



alizée



À LA CARTE

ENTRÉES


LES FRUITS DE MER

 Huîtres Gillaudeau n.2 ^{D, G, R, S, SH} 135 French oyster, shallot vinegar, condiments	CAVIAR LIANOZOFF ^{D, G, R, S, SH} 980 Ossetra Imperial "Gueldenstati" (50g) served with traditional accompaniments & blinis
 Le Plateau d'Alizée ^{D, G, R, S, SH} 720 Canadian lobster, crevettes bouquet, mussel, seabass crudo, tuna tartare, Gillaudeau oyster n.2, rye bread, mayonnaise, condiments	  Huitre de la Baie de Dibba n.3 ^{D, G, R, SH} 90 Dibba Bay Oyster 3 pieces, shallot vinegar, condiments


LES SALADES

 Burrata et Tomates ^{D, V} 95 Burrata with heirloom cherry tomato, balsamic cream, confit tomato	Salade de Chou Frisé et d'Avocat ^V 70 Kale, avocado, cucumber, orange, pomegranate dressing
 Salade César ^{D, G, S} 85 Caesar salad, parmesan, romaine lettuce, anchovy, lemon, garlic, croutons	Salade d'Alizée ^{S, SH} 120 Marinated prawn, octopus, calamari, asparagus, avocado, heirloom tomato, herbs, rosemary dressing
Salade Niçoise ^S 95 Confit tuna, anchovy, gem lettuce, olive, potato, green bean	Salade d' Endive et Roquefort ^{D, N, V} 90 Endive salad, blue cheese, green apple, walnut, honey mustard dressing
Salade de Lentille du Puy ^{VG} 75 Lentils, cucumber, tomato, parsley, French dressing	

LES FROIDS

Tartare de Bœuf ^{G, R, S} 115 Angus beef tartare, gherkin, shallot, parsley, mustard, toasted bread	Carpaccio de Bœuf à la Truffe ^{D, R} 110 Angus beef, black truffle, rocket, shallot
Tartare de Thon ^{R, S} 95 Yellowfin tuna tartare, avocado, extra virgin olive oil	  Carpaccio de Bar ^{R, S} 85 Seabass, avocado, basil, citrus dressing
Tartare de Betterave ^{VG} 75 Red beetroot confit with rosemary, baby gem lettuce, white mustard, horseradish	Poivrons Marinés ^{VG} 60 Smoked and roasted peppers, parsley, olive, caper berries
  Crevettes Marinées ^{SH} 90 Lemon-marinated prawn, extra virgin olive oil, basil	Pâté en Croûte ^{D, G, N} 115 Veal, chicken, turkey, foie gras, pistachio, pickles, raspberry jelly

LES CHAUDS

 Escargots au Beurre d'Herbes ^{D, G, SH} 95 Burgundy snail in garlic herb butter	Tarte aux Champignons et Truffe ^{D, G} 105 Crispy flatbread with Alsatian cream cheese, forest mushrooms, French black truffle
Poulpe et Pomme de Terre ^{D, S} 105 Slow-cooked octopus with saffron, sage, potato, spicy sundried tomato	
Tarte Fine à la Tomate ^{D, G, V} 85 Puff pastry, goat cheese, caramelised onion, basil	

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








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

PLATS PRINCIPAUX




LA FERME

Filet de Bœuf "Café de Paris" ^{D, G} 285 Beef tenderloin, French fries, peppercorn sauce	Côte de Bœuf ^{D, G} 840 Stockyard wagyu tomahawk, confit shallot, Béarnaise sauce, green peppercorn sauce
Veau Milanese ^{D, G} 240 Veal Milanese, breaded veal rack with sage, rocket salad, and veal jus	Entrecôte Grillée 260 Black Angus beef rib-eye, Chimichurri sauce
Coquelet au Citron et Pâte de Piment ^{D, G} 150 Baby chicken in lemon and harissa, tomato, chicken jus	Côtelettes d'Agneau ^{D, G} 225 Lamb chop, tomato chutney, olive tapenade, thyme jus




LA MER

 Filet de Bar "Papillote" ^S 155 Mediterranean seabass, potato, tomato, lemon, basil	 Gambas Grillées et Aneth ^{D, G, SH} 205 Grilled tiger prawns with dill butter
 Moules à la Marinière ^{D, G, SH} 155 Mussels, shallot, Café de Paris butter, French fries	 La Bouillabaisse ^{D, G, S, SH} 195 Fish stock, mussel, potato, fennel, orange, saffron aioli, croutons Add Lobster + 120
 Homard Grillé ^{D, SH} 280 Grilled Canadian lobster, mixed vegetables, Hollandaise sauce	 Saumon Grillé ^{D, S} 150 Grilled salmon, green asparagus, lemon butter 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	Pappardelle au Bœuf Confit ^{D, G} 165 Pappardelle, slow cooked short rib, tomato, garlic, parsley
 Rigatoni aux Asperges et Basilic ^{D, G, V} 105 Rigatoni pasta, green asparagus, parmesan, basil pesto	Risotto aux Champignons et Truffe ^D 130 Mushroom risotto, fresh truffle, parmesan
 Rigatoni aux Crustacés ^{D, G, SH} 215 Pasta with basil pesto, shrimps, octopus, mussels	Rigatoni au Poulet et Morilles ^{D, G} 125 Rigatoni pasta, corn-fed chicken, baby spinach, morel mushroom, cream

ACCOMPAGNEMENTS

Riz à la vapeur ^{VG} 40 Steamed rice	 Purée à la Truffe ^{D, V} 40 Truffle mash potatoes
Salade verte ^{VG} 40 Mixed salad, tomato, onion, balsamic dressing	 Pommes de terre sautées ^D 40 Sautéed potato, shallot, herbs
Pommes frites ^{G, VG} 40 French fries	 Ratatouille ^{VG} 40 Vegetable, tomato sauce, basil

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