

Platter

For 2 600 *For 4* 950 *For 6* 1750

*A daily selection of raw dishes selected by the chef.
Please ask your waiter for more information.*

Oysters

	3PCS	6PCS	12PCS
AMELIE SPECIAL (S)	150	300	600
AMELIE FINE DE CLAIRE (S)	105	210	420

Caviar

<i>Caviar Selection</i>	30G	50G	125G
DRIFT OSCIETRA	295	495	950
DRIFT KALUGA		650	1,650
DRIFT BELUGA		2,450	

Raw

<i>Carpaccio</i>		<i>Tartare</i>		<i>Ceviche</i>	
BEEF (D,N)	125	BEEF (D,G)	125	SEABASS (S,N)	115
SALMON(S,D)	115	TUNA (S,D,G)	115	YELLOWTAIL (S)	115



Starters

LES CUISSES DE GRENOUILLES	105
<i>Frog legs, pil-pil sauce, blue cheese dip, garlic chips (D)</i>	
LES ESCARGOTS À LA PROVENÇALE	105
<i>Snails cooked in garlic & parsley butter (D,G)</i>	
LA NOIX DE SAINT-JACQUES	85
<i>Roasted scallops, cauliflower mousseline, yuzu, crispy bacon, truffle slices (S,D)</i>	
LES CREVETTES	125
<i>Local prawns, garlic chili oil, lemon, basil, xo sauce (S)</i>	
LES ÉPERLANS	65
<i>Whitebait, squid ink aioli (S,D,G)</i>	
LES CALAMARS GRILLÉS	125
<i>Grilled calamari, parsley pesto, romesco sauce, caper butter, pangrattato (S,D,N,G)</i>	
LES POIREAUX MIMOSA	85
<i>Poached leeks, bacon dressing, hard boiled eggs</i>	
LES RAVIOLES FROMAGÈRES	95
<i>Cheese and fresh herbs mix, lemon comté cream, roasted hazelnuts (D,N)</i>	



Salads

LA BURRATA	95
<i>Tomato tartare, pine seeds, basil (D,V)</i>	
LA NIÇOISE	110
<i>Seared tuna, tomatoes, artichokes, olives, mixed greens (S)</i>	
L'ARTICHAUT GLOBE	125
<i>Truffle vinaigrette, mixed salad (V)</i>	
LE CHOU-FLEUR RÔTI	95
<i>Cauliflower, garlic cream, spices nuts mix, honey butter sauce (N,D)</i>	

ALL PRICES ARE INDICATED IN AED AND ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX.

DISHES WITH THE INDICATION

(S) CONTAINS SHELLFISH (G) CONTAINS GLUTEN (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN






Flatbreads

Grain & Pasta

From the Sea

From the Land

Sides

	REGULAR	TO SHARE
LA TRUFFE NOIRE <i>Portobello mushrooms, black truffle cream, fontina cheese (D,G,V)</i>	80	150
LA PISSALADIÈRE <i>Provence classic, caramelized onion, anchovy, nicoise olives (S,G)</i>	60	110
LA PROVENÇALE <i>Burrata, tomato sauce, zucchini, rocket, chili flakes (D,N,V,G)</i>	70	125
		
LES SPAGHETTIS PIL-PIL <i>Spaghetti, tiger prawns, shellfish bisque, garlic-chili oil, lemon zest (S,D,G)</i>		225
RISOTTO DE BETTERAVE <i>Carnaroli rice, beetroot, goat cheese, walnuts (D,N,V)</i>		155
L'ORZO AUX FRUITS DE MER ADD KING CRAB AED 50 <i>Orzo pasta, saffron bisque, mixed seafood, sauteed prawns, lemon (S,D,G)</i>		230
LES LINGUINE VONGOLE <i>Linguine, italian clams, parmesan, bottarga (S,D,G)</i>		215
LES PÂTES AU CAVIAR <i>Tagliatelle, 30g Oscietra caviar, clams juice, lemon juice, bottarga (S,D,G)</i>		450
		
ROUGET DE MEDITERRANÉE <i>Pan-seared red mullet, sunchoke purée, Provencal vegetables, basil oil (D)</i>		255
		
LA PÊCHE DU JOUR (grilled / salt dough) 100G		70
SOLE MEUNIÈRE 100G		100
LOBSTER 100G		85
GAMBAS PER PIECE		125
OCTOPUS PER PIECE		325
KING CRAB LEG PER PIECE		475
ADD BUCATINI PASTA WITH SPICY TOMATO & SEAFOOD BISQUE		P.PERS 150
		
LES CÔTELETTES D'AGNEAU <i>Nutty lamb chops, roasted potatoes, garlic cream, lemon marmalade, lamb jus (N,D)</i>		255
LE STEAK FRITES 300G <i>Westholme wagyu ribeye, green peppercorn sauce, housemade fries, béarnaise sauce (D)</i>		295
LA CÔTE DE VEAU MILANAISE TO SHARE <i>Veal chop milanese, confit tomatoes, parmesan, rocket leaves, aged Balsamic (D,G)</i>		355
LE POULET LABEL ROUGE TO SHARE <i>Provencal or spicy piri-piri, sauteed baby potatoes (D)</i>		355
LE CHATEAUBRIAND 500G <i>Westholme wagyu tenderloin, green peppercorn sauce, choice of two sides (D)</i>		650
		
GRILLED ASPARAGUS (D)	45	HOMEMADE FRENCH FRIES 40
HEIRLOOM TOMATO SALAD	40	PROVENCAL GRILLED VEGETABLES 45
HARICOTS VERTS (D)	35	MILLE-FEUILLE POTATOES (D) 55

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