honey sauce

Chocolate Fondant (takes 20 minutes) (N) (D) | 55
Valrhona chocolate fondant, poached baby pear,
hazelnut praline ice-cream

Tarte Fine Aux Pommes (D) (N) (G) | 35
Traditional cinnamon apple tart, vanilla ice-cream

Mille Feuille (D) (G) | 42
Raspberry mille feuille, lemon custard, basil
raspberry coulis

Signature Éclair (D) (G) | 35
Filled with dates, Valrhona chocolate and cranberry



Desserts & Cheese



Chef Don's
Special Dessert

Jumbo Vanilla Crème Brûlée (D) | 42

Cheese Tray (D) (N) | 70

AOC selection

Dessert Tray (D) (N) | 45

Dessert from the tray price per selection

Seasonal Berries | 65

Served with vanilla Ice Cream

Sliced Fruit Platter | 45

Seasonal fruit platter selection, berries, mint

Ice-cream / Sorbets (2 scoops) (D) (N) | 35

Homemade ice cream:

Vanilla, chocolate, strawberry, butterscotch

Sorbet:

Lemon, raspberry, mango, peach



FRENCH BRASSERIE

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