



LUNCH & DINNER MENU



SOUPS AND STARTERS

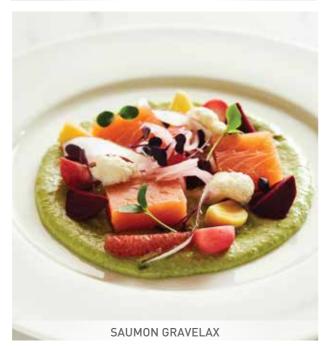
NEW VELOUTÉ DE CHAMPIGNONS À LA TRUFFE V Fresh mushrooms soup with truffle oil	42
SOUPE À L'OIGNON GRATINÉE Oven baked onion soup with cheese gratin	39
SOUPE DE POISSONS Seafood soup with shrimps, lobster and crab	49
NEW CALAMARS A LA PROVENÇALE Sautéed baby calamari, tomato sauce, garlic, lemon, butter and coriander	79
BURRATA À LA LAVANDE	78
NEW AUBERGINE ROTIE V Roasted eggplant, mix bell peppers confit, pomegranate seeds, fresh thyme, coriander oil and red pepper coulis	58

NEW VOL-AU-VENT AUX CHAMPIGNONS ET POULET ₹ Homemade vol-au-vent puff pastry, girolles and porcini ragout, grilled chicken and Parmesan cheese

SAUMON GRAVELAX ** Fresh salmon gravlax with green lime on avocado purée, coconut shavings and assorted pickled vegetables

















All prices are in AED, inclusive of %5 VAT and subject to %7 Municipality fees.

SALADS

NEW SALADE OCEANE N

26

67

Smoked salmon, baby calamari, shrimps, pomelo, avocado, sautéed artichokes, cherry tomatoes, pine nuts, baby rocket salad and lemon dressing

SALADE CÉSAR FAÇON 'UN DIMANCHE À PARIS' 44 Romaine lettuce with Caesar dressing, croutons

and Parmesan tuiles with cacao nibs → Add Grilled Chicken

→ Add Grilled Shrimps

SALADE AU POULET ET QUINOA

Baby rocket leaves and quinoa, grilled chicken, ratatouille mix, cucumber, raisins, pomegranate seeds and signature white balsamic vinegar dressing

SALADE AU CHÈVRE CHAUD (V) (N)

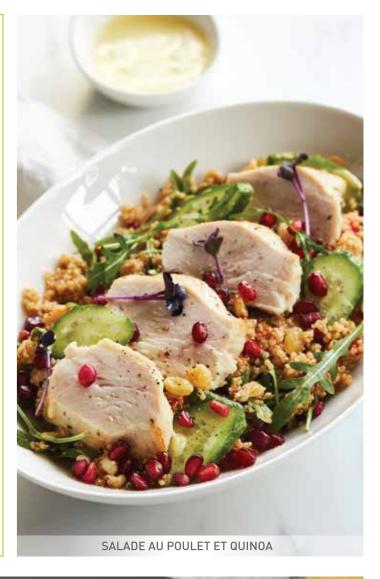
Salad mesclun, sliced goat cheese on honey toasted bread, three colors tomatoes, caramelized walnut, fresh raspberries, apples and vinaigrette dressing

SALADE DE TOMATES ET HALLOUMI V

Fresh mix of lettuce, grilled Halloumi cheese, fresh tomatoes, cucumber, mint leaves, fresh thyme and black olives with lemon dressing

NEW SALADE DE BETTERAVE ET ORANGE 🏋

Salad mesclun and rocca leaves, red beetroot, fresh asparagus, cherry tomatoes, fresh orange segments, feta cheese crumbles and sumac powder with lemon dressing













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SANDWICHES, GOURMET CLUBS AND TARTINES

TARTINE AU BOEUF No. Grilled beef tenderloin strips, sundried tomatoes, Comté cheese, mustard and tarragon sauce, served on toasted sliced bread, served with fries and salad TARTINE POULET No. Grilled chicken strips, tomato concassé, mozzarella cheese, mushrooms and pesto drizzles, served on toasted sliced bread, served with fries and salad	
Grilled chicken strips, tomato concassé, mozzarella cheese, mushrooms and pesto drizzles,	ı
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NEW CROQUE MONSIEUR FAÇON UDAP Smoked turkey, bechamel sauce, tomato sauce and salsa, served with fries and salad	
CLUB POULET Grilled chicken, Emmental cheese, avocado, tomatoes, red cabbage, gherkins and mayo mustard and herb sauce, served in multi seeds batard bread with a side of fries and salad	
CLUB SAUMON Smoked salmon, red beetroot, lemon segments, Rocca leaves, pickled onions and radish with dill and horseradish cream cheese, served in multi seeds batard bread with a side of fries and salad)
CLUB VÉGÉTARIEN (V) N Roasted mix peppers, zucchini, eggplant, confit tomatoes and pesto cream cheese, served in multi seeds batard bread with a side of fries and salad	
TARTE SALÉE FAÇON NIÇOISE ** Flaky tart sheet, smoked salmon, ratatouille mix, baby rocket leaves and passion fruit vinaigrette with white chocolate	







