Raw

OYSTER AMELIE FINE DE CLAIRE NO.3 — 40 | 1PC
Mignonette sauce, lemon (S)

LE CARPACCIO DE BOEUF — 125
Thinly sliced beef tenderloin, lemon dressing, parmesan, rocket leaves, capers, pine nuts (D,N)

LE TARTARE DE THON — 115
Diced wild yellowfin tuna, hazelnut dressing, capers, chives, gherkins, shallots (S,D,G,N)

LE CEVICHE DE BAR — 115
Thinly sliced seabass, apple dressing, compressed granny smith apple, mustard seeds, walnuts (S,N,G)

Starters

LES ESCARGOTS À LA PROVENÇALE — 105
Snails cooked in garlic & parsley butter (D,G)

LES CREVETTES — 125
Local prawns, garlic chili oil, lemon, basil, xo sauce (S)

LES CALAMARS GRILLÉS — 125
Grilled calamari, parsley pesto, romesco sauce, caper butter, pangrattato (S,D,N,G)

LE MELON — 115
Sweet melon, grated feta, lemon olive oil, tomatoes, roasted pumpkin seeds (D,V)

LES RAVIOLES FROMAGÈRES — 95
Cheese and fresh herbs mix, lemon comté cream, roasted hazelnuts (D,N)

Salads

LA BURRATA — 95
Tomato tartare, pine seeds, basil (D,V)

LA NIÇOISE — 110
Seared tuna, tomatoes, artichokes, olives, mixed greens (S)

LA SALADE D'ARTICHAUT — 95
Baby spinach, grilled artichokes, eringi mushroom, truffle Kalamansi dressing, parmesan (D,V)

LE CHOU-FLEUR RÔTI — 95
Cauliflower, garlic cream, spices nuts mix, honey butter sauce (N,D)

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

	REGULAR	TO SHARE
LA TRUFFE NOIRE *Portobello mushrooms, black truffle cream, fontina cheese* (D,G,V)	80	150
LA PISSALADIÈRE *Provence classic, caramelized onion, anchovy, nicoise olives* (S,G)	60	110
LA PROVENÇALE *Burrata, tomato sauce, zucchini, rocket, chili flakes* (D,N,V,G)	70	125

Grain & Pasta

LES SPAGHETTIS PIL-PIL *Spaghetti, tiger prawns, shellfish bisque, garlic-chili oil, lemon zest* (S,D,G)	225
RISOTTO D'ÉTÉ *Carnaroli rice, zucchini purée, parmesan crisp, lemon confit, basil* (D,V)	155
L'ORZO AUX FRUITS DE MER ADD KING CRAB	AED 50 *Orzo pasta, saffron bisque, mixed seafood, sauteed prawns, lemon* (S,D,G)	230
LES LINGUINE VONGOLE *Linguine, Italian clams, bottarga* (S,D,G)	215

From the Sea

LE BAR DE LA MÉDITERRANÉE *Mediterranean sea bass, tomato velouté, baby vegetables, light garlic cream, shoestring potatoes* (D)	265
LA PÊCHE DU JOUR 100G (GRILLED | SALT DOUGH) *Grilled whole sea bass, espelette beurre blanc* (D)	70
LA SOLE MEUNIÈRE 100G *Pan-seared whole sole, brown butter, lemon and parsley* (D,G)	100
LES GAMBAS *Grilled large prawns, butter, garlic, chili, mixed lettuce* (S,D)	125 | 1PC

From the Land

LES CÔTELETTES D'AGNEAU *Grilled lamb rack, smoked eggplant purée, padron peppers, garlic crisps* (D)	255
LE STEAK FRITES 300G *Westholme wagyu ribeye, green peppercorn sauce, housemade fries, béarnaise sauce* (D)	295
LE POULET LABEL ROUGE TO SHARE *Provencal or spicy piri-piri, sauteed baby potatoes* (D)	355
LE CHATEAUBRIAND 500G *Westholme wagyu tenderloin, green peppercorn sauce, choice of two sides* (D)	650

Sides

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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