



# À La Carte

## Small Plates

- ◆ **Marinated Olives (G, V, VG)** 35  
Olive oil, herbs, pickled lemon, bread sticks
- ◆ **Truffle Fritters (G, D, V)** 50  
Truffle aioli, green apple verde
- ◆ **Crispy Calamari (G)** 60  
Herb salt, pickles, lemon, Crispy Chili, Garlic Aioli
- ◆ **Sun Blushed Tomato Galette with Tete de Moine (G, D, V)** 50  
Olive salad, pistou
- ◆ **Black Angus Beef Tartare (G)** 80  
Frisse salad, sourdough bread, apple balsamic reduction
- ◆ **Herb Crusted Yellowfin Tuna Carpaccio (S)** 80  
Shaved fennel, asparagus & cucumber, sauce gribiche
- ◆ **Pugliese Burrata (D, V)** 75  
Heirloom tomato, aged balsamic, basil, dried olives

## Soups

- ◆ **Bouillabaisse (G, D, S)** 60  
Prawns, sea bass, saffron aioli, garlic bread
- ◆ **Hot Smoked Haddock Vichyoisse Soup (D, S, N)** 60  
Parmesan pistachio twist

## Salads

- ◆ **House Cured & Smoked Salmon Nicoise (S)** 60  
Kalamata olives, haricot vert, pickled onion, caper lemon dressing
- ◆ **Confit Duck Salad** 60  
Smoked duck breast, apple, white beans, baby spinach, sherry vinaigrette
- ◆ **Fig & Ripened Goats Cheese Salad (D, N, V)** 55  
Mixed green lettuce, candied hazelnuts, hazelnut date dressing
- ◆ **Caesar Salad (G, D, S)** 50  
Baby gem lettuce, herb croutons, anchovies, aged parmesan  
Add: Chicken | Cured Salmon (+AED 20)

## Main Plates

- ◆ **Seared Salmon Steak (D, S)** 120  
Cabbage & pea fricassee, potato leek foam, tomato caper relish
- ◆ **Pan Seared Sea Bass (S)** 120  
Grilled asparagus, dressed leaves, tomato vierge
- ◆ **Grilled UIO Prawns (S, D)** 90  
House salad, crustacean oil, green verde sauce
- ◆ **12 HRs Braised Prime Beef Short Ribs (D)** 140  
Parsnip puree, parsnip chips, apple chili salad
- ◆ **Grilled Australian Black Angus Tenderloin (250gm)** 170  
Potato mash, roasted garlic, Sauce Peppercorn (D)
- ◆ **Grilled Coq au Vin** 110  
Baby chicken, field mushrooms, and baby Parisian potatoes
- ◆ **Steak Frites (D) (350gm)** 180  
Grilled 300 day grain fed angus beef rib eye, steak fries, house salad, bearnaise
- ◆ **Prawn Linguini (S, A, G)** 130  
Prawns sauteed with piperade, white wine, chilli and herbs
- ◆ **Tagliatelle & Beef Ragù (G)** 110  
24 hours braised beef brisket ragu, tomato

## Shared Plates

- ◆ **Onion Tarte (G, D, V)** 90  
Caramelized onion, thyme, kalamata olives, frisse salad
- ◆ **Campagne Platter (G, D)** 120  
Warm breads, sliced charcuterie, duck rillettes, olives, pickles fresh fig, grapes, nuts, frisse rocket salad, chicken liver parfait

## Vegan - Plant Based

- ◆ **Roasted Beetroot & Quinoa Salad (N, VG)** 50  
Fermented apple, mango, hazelnut, mix herbs, candied tomatoes
- ◆ **Falafel Tahini Salad (VG)** 50  
Baby radish, orange, chickpea puree, orange, herbs, dukkah
- ◆ **Roasted Butternut Squash Ravioli (G, VG)** 70  
Almond creme, gremolata

## Sides

AED 25 each

- ◆ **Salt Baked Mashed Potato (D, V)**
- ◆ **Sautéed Beans with Shallots & Garlic in Olive Oil (VG)**
- ◆ **Pont Neuf Fat Chips with Roasted Garlic Aioli (D, V)**
- ◆ **Char-grilled Asparagus with Village Bistrot Butter (D, V)**
- ◆ **Sautéed Wild Mushrooms, Lemon & Parsley (D, V)**

D - Dairy | G - Gluten | N - Nuts | A - Alcohol  
S - Seafood | V - Vegetarian | VG - Vegan

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly

All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.