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PASTA & RISOTTO

	GRATIN PARISIEN AU POULET Grilled chicken and spinach, tagliatelle pasta, cream and cheese gratin	72
NEV	y ORZO AUX LEGUMES DU MOIS ⁽⁶⁾ Orzo pasta, homemade tomato sauce, eggplant, basil and coriander oil	62
	MACARONIS AUX CHAMPIGNONS ♥ Macaroni pasta, Parisian mushrooms, Girolles cream, tarragon, onions and cheese gratin	67
NEV	v RISOTTO AUX ASPERGES ET CHAMPIGNONS (V Creamy risotto, fresh green asparagus, Parisian mushrooms and Parmesan	82
	RISOTTO DE QUINOA ET FRUITS DE MER 🌱 Creamy quinoa, mussels, shrimps, salmon, broccoli and Parmesan	99





RISOTTO DE QUINOA ET FRUITS DE MER

CHEESE PLATTERS

Assortment of French fine cheeses served with nuts, raisin, chocolate nibs, bread basket and butter

- Selection of 5 cheeses N Selection of 7 cheeses N
- KIDS MENU up to 12 years old Served with Small Water or Orange Juice and a Sweet Treat PÂTES AUX CHAMPIGNONS V Macaroni pasta, white cream, mushrooms and mix cheese
 - POULET PANÉ Breaded chicken strips with fries
 - MOZZARELLA PANÉV 39 Breaded mozzarella sticks with fries
- **NEW MINI BURGER** Mini beef burger patty, mix cheese, ketchup and mayo sauce with fries











39

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MAIN COURSES

	FILET DE BOEUF RÔTI Roasted beef tenderloin, poached pears with green anise, celery and truffle mousseline, served with your choice of sauce	129
NEW	BOEUF BOURGUIGNON À LA COCOTTE Slow cooked beef tenderloin, carrots, pickled silver onion and a hint of cacao, served with freshly made mashed potatoes	105
	FILET DE BAR RÔTI ————————————————————————————————————	99
NEW	LE BURGER AU POULET Grilled chicken breast, mix melted cheese, curry mayo sauce, ginger, rocca leaves, cabbage and tomato, served with fries and salad	79
	PAVÉ DE SAUMON Grilled salmon filet, multicolor roasted beetroots, sautéed spinach and tomato vierge sauce	99
	POULET SAUTÉ AUX CHAMPIGNONS Chicken supreme, Parisian potatoes and rosemary mushroom sauce, served with steamed white rice	85
NEW	STEAK ET FRITES FLAMBÉ 🏋 🗍 Roasted beef tenderloin, flambé with Brandy and served with French fries with your choice of sauce	124
	POULET RÔTI AUX MORILLES Roasted chicken breast, tagliatelle pasta with cream of morels and olive oil	95
	GAMBAS RÔTI AUX LENTILLES Roasted prawns, grilled mango and watermelon served with red lentil and mint cream risotto with honey soy sauce	133
	LE BURGER 'UN DIMANCHE À PARIS' Paris Pari	89
	ENTRECÔTE RÔTIE (400 gr or 800 gr) Roasted Rib Eye steak served with your choice of two sides and two sauces	229 – 399
NEW	ASSIETTE DE DEGUSTATION Three in one tasting platter consisting of Boeuf Bourguignon, Poulet aux Champignons and Gambas Rôties	134

SIDES

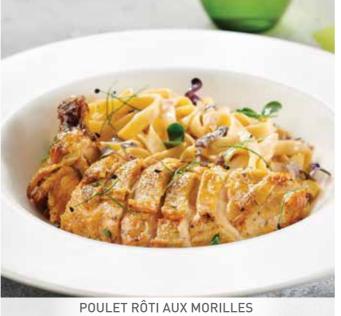
→ Herb Rice→ Mashed Potatoes→ French Fries

