

EXPERIENCE

AED 1350 per person
AED 950 Wine Pairing
AED 2250 Prestige Wine Pairing

La Balade ^{D, G, N, V}
Vegetables Composition

Buckwheat Tuile ^{D, G, S}
Blinis, Prunier Caviar and Alain Chapel Consommé

Langoustine ^{D, G, S}
Artichokes, Olive and Coffee

Turbot ^{D, S}
Shiso, Basil and Citrus Sauce

Wagyu Mille-Feuille ^D
Boston Lettuce and Beetroot

Solliès Figs ^{D, G, N, V}
Sfogliatelle and Vanilla Cream

Chocolate Tart ^{D, G, V}
Kalamata Olive Ice Cream

Mons Cheese Selection AED 160

EMOTION

AED 990 per person
AED 700 Wine Pairing

Cheese Soufflé ^{D, G, N, V}
36 Months Comté, Walnut and Leeks

Blue Lobster ^{D, G, N, S}
Kombu and Pilée Sauce

Volaille de Bresse ^{D, G}
Ziti, Foie Gras and Albuféra Sauce

Pear ^{D, G, N, V}
Almond and Vanilla Ice Cream

Mons Cheese Selection AED 160

CAVIAR

Prunier Oscietra Supérieur 50g ^R | 2,000

Prunier Oscietra Héritage 50g ^R | 3,200

Kaviari Beluga Huso 50g ^R | 3,500

STARTERS

La Balade ^{D, G, V} | 240

Vegetables Composition

Cheese Soufflé ^{D, G, V} | 260

36 Months Comté, Walnut and Leeks

Langoustine ^{D, G, S} | 350

Artichokes, Olive and Coffee

Sturgeon Nonette ^{D, G, S} | 370

Smoked Cream and Prunier Caviar

MAIN COURSES

Kojisotto ^{D, V} | 360

Extra Old Mimolette, Girolles and Rocket

Turbot ^{D, S} | 460

Shiso, Basil and Citrus Sauce

Volaille de Bresse ^{D, G} | 490

Ziti, Foie Gras and Albuféra Sauce

Wagyu Mille-Feuille ^D | 510

Boston Lettuce and Beetroot

Blue Lobster ^{D, G, N} | 520

Kombu and Pilée Sauce

DESSERTS

Pear ^{D, G, N, V} | 120

Almond and Vanilla Ice Cream

Solliès Figs ^{D, G, N, V} | 120

Sfogliatelle and Vanilla Cream

Chocolate Tart ^{D, G, V} | 120

Kalamata Olive Ice Cream