

LA CARTE DU MIDI

LA DAME DE PIC

DUBAÏ

CAVIAR SELECTION D F G

Jabara cream and bao bun

Kaviari Kristal 30g	700	Kaviari Oscietra 30g	1000
Kaviari Kristal 50g	1250	Kaviari Oscietra 50g	1750

LES ENTRÉES

LES BERLINGOTS ASP© 225 G D E F

Pasta parcels filled with 20 months aged Comté mushroom and coffee consommé

ATLANTIC CRAB 240 S F E D M

Sobacha panna cotta
mandarin and dill

SCALLOP CARPACCIO 310 R S F D E A

Sake and yuzu vinaigrette
lovage ice cream

CONFIT BEETROOT 120 V D

Java pepper, coffee foam

LES PLATS

OCTOPUS 310 S F M O T N G

Cooked over embers, pistachio
green curry and courgette

POULTRY FROM BRESSE 360 D E T N M

Infused with voatsiperifery pepper
parsnip and curry

WAGYU BEEF 430 D E M A

Beef tenderloin perfumed with shiso
oxtail confit, leek cooked over embers

LE FROMAGE CUISINÉ

LE SAINT-NECTAIRE 190 G D F

Infused with sumac
black currant sorbet

LES DESSERTS

WINTER MANDARIN 165 E D G N F

Perfumed with vanilla, Arabica coffee
roasted almond and saffron foam

WHITE MILLEFEUILLE 165 F D E G

Tahitian vanilla, jasmin
voatsiperifery pepper

All prices are in UAE Dirhams and inclusive of 5% VAT, 10% service charge and 7% Municipality fees
Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanuts (P)
Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree nuts (TN)
Vegetarian (V) | Vegan (VG) Alcohol (A)

DÉCOUVERTE

390 per person

LES PRÉMICES

SCALLOP CARPACCIO ^{RSFDEA}

Sake and yuzu vinaigrette
lovage ice cream

CONFIT BEETROOT ^{VD}

Java pepper
coffee espuma

ATLANTIC CRAB ^{SFEDM}

Sobacha panna cotta
mandarin and dill
Supplement of AED 100

LES BERLINGOTS ASP[©] ^{GDEF}

Pasta parcels filled with 20 months aged Comté
mushroom and coffee consommé
Supplement of AED 100

POULTRY FROM BRESSE ^{DETNM}

Infused with voatsiperifery pepper
parsnip and curry

OCTOPUS ^{SFMO TN G}

Cooked over embers, pistachio
green curry and courgette

WAGYU BEEF ^{DEMA}

Beef tenderloin perfumed with shiso
oxtail confit, leek cooked over embers
Supplement of AED 150

WINTER MANDARIN ^{EDGNF}

Perfumed with vanilla, Arabica coffee
roasted almond and saffron foam

WHITE MILLEFEUILLE ^{FDEG}

Tahitian vanilla, jasmin
voatsiperifery pepper

LE SAINT-NECTAIRE ^{GDF}

Infused with sumac
black currant sobet
Supplement of AED 100

MIGNARDISES

Découverte beverage pairing 420 per person

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Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree nuts (TN)
Vegetarian (V) | Vegan (VG) | Alcohol (A)

LA CARTE DU DINER

LA DAME DE PIC

DUBAÏ

CAVIAR SELECTION D F G

Jabara cream and bao bun

Kaviari Kristal 30g	700	Kaviari Oscietra 30g	1000
Kaviari Kristal 50g	1250	Kaviari Oscietra 50g	1750