Sautéed VegetablesSide SaladBeans and Broccoli

SAUCES

Mushroom
Green Pepper
Creamy Herb Mustard
Chocolate



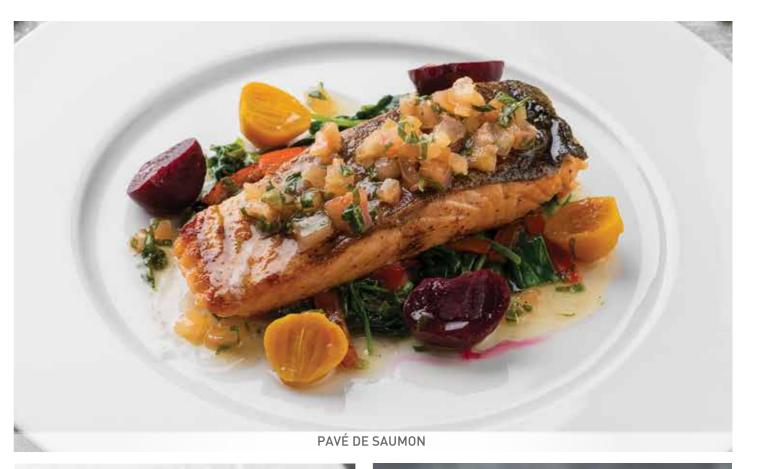


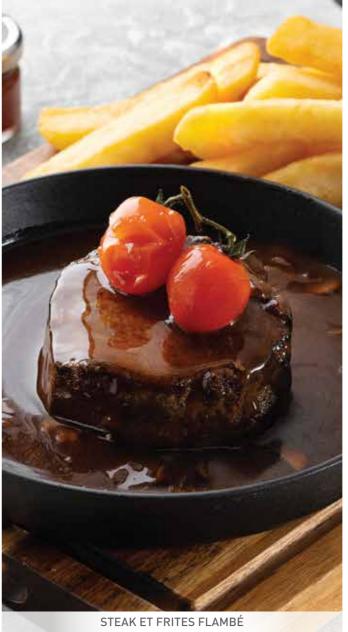




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DESSERTS

LES PÂTISSERIES DE PARIS À DUBAI

IEW	Éclair Chocolat Éclair Caramel au Beurre salé Croustillant Chocolat Noir GF Lacté Caramel et Noisettes GF № Tartelette aux Fruits Rouge № Tartelette du mois GF № Cheesecake aux Fraises GF № Cheesecake de la Saison GF № Baba au Rhum 7 Galet au Biscuit et Caramel au beurre salé GF Tarte aux Pommes façon tatin GF I № I LF Paris-New York № Mille-feuille au Chocolat Mille-feuille Vanille et Caramel	26 26 27 29 35 35 29 32 33 32 29 29
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LES DESSERTS SUR ASSIETTE

	۵	Soufflé au chocolat Tiramisu façon UDAP Milk Cake	44 52 45
	444	Saffron, Rose & Pistachio, Chocolate Crème Brûlée Salade de Fruits Gaufre aux Fruits French Toast aux Fruits Café Gourmand N	39 37 49 49
EW	۵	Coffee or Tea with four mini pastries Tablette de Chocolat Dark, Milk, White	49







LES GLACES ET SORBETS

Une Scoope Per scoop of Ice Cream or Sorbet.

Ice cream: Triple Chocolate, Strawberry, Vanilla, Caramel Salted Butter, Crème Brûlée, Pistachio, Hazelnut Sorbet: Raspberry, Lemon, Mango

LES COUPES GLACÉES

COUPE UN DIMANCHE A PARIS ® One hazelnut scoop, two triple chocolate scoops, roasted almonds, brownies cake, whipped cream, caramel and chocolate sauce	46
COUPE SICILIA® Two pistachio scoops, one raspberry scoop, caramelized pistachio, fresh raspberries, whipped cream and raspberry coulis	46
COUPE EXOTIQUE Two Mango scoops, one lemon scoop, passion fruit coulis, lemon cake, whipped cream and fresh mango	46

GF GLUTEN FREE

LF LACTOSE FREE N CONTAINS NUTS

CONTAINS ALCOHOL

HOT DRINKS

CARTE DES CAFÉS

> Espresso	15	Mocha	24
➤ Espresso Double	22	Café Blanc	17
➤ Espresso Macchiato	17	Cafe Viennois	24
➤ Filtered Coffee	22	Piccolo Coffee	19
➤ Americano	23	Spanish Latté	23
➤ Cappuccino	24	Flat White	24
→ Café Latté	23	Arabic Coffee Pot Served with dates, mini macaron and financier	49 cake

CARTE DE THÉS

Green Tea 'Un Dimanche à Paris' with cacao Black Tea 'Un Dimanche à Paris' with cacao	24 24
Tea Pot - Selection of green, black and herbal tea	23

