HORS D'OEUVRES

Each dish is served when it's ready

Tapenade Tapenade with Garlic Croutons	58
Burrata et Tomates Burrata with Cherry Tomatoes and Basil	258
Poivrons Marinés à l'Huile d'Olive Marinated Sweet Peppers	108
Betteraves Marinées Marinated Beetroot	98
Salade Niçoise Niçoise Salad	338
Salade de Lentilles Vertes Green Lentil Salad with Apple and Burnt Tomatoes	148
Salade d'Endives et Gorgonzola Endives Salad with Gorgonzola and Caramelized Walnuts	208
Salade de Crustacés Crab and Lobster Salad	298
Salade de Haricots Verts au Foie Gras French Bean Salad with Foie Gras	218
Salade de Maïs et Grenade Sweet Corn Salad with Pomegranate and Herbs	148
Carpaccio de Bœuf Cured Sirloin with Pickle Dressing	188
Carpaccio de Sériole Yellowtail Carpaccio with Guacamole and Citrus Dressing	238
Poulpe Finement Tranché Thinly sliced Octopus with Lemon and Green Chilli Dressing	238
Carpaccio de Thon Tuna Carpaccio	238
Tartare de Thon Tuna Tartare	328
Tarte Au Crabe Royal Et Tomates King Crab and Tomato Tart (Additional Caviar 30g supplement of 1298 HKD)	538
Croquettes de Morue Salt Cod Croquettes with Roasted Pepper Relish	168
Calamars Frits Crispy Squids with Paprika and Green Chilli	168
Crevettes Tièdes à l'Huile d'Olive Warm Prawns with Olive Oil and Lemon Juice	248
Escargots de Bourgogne Snails with Garlic Butter and Parsley	238
Palourdes Gratinées Gratinated Clams with mushrooms	148

A discretionary service charge of 10% will be added to your bill
Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts

LES PLATS

Each dish is served when it's ready

Gnocchi à la Tomate Fraîche Homemade Gnocchi with Cherry Tomatoes	198
Linguine aux Palourdes de Venise Linguine Pasta with Venetian Clams	288
Pàtes Au Boeuf Homemade Pappardelle with Beef Ragout and Mushroom	268
Rigatoni Maison à la Crème et Parmesan Homemade Rigatoni with Cream and Parmesan	198
Risotto aux Langoustines et Champignons Langoustine Risotto with Mushrooms	478
Turbot Whole Turbot 600gr	468
Bar du Chili Grillé Grilled Chilean Bass with Chilli and Lemon Confit	568
Daurade Rouge Grillée au Charbon Charcoal Grilled Red Bream	498
Daurade Entière au Citron Baked Whole Sea Bream in Papillote with Lemon, Herbs and Olive Oil	598
Loup de Mer Préparé en Croûte de Sel Salt Baked Sea Bass with Artichokes and Tomatoes	498
Entrecôte Grillée Grilled Rib Eye Steak 400gr	648
Côtelettes d'Agneau « Vivienne » Marinated Lamb Cutlets with Olive, Aubergine Caviar and Pine Nuts	468
Coquelet au Citron Confît Marinated Baby Chicken	368
Canard à l'Orange Slow Cooked Duck Legs with Orange Glaze	378
Porc Sagabuta Grillé Grilled Sagabuta Pork	378
Porc Sagabuta avec Chimichurri Sagabuta Pork with Chimichurri	268
Côte de Veau Grillée Grilled Veal Chop 450gr	688
Broccolinis Broccolinis with Chilli and Ginger	88
Haricots Verts Green Beans with Garlic Oil	88
Gratin Dauphinois Potato Gratin	108
Salade Verte Mixed Leaf Salad	68
Frites Maison Homemade French Fries	88

LES GRANDS PLATS

Poulet « LPM » Whole Roasted Black Leg Chicken with Foie Gras (Subject to availability)	1198
T-Bone Black Onyx Black Onyx Porterhouse Steak (Subject to availability)	2148
Carré d'Agneau Rack of Lamb with Spiced Couscous (Subject to availability)	1098

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Prices are inclusive of 5% VAT and are subject to 7% DIFC authority fees.