LES ENTRÉES

BLUEFIN TUNA 260 F D E G M R

Suffused with kombu
geranium ice cream and Kristal Caviar

ATLANTIC CRAB 240 S F E D M

Sobacha panna cotta
mandarin and dill

SCALLOP CARPACCIO 310 R S F D E A

Sake and yuzu vinaigrette
lovage ice cream

CONFIT BEETROOT 120 V D

Java pepper, coffee foam

LES PLATS

LES BERLINGOTS ASP© 225 G D E F

Pasta parcels filled with 20 months aged Comté
mushroom and coffee consommé

HAND-DIVED SCALLOPS 380 S F D A

Cooked meunière, dulce confit
Sake Lees, coconut *beurre blanc* with pink pepper

WILD SEA BASS AND CAVIAR 690 D F A

Sea bass with Oscietra caviar
PIC & Billecart Salmon Champagne sauce
Jacque Pic's signature since 1971

POULTRY FROM BRESSE 360 D E T N M

Infused with voatsiperifery pepper
parsnip and curry

VEAL TENDERLOIN 380 D G T N

Suffused with miso
potato roll with chamomile and fig leaves

WAGYU BEEF 430 D E M A

Beef tenderloin perfumed with shiso, mint
oxtail confit and leek cooked over embers

LE FROMAGE CUISINÉ

LE SAINT-NECTAIRE 190 G D F

Infused with sumac
black currant sorbet

LES DESSERTS

WINTER MANDARIN 165 E D G N F

Perfumed with vanilla, Arabica coffee
roasted almond and saffron foam

FORELLE PEAR 165 G D T N F

Poached in Rooibos and roasted with
honey, ginger, Buddha's hand cedrat

WHITE MILLEFEUILLE 165 F D E G

Tahitian vanilla, jasmin
voatsiperifery pepper

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Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree nuts (TN)
Vegetarian (V) | Vegan (VG) Alcohol (A)

SAVOIR-FAIRE

5 courses
795 per person

BLUEFIN TUNA ^{FDEGMR}

Suffused with kombu
geranium ice cream and Kristal Caviar

LES BERLINGOTS ASP[©] ^{GDEF}

Pasta parcels filled with 20 months aged Comté
mushroom and coffee *consommé*

HAND-DIVED SCALLOPS ^{SFDA}

Cooked meunière, dulce confit, Sake Lees
coconut *beurre blanc* with pink pepper

POULTRY FROM BRESSE ^{DETNM}

Infused with voatsiperifery pepper
parsnip and curry

or

WAGYU BEEF ^{DEMA}

Beef tenderloin perfumed with shiso, mint
oxtail confit and leek cooked over embers
Supplement of 150 AED

VOYAGE

7 courses
1015 per person

BLUEFIN TUNA ^{FDEGMR}

Suffused with kombu
geranium ice cream and Kristal Caviar

ATLANTIC CRAB ^{SFEDM}

Sobacha panna cotta
mandarin and dill

LES BERLINGOTS ASP[©] ^{GDEF}

Pasta parcels filled with 20 months aged Comté
mushroom and coffee *consommé*

HAND-DIVED SCALLOPS ^{SFDA}

Cooked meunière, dulce confit, Sake Lees
coconut *beurre blanc* with pink pepper

VEAL TENDERLOIN ^{DGTNF}

Suffused with miso
potato roll with chamomile and fig leaves

or

WAGYU BEEF ^{DEMA}

Beef tenderloin perfumed with shiso, mint
oxtail confit and leek cooked over embers
Supplement of 150 AED

LE SAINT-NECTAIRE ^{GDF}

Infused with sumac
black currant sorbet

Dessert to choose

WINTER MANDARIN ^{EDGNF}

Perfumed with vanilla, Arabica coffee
roasted almond and saffron foam

FORELLE PEAR ^{GDTNF}

Poached in Rooibos
roasted with honey and ginger
Buddha's hand cedrat

WHITE MILLEFEUILLE ^{FDEG}

Tahitian vanilla, jasmin
voatsiperifery pepper

Savoir-faire beverage pairing 950 per person

Savoir-faire creativity pairing 450 per person

Voyage beverage pairing 1350 per person

Voyage creativity pairing 650 per person

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Vegetarian (V) | Vegan (VG) Alcohol (A)