

alizée

À LA CARTE

ENTRÉES

LES FRUITS DE MER

Huîtres Gillardeau n.2 ^{D, G, R, S, SH} 135
French oyster, shallot vinegar, condiments

Le Plateau d'Alizée ^{R, S, SH} 720
Canadian lobster, crevettes bouquet, mussel, seabass crudo, tuna tartare, Gillardeau oyster n.2, rye bread, mayonnaise, condiments

LES SALADES

Burrata et Tomates ^{D, V} 95
Burrata with heirloom cherry tomato, balsamic cream, confit tomato

Salade César ^{D, G, S} 85
Caesar salad, Parmesan, Romaine lettuce, anchovy, lemon, garlic, croutons

Niçoise ^S 95
Confit tuna, anchovy, gem lettuce, olive, potato, green bean

LES FROIDS

Tartare de Boeuf ^{G, R, S} 115
Angus beef tartare, gherkin, shallot, parsley, mustard, toasted bread

Tartare de Thon ^{R, S} 95
Yellowfin tuna tartare, avocado, extra virgin olive oil

Tartare de Betterave ^{VG} 75
Red beetroot confit with rosemary, baby gem lettuce, white mustard, horseradish

Crevettes Marinées ^{SH} 90
Lemon-marinated prawn, extra virgin olive oil, basil

LES CHAUDS

Crevettes Croustillantes ^{G, SH} 110
Crispy filo prawn, orange reduction, grape

Escargots au Beurre d'Herbes ^{D, G} 95
Burgundy snail in garlic herb butter

Poulpe et Pomme de Terre ^{D, SH} 105
Slow-cooked octopus with saffron, sage potato, spicy sundried tomato

Caviar Imperial ^{R, S, SH} 850
Caviar "Admiral" (50g) served with traditional accompaniments & blinis

Salade de Chou Frisée et d'Avocat ^V 70
Kale, avocado, cucumber, orange, pomegranate dressing

Artichaut Cuit à la Vapeur ^{VG} 110
Steamed globe artichoke, mixed salad, balsamic dressing

Endive et Roquefort ^{D, N, V} 90
Endive salad, blue cheese, green apple, walnut, honey mustard dressing

Carpaccio de Boeuf à la Truffe ^{D, R} 110
Angus beef, black truffle, rocket, shallot

Carpaccio de Bar ^{R, S} 85
Seabass, avocado, basil, citrus dressing

Carpaccio de Thon ^{D, G, R, S} 95
Yellowfin tuna, flat bread, crème fraîche, mustard

Lentille, Foie Gras et Pêche ^G 90
Lentil, foie gras, peach, croutons

Tarte Fine à la Tomates ^{D, G, V} 85
Puff pastry, goat cheese, caramelised onion, basil

PLATS PRINCIPAUX

LA FERME

Filet de Boeuf "Café de Paris" ^{D, G} 285
Beef tenderloin, French fries, Peppercorn sauce

Côte de Veau à la Forestière ^{D, G} 320
Roasted veal chop, creamy mushroom sauce

Coquelet au Citron et Pâte de Piment ^{D, G} 150
Baby chicken in lemon and harissa, tomato, chicken broth

LA MER

Filet de Bar "Papillote" ^S 155
Mediterranean seabass, potato, tomato, lemon, basil

Moules à la Marinière ^{D, G, SH} 155
Mussel, shallot, Café de Paris butter, French fries

Homard Grillé ^{D, SH} 280
Grilled Canadian lobster, mix vegetables, Hollandaise sauce

Bar Entier ^{D, S} 350
Butterflied seabass, sundried tomato, green Pesto

LES PÂTES

Linguine au Homard ^{D, G, SH} 280
Linguine pasta, Canadian lobster, confit cherry tomato, lobster bisque, tarragon

Rigatoni au Asperge et Basilic ^{D, G, V} 105
Rigatoni pasta, green asparagus, Parmesan, basil Pesto

Côte de Boeuf ^{D, G} 840
Stockyard Wagyu Tomahawk, confit shallot, Béarnaise, green Peppercorn sauce

Entrecôte Grillée 260
Black Angus beef rib-eye, Chimichurri sauce

Côtelettes d'Agneau ^{D, G} 225
Lamb chop, tomato chutney, olive tapenade, thyme jus

Gambas Grillées et Piment ^{D, SH} 205
Grilled tiger prawn with chilli butter

La Bouillabaisse ^{D, G, S, SH} 195
Fish stock, mussel, potato, fennel, orange, saffron aioli, croutons

Add Lobster + 160

Saumon Grillé ^{D, S} 150
Grilled salmon, endive salad, lemon butter sauce

Pappardelle au Boeuf Confit ^{D, G} 165
Pappardelle, slow cooked short rib, tomato, garlic, parsley

Risotto au Champignons et Truffe ^D 130
Mushroom risotto, fresh truffle, Parmesan

ACCOMPAGNEMENTS

Poivrons rôtis ^{VG} 40
Roasted bell pepper, garlic, thyme, extra virgin olive oil

Salade verte ^{VG} 40
Mixed salad, tomato, onion, balsamic dressing

Pommes frites ^{VG} 40
French fries

Purée à la Truffe ^{D, V} 40
Truffle mash potatoes

Pommes de terre sautées ^{D, G} 40
Sautéed potato, shallot, herbs, jus

Ratatouille ^{VG} 40
Vegetable, tomato sauce, basil

^D Dairy, ^G Gluten, ^N Nuts, ^R Raw, ^S Seafood, ^{SH} Shellfish, ^V Vegetarian, ^{VG} Vegan

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

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DESSERTS



Tarte Fine aux Pommes ^{D, G} Apple, caramelised puff pastry, vanilla ice cream	60
Carpaccio Ananas ^{D, G} Sliced pineapple, basil syrup, apricot sorbet	55
Vacherin aux Fruits Rouges ^{D, G, N} Berry compote, Chantilly cream, meringue piquillo & raspberry sorbet	60
Mousse au Chocolat à Partager ^{D, N} Chocolate mousse	95
La Tropezienne ^{D, G} Authentic vanilla cream, brioche, pearl sugar	60
Nougat Glacé ^{D, G, N} Honey meringue, apricot, roasted nuts, lemon coating, raspberry coulis	60
La Boule de Glacé ^{D, G, N} Dark chocolate, strawberry, vanilla or pistachio	30
La Boule de Sorbet ^{D, V} Strawberry, lemon, raspberry or apricot	30
Le Plateau de Fromage ^{D, G, N} Fleur du Maquis, Hercules Vieux, Banon, Bouyguette du Tarn, Fleur de Brebis Served with fig jam, spicy mango chutney	175

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