



CRAB AND ENDIVES BISQUE (D) (S) (G) | 49
Crab meat, chives oil, torsade feuilletée

GRATINATED ONION SOUP (D) (A) (G) (V) | 45
With Gruyère cheese

CREAM OF MUSHROOMS (D) (G) (V) | 41
Homemade croutons



SALAD LANDAISE * (A) (G) | 65
Frisée salad, haricots, poached egg, smoked duck breast, foie gras terrine, confit gizzards

TOMATO SALAD | 58
Beef tomato, garlic, Niçoise olives, fleur de sel and Spanish olive oil by Treurer

CHICKEN CAESAR SALAD (S) (G) | 67
Romaine lettuce, parmesan cheese, anchovies, Caesar dressing and grilled chicken

BURRATA, OLIVE OIL AND HEIRLOOM TOMATO (D) (V) | 62
Burrata, tomato, fresh basil and extra virgin olive oil

RUCCOLA SALAD (S) (N) (G) | 65
Ruccola salad with roasted pine nuts, cherry tomato, avocado, balsamic dressing and 5 grilled prawns

GOAT CHEESE SALAD (D) (N) (G) (P) | 78
Fried goat cheese on frisée salad, pork bacon and croutons

MESCLUN SALAD (V) | 49
Carrot, tomato and avocado, house dressing

NIÇOISE SALAD (S) (V) | 55
Green beans, tomato, Niçoise olives, anchovies, tuna, quail eggs, onion, cucumber, green bell pepper, artichoke, vinaigrette sauce

Toute la Journée

CROQUE MONSIEUR/MADAME (D) (G) | 62
Layers of turkey ham, Gruyere cheese, béchamel sauce, truffle French fries, (egg)

CREVETTES ET AVOCAT SANDWICH (S) (G) | 65
Poached shrimp, cocktail sauce, lettuce, avocado

OMELETTE AUX TRUFFES (D) | 65
Organic egg omelette with black winter truffle

LE GOURMET BURGER MOMENT (D) (G) | 79
Rib eye beef burger with onion confit, Emmental cheese by Mons, lettuce, sautéed forest mushrooms, tomatoes, pickles and our chef's special sauce

STEAK & FRITES * (D) | 95
Grilled striploin served with herb butter, béarnaise sauce and French fries

Daily | Noon-11.00pm

PLANTATION

BRASSERIE | BAR | TERRACE



MEAT

DUCK LEG CONFIT | 88
Served with sarladaise potatoes and pear

RACK OF LAMB PROVENÇALE * (D) (G) | 125
Served with ratatouille and puff dauphine potatoes

ROASTED COQUELET | 95
Served with French fries, green salad, rosemary jus

FILET DE BŒUF AU POIVRE * (D) (A) | 139
Tenderloin, coated with loosely cracker peppercorns, green beans and mashed ratte du touquet potatoes

BEEF DAUBE (D) (A) (G) | 95
Traditional red wine marinated Angus beef stew, steamed baby potatoes, baby onion, carrot, mushrooms

COTE DE BŒUF * (D) (G) | for 2 persons | 500g | 295
Sautéed harricots, puff dauphine potatoes, butter shallots and béarnaise sauce

SEAFOOD

MUSSELS WITH FRENCH FRIES * (D) (S) (A) | 95
Marinière (A) or à la crème

SOLE MEUNIÈRE * (D) (S) (G) | 169
Whole Dover Sole cooked with butter, lemon juice and parsley, served with baby potatoes and green vegetables

SALMON A LA PLANCHA (D) | 87
Braised green asparagus and artichokes, oyster sauce

MARMITE OF SEAFOOD (D) (S) (A) | 115
Seafood barigoule, artichokes, baby vegetables saffron broth

BUTTER POACHED LOBSTER * (D) (S) (G) | 198
Butter poached lobster, cassoulet of baby corn, morels and heirloom tomatoes, lobster bisque

PRAWN PROVENÇALE (D) (S) | 95
Sautéed prawns with heirloom tomato, garlic, shallots and parsley, steamed broccoli

PASTA

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

FOREST MUSHROOM RISOTTO (D) (V) | 74
Chives and forest mushrooms

CHOICE OF PASTA (D) 451(G) | 59
Penne or spaghetti
With a choice of sauce:
Arrabbiata sauce,
Creamy mushroom,
Beef Bolognese

Appetizers

CHILLED SEAFOOD ASSORTMENT * (S)
Regular 285 | Double 490
1/2 lobster, 3 oysters, 12 mussels, 3 shrimps, 1 king crab leg, 3 langoustines, salmon rillettes
Sauce tartare, cocktail, mayonnaise, mignonette, lemon

SNAILS DE BOURGOGNE (D) (S) (A) (G) | 51
6 snails gratinated with garlic, herb butter garlic baguette

SAUTÉED FROG LEGS * (D) (S) (A) (G) | 78
6 frog legs sautéed with parsley, garlic and pastis

ARTISAN BAYONNE HAM BY PIERRE OTEIZA (P) (G) | 79
Bayonne ham, rock melon and grissini

FOIE GRAS AU TORCHON (A) (G) | 75
Pickled baby vegetables, raspberry coulis and ginger bread

DUCK AND FOIE GRAS TERRINE (A) (G) | 75
Fig jam, cornichons and crostini

SALMON RILLETES (D) (S) (G) | 53
Salted capers, toasted country bread and frisée

PATE EN CROUTE (D) (G) | 62
Cornichons, fig jam, toasted country bread

ŒUF MEURETTE (D) (A) (G) (P) | 47
Poached egg in red wine, mushroom sauce with pork bacon and duxelles toast

