

DRIFT

BEACH-DUBAI

DINNER FESTIVE MENU

3-COURSE SHARING MENU - AED 365

TO START

LE VELOUTÉ DE TOPINAMBOUR

JERUSALEM ARTICHOKES SOUP, WILD MUSHROOMS,
TRUFFLE AND MUSTARD LEAVES (GF)

L'ASSIETTE TERRE ET MER

PAN SEARED DUCK FOIE GRAS TERRINE AND
POACHED LOBSTER CARPACCIO (N,A,S)

TO CONTINUE

LE RISOTTO D'HIVER

BUTTERNUT AND FENNEL RISOTTO, KALE,
ROASTED HAZELNUT (A,D,GF,V)

LE BAR SAUVAGE

POACHED WILD SEABASS, CARPET CLAMS, BABY FENNEL CONFIT,
BLISTERED LEEKS, CHAMPAGNE SAUCE (A,S,D,GF)

LE FILET DE VEAU ROSSINI

SLOWLY COOKED VEAL TENDERLOIN, PARSNIP AND
POTATO MASH, MOREL SAUCE (D)

TO FINISH

LE PLATEAU DE FROMAGE ET DESSERTS

SELECTION OF 5 FRENCH ARTISAN CHEESES AND MINI DESSERTS
(CHOCOLATE CAKE, PANNA COTTA, FRUIT TART, MACARONS) (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 (GF) IS GLUTEN FREE (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN (A) CONTAINS ALCOHOL