

alizée

BUSINESS LUNCH

Two courses – AED 150

Includes your choice of a starter and a main course or a main course and a dessert.

Three courses – AED 180

Includes your choice of a starter, a main course, and a dessert.

STARTER

Salade César ^{D, G, S}

Caesar salad, parmesan, Romaine lettuce, anchovy, lemon, garlic, croutons

Tartare de Betterave ^{VG}

Red beetroot confit, rosemary, baby gem lettuce, white mustard, horseradish

Salade de lentille du Puy ^{VG}

Lentil salad, cucumber, tomatoes, parsley, French dressing

Poivrons Marinés ^{VG}

Red peppers, parsley, olives, caper berries

Salade de Chou Frisé et d'Avocat ^V

Kale, avocado, cucumber, orange, pomegranate dressing

MAIN COURSE

Filet de Bar Grillé ^{D, S}

Mediterranean seabass, mixed grilled vegetables, lemon butter sauce

Rigatoni aux Asperges et Basilic ^{D, G, V}

Rigatoni pasta, green asparagus, parmesan, basil pesto

Coquelet au Citron et Pâte de Piment ^{D, G}

Baby chicken in lemon and harissa, tomato, chicken broth

Saumon A la Planca ^{D, S}

Seared salmon, ratatouille, sauce vierge

Hachis Parmentier ^{D, G}

Layers of mashed potatoes and minced meat, served with baby gem salad

Rigatoni aux Asperges et Basilic ^{D, G, V}

Rigatoni pasta, green asparagus, parmesan, basil pesto

DESSERT

Tarte Fine aux Pommes ^{D, G, N}

Apples, caramelized puff pastry, almond cream, vanilla ice cream

Vacherin à la Mangue & Fruit de la Passion ^{D, G, N}

Mango and passion fruit compote, chantilly cream, strawberry sorbet

La Tarte au Citron ^{D, G, N}

Lemon tart, lemon curd, vanilla crust, Italian meringue

Fraise à la Crème ^D

Strawberries, vanilla whipped cream, strawberry sorbet

La Boule de Glace ^{D, G, N}

Choice of 2 scoops: dark chocolate, strawberry, vanilla, pistachio

^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