

BREAKFAST MENU

SERVED DAILY FROM 6:30AM UNTIL 11:00AM

TWO EGGS PREPARED YOUR WAY **D** **E** AED 55

Fried, Scrambled, Omelette, Poached Or Boiled

Served with your choice of sides AED 15 each

Choose from: Chicken Sausage, Beef Bacon, Baked Beans, Portobello Mushroom

CROISSANT WAFFLE **G** **D** **E** AED 55

Croissant, Cream Spinach, Asparagus, Poached Eggs, Hollandaise Tabasco

CROQUE MONSIEUR **G** **D** AED 45

Brioche Bread, Turkey Ham, Emmental, Mornay Sauce

CILIBIR **G** **D** **E** AED 60

Yogurt, Garlic, Black Pepper, Dill, Chili Oil

AVOCADO TOAST **G** **D** AED 70

Guacamole, Cherry Tomato, Feta

Add on: Poached Egg **E**

TRUFFLE N EGGS **G** **D** **E** AED 65

Two Creamy Scrambled Eggs on Toast, French Black Truffle, Baby Spinach, Parmesan

BAKED SHAKSHUKA **D** **E** AED 60

Bell Peppers, Tomato, Onion, Cumin, Fresh Chili, Feta Cheese,

Grilled Garlic Sour Dough, Baked Single Egg, Rocket Leaves

GOLDEN PORRIDGE **G** **N** AED 45

Oats, Coconut Milk, Saffron, Pistachio, Cinnamon, Honey, Raisins

WAFFLES, PANCAKES, FRENCH TOAST OR CREPES **G** **D** **E** AED 48

Served With Your Choice Of Toppings

Fresh Berries, Nutella, Maple Syrup, Vanilla Sauce,

Berry Compote, Chocolate Sauce

Gluten-free bread is available upon request

E Egg **G** Gluten **D** Dairy **S** Shellfish **V** Vegetarian **N** Nuts

All prices are expressed in UAE Dirhams, inclusive of 7% municipality fee, 10% service charge and 5% VAT

La Petite Brasserie

ENTRÉES

ENTRÉES FROIDES

Oysters (SF) Fin De Claire, Roasted Apple Yuzu Purée, Basil Oil	Half Doz 175 Doz 320
Classic Wagyu Tartare (E) Hand Cut "Angus" Tenderloin, Confit Egg Yolk, Homemade French Fries, Soft Herb Salad	105
Tuna Tartare (G, F, SS) Avocado, Shallot, Sesame Oil, Truffle Yuzu, Radish	85
Salmon Crudo (G, F) Orange Vinaigrette, Cold Press Olive Oil, Lime Segments	75

ENTRÉES CHAUDES

Bouillabaisse (D, F, SF) Lobster Royal, Canadian Lobster, Octopus, Australian Blue Mussels, Saffron Rouille, Baguette	135
French Onion Soup (G, D) Roscoff Onion, 24-Month Aged Gruyère, Thyme	65
Escargots (G, D) Butter, Parsley, Garlic, Sea Salt	75
Shallot Tatin (G, D, E) Barrel-aged Balsamic, Black Olive Mousseline, Herb Salad	65
Charcuterie (Pork, G) Homemade Pickled Vegetable, Toasted Bread, Assorted Mustard	95

SALADES

Seared Yellow Fin Tuna Niçoise Salad (F, E) Baby Potato, Organic Egg, French Green Beans, Tomato, Kalamata Olive, Baby Gem Lettuce	85
Salade de Campagne (D) Beetroot, Corn, Green Beans, Carrots, Celery, Baby Gem Hearts, Goat, Orange Honey Vinaigrette	65

ACCOMPAGNEMENTS

Pomme Purée (D)	45
Rosti Fries	45
Vegetable Casserole (D)	45

LES PLATS

LES POISSONS

Dover Sole (D, F) Salicornia Butter, Capers	240
Pan Fried Salmon (D, F) Braised Leek, Citrus Velouté	125

LES VIANDES

Steak Frites (D) Angus Rib Eye 250 gm, Hand Cut French Fries, Béarnaise	210
Hamburger des Champs (G, D, E) Skirt Patty, Foie Gras, Caramelized Onion, Sweet Mustard, Gruyère, Brioche Bun, Hand Cut French Fries, Chimichurri Mayonnaise	125
Magret de Canard (D) Celeriac, Blackberry Duck Jus	180
Half Roasted "Red Label" Corn-Fed Chicken (D) Pomme Purée, Summer Truffle	145
Australian Lamb Chops (D) Pumpkin and Orange Purée, Fondant Potato, King Oyster Mushroom, Pea and Mint Cream	160
Veal Milanese (G, D, E) Datterino Cherry Tomato, Rocket	180

LES PÂTES

Rigatoni (A, G, D) Wild Mushroom, Truffle Cream, Afilla Micro Herbs	85
Pappardelle (A, G, D) Slowly Braised Lamb Shank Ragù, Cold Press Olive Oil, Aged Pecorino	95

DESSERTS

Apple Tarte Tatin (G, D) Caramelized Pink Lady Apple, Madagascan Vanilla Ice Cream	85
Hazelnut Filo Mille Feuille (G, D, N) Hazelnut Cream, Milk Chocolate Whipped Ganache, Baked Filo Pastry	55
Choux à la Crème (G, D, N, E) Vanilla Whipped Ganache, Chocolate Fudge Sauce	50

La Petite Brasserie

VINS

LES VINS MOUSSEUX

	Glass	Bottle
Laurent-Perrier La Cuvée, Brut, NV, Champagne France	170	820
Mademoiselle Marguerite, Blanc de Blancs, Crémant de Limoux AOC, Languedoc-Roussillon France	75	430

LES VINS BLANCS

	Glass	Bottle
Chartron & Trebuchet, Chardonnay, Bourgogne France	95	455
Gerard Bertrand Naturalys, Sauvignon Blanc, Pays d'Oc France	70	330
Pascal Jolivet, Attitude, Sauvignon Blanc, Loire France	95	455
Sophie Schaal, Pinot Gris, Alsace France	85	405

LES VINS ROSÉS

	Glass	Bottle
M de Minuty, Côtes de Provence France	70	350

LES VINS ROUGES

	Glass	Bottle
Chartron & Trebuchet, Pinot Noir, Bourgogne France	95	455
Famille Perrin, Côtes du Rhône Villages France	70	330
Georges Duboeuf, Beaujolais-Villages France	85	405
Jean Pierre Moueix, Cabernet Franc & Merlot, Saint-Émilion, Bordeaux France	105	505

COCKTAILS

Martini Gin, Vermouth, Lemon twist	85
Kir Royal Crémant de Limoux, Chambord	75
Boulevardier Bourbon, Campari, Sweet Vermouth	80
French 75 Crémant de Limoux, Gin, Lemon	75

★★★

★★★

★★★

