

The Luncheon

2-COURSES + SIDE | AED 195

STARTERS

Stracciatella (D, V) 🍴

asparagus, fermented apricot & pine dressing

Salmon gravlax (E, F, G, Mu, R, So, Su) 🍴

miso mustard, trout roe & dill

Seabass ceviche (F, R, So) 🍴

ponzu strawberries, salted turnips, myoga & “tiger’s milk” vinaigrette

Beef “steak tartare” (E, G, Mu, R, Su)

dijonnaise, parsley & confit egg yolk

Beef carpaccio (E, G, R)

foie gras, orange, roasted pumpkin seeds & brioche

**UNLIMITED
FOR 2 HOURS**

**SIP ON CHAMPAGNE, RED AND WHITE WINES,
COCKTAILS, OR MOCKTAILS.**

AED 245

MAINS

Seabass ‘chef signature’ (D, F, Su) 🍴

butter sauce, anchovy, caviar & dill

Black angus beef striploin (C, D)

fermented kampot pepper cream sauce

Brasserie Frantzén Caesar salad (D, E, F, G, Mu, N, Se, So)

guinea fowl, pine nuts & beef short ribs ‘kakuni’

Wagyu beef burger (D, E, G, Mu, So)

crispy onion, pickled shiitake, Japanese mustard emulsion & cheddar cheese

Salad Niçoise (E, F, Su)

bluefin tuna, egg & olives

Lamb rack (C, D, G, So)

grilled cucumber jus, wasabi & mint “raita”

Mushroom canneroni (D, E, G, V)

confit egg yolk & parsley

SIDES FROM THE FIREPLACE

Koshihikari rice with melted butter & chives (D, V, Su)

French fries with Japanese seasoning & parmesan cheese (D, E, G, Mu, Se, So, V)

Green side salad with house vinaigrette (C, Mu, V)

Heirloom tomato salad with dijon mustard dressing & white onion (Mu, Su) 🍴

Charred broccolini with sweet soy, mint & Thai basil (G, So, V)

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (Mu) - Mustard, (N) - Nuts, (R) - Raw, (Sh) - Shellfish, (Se) - Sesame, (So) - Soybean, (Su) - Sulphites, (V) - Vegetarian. Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of foodborne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

🍴 The Atlantis Atlas Project is our commitment to sustainability. We're supporting local farmers and the environment by responsibly sourcing ingredients that capture the very best of the UAE's fresh, local, and organic produce. Look for the Atlantis Atlas Project logo to choose a planet-friendly meal.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.



BRASSERIE FRANTZÉN

SOCIAL DINING & BAR