SEARED FOIE GRAS * (D) (A) | 88
Purée of topinambour, port wine reduction

ROASTED SCALLOPS * (D) (S) | 78
3 roasted scallops on parsnip purée, snow beans salad with pink pepper corn and truffle caviar

POIREAUX VINAIGRETTE (V) | 49
Poached leeks with vinaigrette sauce

FINE DE CLAIRE OYSTER

With condiments (S) *
3 pieces | 33
6 pieces | 60
12 pieces | 110

SIDE DISHES

Green beans and shallots | 35
Medley of baby vegetables | 35
Steamed basmati rice | 25
French fries | 35

Sarladaise potatoes, sautéed in duck fat | 30

SAUCES

Béarnaise sauce | 10
White wine cream sauce (A) | 10
BBQ sauce | 10
Pepper sauce | 10
Café de Paris herb butter | 10

(D) Dairy (V) Vegetarian (N) Contain nuts (A) Contains alcohol (S) Seafood (G) Gluten (P) Pork

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.

Desserts



Cheese

CHEESE PLATTER (D) (N) | 72
Mons cheese sélection



CAFÉ GOURMAND * (D) (N) (G) | 95
Your choice of coffee, selection of signature pastries

SIGNATURE PRALINE (D) (N) (G) | 47
Almond hazelnut praline, lemon compote, raspberries and lavender honey sauce



TARTE TATIN (D) (N) (G) | 39
Traditional apple tart, vanilla ice-cream

MILLE FEUILLE (D) (N) (G) | 46
Raspberry mille feuille, lemon custard, basil raspberry coulis



CHOCOLATE FONDANT (takes 20 minutes) (D) (N) (G) | 42
Valrhona chocolate fondant, poached baby pear, hazelnut praline ice-cream

SIGNATURE ÉCLAIR (D) (N) (G) | 52
Creamy dates jam, Valrhona chocolate mousse and cranberry



PAIN PERDU (D) (N) (G) | 38
Crème Anglaise, berries and toasted almond

CRÊPE SUZETTE (D) (A) (G) | 48
Crêpe perfumed with sugar, orange butter and Grand Marnier



ICE-CREAM (2 scoops) (D) (N) | 35
Selection of the day

SORBET (2 scoops) (D) (N) | 35
Chef's choice of the day



DEGUSTER

ESPRESSO MARTINI | 60
Vodka, coffee liqueur, espresso, sugar

GODFATHER | 60
Scotch whiskey, amaretto

OLD FASHIONED | 60
Bourbon, bitters, sugar

HENNESSY VSOP | 75

REMY MARTIN VSOP | 80

CHAMBORD | 35

CHARTREUSE | 55

D.O.M. BÉNÉDICTINE | 40

COFFEE & TEA

ESPRESSO | 18 | 25

AMERICANO | 25

CAPPUCCINO | 28

CAFÉ LATTE | 28

SO FRAPPUCCINO | 30

TEA (daily selection) | 30



VOULEZ VOUS UN APERITIF

APEROL SPRITZ | 65
Aperol, Sparkling Wine, Soda

CHAMPAGNE COCKTAIL | 110
Veuve Clicquot Brut NV Champagne, Cognac, Bitters, Sugar

FRENCH MARTINI | 65
Vodka, Black Raspberry Liqueur, Pineapple Juice

NEGRONI | 65
Gin, Campari, Vermouth Rosso

MARTINI | 60
Gin, Dry Vermouth

BELLINI | 60
Prosecco, Peach Purée

SIDECAR | 60
Cognac, Orange Liqueur, Lemon Juice

KIR ROYALE | 65
Sparkling Wine, Crème De Cassis

FRENCH 75 | 75
Gin, Sparkling Wine, Lime Juice, Sugar

WINE SELECTION BY THE GLASS

CHAMPAGNE & SPARKLING

Champagne | **Veuve Clicquot** Brut Yellow Label | 105

WHITE WINE

Côtes de Gascogne | Plaimont | **Jean Des Vignes Blanc** | *Ugni Blanc* | France | 40

Angel Cove | *Sauvignon Blanc* | New Zealand | 55

Penedes | **Parés Baltà** | Blanc de Pacs Clásica | *Xarel-lo* | *Parellada* | *Macabeo* | Spain | 50

Loire | **Touraine** | Sauvion et Fils | *'Les Eglantines'* *Sauvignon Blanc* | France | 55

Provincia Di Pavia | Lombardia | **Ancora** | *Pinot Grigio* | Italy | 50

Robert Mondavi | **Woodbridge** | *Chardonnay* | USA | 55

ROSÉ WINE

Sauvion et Fils | Chemin des Sables | **Rosé d'Anjou** | *Cabernet Franc* | *Merlot* | France | 50

RED WINE

Wolf Blass | **Eaglehawk** | *Merlot* | New Zealand | 40

Penfolds | **Koonunga Hills** | *Cabernet Sauvignon* | *Shiraz* | Australia | 60

Côtes de Gascogne | Plaimont | **Jean Des Vignes** | *Carignan* | *Syrah* | *Grenache* | France | 45

Bordeaux | **Château Grand Renom** | *Cabernet Sauvignon* | *Cabernet Franc* | *Merlot* | France | 60

Piedmont | **Araldica** | *Barbera* | Italy | 45

Mendoza | Catena | **Alamos Selección** | *Pinot Noir* | Argentina | 50

DESSERT WINE

Moscato Passito | *Araldica* | **Palazzina** | Piedmont | Italy | 50