CHOCOLAT CHAUD 'UN DIMANCHE À PARIS' Homemade hot chocolate made fresh everyday

COLD DRINKS

LES MOCKTAILS

MARGARITA UN DIMANCHE A PARIS	35
Non-alcoholic margarita concentré, dark chocolate	
sauce and grapefruit puree	

NEW STRAWBERRY AND BASIL MOJITO 34
Strawberry fruit, basil leaves, lime wedges and soda water

BLUEBERRY SPICED SMOOTHIEBlueberry fruit, lemongrass syrup, lemon juice and mint leaves

PINEAPPLE LAVENDER MOJITO Pineapple fruit, lavender syrup, lime wedges, mint leaves and soda water

NEW PASSION VANILA MOJITO Passion fruit, vanila syrup, lime wedges, mint leaves and soda water

Peach fruit, elderflower syrup, lemon juice and soda water

LES JUS FRAIS

18

Orange	28 ≥ F	omegranate	29
Pineapple		Carrot	28
Lemonade	28 🔰 🕻	Carrot-Orange	29
Mint Lemonade	29		

CHOCOLATE FRAPPÉ 'UN DIMANCHE À PARIS'

Homemade chocolate frappé made fresh everyday

OTHER COLD DRINKS

۵	Mineral Imported Water (S)	16	Tonic Water	28
		25	Intense Ginger	28
۵	Sparkling Water (S)	20	⇒ Iced Tea	29
۵	Sparkling Water (L)	29	Lemon, Peach, Raspberry, Passion Fruits	24
	Soft Drinks	15	➤ Iced Latté	24
۵	Ginger Ale	28	▶ Iced Moccha	25



MARGARITA UN DIMANCHE A PARIS



STRAWBERRY AND BASIL MOJITO





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Weekdays, from 12:00 pm to 3:00 pm*

STARTER OR DESSERT + MAIN COURSE 89 AED

Add a dessert 15AED

*Excluding holidays.

STARTERS

VELOUTÉ DE CHAMPIGNONS À LA TRUFFE Fresh mushrooms soup with truffle oil

SOUPE À L'OIGNON GRATINÉE V

Oven baked onion soup with cheese gratin

SALADE CÉSAR FAÇON"UN DIMANCHE À PARIS"

Romaine lettuce with Caesar dressing, croutons and parmesan tuiles with cacao nibs

SALADE AU POULET ET QUINOA

Baby rocket leaves and quinoa, grilled chicken, ratatouille mix, cucumber, raisins, pomegranate seeds and signature white balsamic vinegar dressing

SALADE AU CHÈVRE CHAUD V N

Salad mesclun, sliced goat cheese on honey toasted bread, three colors tomatoes, caramelized walnut, fresh raspberries, apples and vinaigrette dressing

PLATEAU DE SAUMON FUMÉ

Smoked salmon platter, capers, lemon wedges and mix lettuce





DESSERT

Please check today's selection from our display counter

SALADE DE FRUITS Fresh fruit salad

V VEGETARIAN N CONTAINS NUTS



MAIN COURSES

TARTINE AU BOEUF N

Grilled beef tenderloin strips, sundried tomatoes, Comté cheese, mustard and tarragon sauce, served on toasted sliced bread. Served with fries & salad

TARTINE POULET

Grilled chicken strips, tomato concassé, mozzarella cheese, mushrooms and pesto drizzles, served on toasted sliced bread. Served with fries & salad

GRATIN PARISIEN AU POULET

Grilled chicken and spinach, tagliatelle pasta, cream and cheese gratin

Grilled chicken, Emmental cheese, avocado, tomatoes, red cabbage, gherkins and mayo mustard and herb sauce, served in multi seeds batard bread with a side of fries and salad

CLUB VÉGÉTARIEN VN

Roasted mix peppers, zucchini, eggplant, confit tomatoes and pesto cream cheese, served in multi seeds batard bread with a side of fries and salad

RISOTTO AUX CHAMPIGNONS

Creamy risotto, fresh mushrooms and parmesan cheese

POULET SAUTÉ AUX CHAMPIGNONS

Chicken supreme, Parisian potatoes and rosemary mushroom sauce, served with steamed white rice

Roasted beef tenderloin served with French fries, grilled cherry tomatoes and mushroom sauce

PAVÉ DE SAUMON

Grilled salmon filet served with spinach mashed potatoes and tomato vierge sauce

BOEUF OU POULET STROGANOFF

Choice of beef or chicken, creamy mushroom sauce and mustard, served with white rice

