



De Paris à Dubai



UN DIMANCHE À PARIS

THE PARISIAN ART OF LIVING

LUNCH & DINNER MENU

SOUPS AND STARTERS

NEW	VELOUTÉ DE CHAMPIGNONS À LA TRUFFE	42
	Fresh mushrooms soup with truffle oil	
	SOUPE À L'OIGNON GRATINÉE	39
	Oven baked onion soup with cheese gratin	
	SOUPE DE POISSONS	49
	Seafood soup with shrimps, lobster and crab	
NEW	CALAMARS A LA PROVENÇALE	79
	Sautéed baby calamari, tomato sauce, garlic, lemon, butter and coriander	
	BURRATA À LA LAVANDE	78
	Burrata cheese, "Green Zebra" tomato jam, 3 color tomatoes, radish, basil leaves and lavender oil	
NEW	AUBERGINE ROTIE	58
	Roasted eggplant, mix bell peppers confit, pomegranate seeds, fresh thyme, coriander oil and red pepper coulis	
NEW	VOL-AU-VENT AUX CHAMPIGNONS ET POULET	72
	Homemade vol-au-vent puff pastry, girolles and porcini ragout, grilled chicken and Parmesan cheese	
	SAUMON GRAVELAX	85
	Fresh salmon gravlax with green lime on avocado purée, coconut shavings and assorted pickled vegetables	



VOL-AU-VENT AUX CHAMPIGNONS ET POULET



BURRATA À LA LAVANDE



SAUMON GRAVELAX



AUBERGINE ROTIE

SALADS

NEW	SALADE OCEANE	79
	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	16
	➤ Add Grilled Shrimps	26
	SALADE AU POULET ET QUINOA	67
	Baby rocket leaves and quinoa, grilled chicken, ratatouille mix, cucumber, raisins, pomegranate seeds and signature white balsamic vinegar dressing	
	SALADE AU CHÈVRE CHAUD	69
	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	59
	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	65
	Salad mesclun and rocca leaves, red beetroot, fresh asparagus, cherry tomatoes, fresh orange segments, feta cheese crumbles and sumac powder with lemon dressing	



SALADE AU POULET ET QUINOA



SALADE DE BETTERAVE ET ORANGE

 SIGNATURE ITEMS  VEGETARIAN  CONTAINS NUTS








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

 SIGNATURE ITEMS  VEGETARIAN  CONTAINS NUTS

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

Many of our products contain or may come into contact with common allergens, including gluten, nuts, milk and eggs. Before placing your order, please ask our staff for more details about each product.

SANDWICHES, GOURMET CLUBS AND TARTINES

TARTINE AU BOEUF  	85
Grilled beef tenderloin strips, sundried tomatoes, Comté cheese, mustard and tarragon sauce, served on toasted sliced bread, served with fries and salad	
TARTINE POULET 	75
Grilled chicken strips, tomato concassé, mozzarella cheese, mushrooms and pesto drizzles, served on toasted sliced bread, served with fries and salad	
NEW CROQUE MONSIEUR FAÇON UDAP 	68
Smoked turkey, bechamel sauce, tomato sauce and salsa, served with fries and salad	
CLUB POULET	72
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	79
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  	69
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 	79
Flaky tart sheet, smoked salmon, ratatouille mix, baby rocket leaves and passion fruit vinaigrette with white chocolate	



TARTINE AU BOEUF







TARTE SALÉE FAÇON NIÇOISE

 SIGNATURE ITEMS  VEGETARIAN  CONTAINS NUTS

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

PASTA & RISOTTO

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



ORZO AUX LEGUMES DU MOIS



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 	79
➤ Selection of 7 cheeses 	99

KIDS MENU

up to 12 years old

Served with Small Water or Orange Juice and a Sweet Treat

PÂTES AUX CHAMPIGNONS 	39
Macaroni pasta, white cream, mushrooms and mix cheese	
POULET PANÉ	39
Breaded chicken strips with fries	
MOZZARELLA PANÉ 	39
Breaded mozzarella sticks with fries	
NEW MINI BURGER	39
Mini beef burger patty, mix cheese, ketchup and mayo sauce with fries	



PÂTES AUX CHAMPIGNONS

 SIGNATURE ITEMS  VEGETARIAN  VEGAN  CONTAINS NUTS

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

Many of our products contain or may come into contact with common allergens, including gluten, nuts, milk and eggs. Before placing your order, please ask our staff for more details about each product.

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 🌿 Grilled sea bass filet, artichoke hearts, tomato concassé, served with a light chocolate gravy sauce	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' 🌿 Beef burger patty mixed with cacao nibs, tomato confit, onion and thyme jam, Beaufort cheese, mascarpone béarnaise style sauce, served with big fries and salad	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	19	SAUCES	9
➤ Herb Rice			
➤ Mashed Potatoes			
➤ French Fries			
➤ Sautéed Vegetables			
➤ Side Salad			
➤ Beans and Broccoli			
➤ Mushroom			
➤ Green Pepper			
➤ Creamy Herb Mustard			
➤ Chocolate			



ENTRECÔTE RÔTIE



POULET RÔTI AUX MORILLES



PAVÉ DE SAUMON



STEAK ET FRITES FLAMBÉ



LE BURGER 'UN DIMANCHE À PARIS'

🌿 SIGNATURE ITEMS 🌱 VEGETARIAN 🍷 CONTAINS ALCOHOL

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

Many of our products contain or may come into contact with common allergens, including gluten, nuts, milk and eggs. Before placing your order, please ask our staff for more details about each product.

DESSERTS

LES PÂTISSERIES DE PARIS À DUBAI

- Éclair Chocolat 26
- Éclair Caramel au Beurre salé 26
- Croustillant Chocolat Noir GF 27
- Lacté Caramel et Noisettes GF N 29
- Tartelette aux Fruits Rouge N 35
- Tartelette du mois GF N 35
- Cheesecake aux Fraises GF N 29
- Cheesecake de la Saison GF N 32
- NEW ➤ Baba au Rhum 35
- Galet au Biscuit et Caramel au beurre salé GF 32
- NEW ➤ Tarte aux Pommes façon tatin GF V LF 33
- Paris-New York N 32
- Mille-feuille au Chocolat 29
- Mille-feuille Vanille et Caramel 29

LES DESSERTS SUR ASSIETTE

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



Milk Cake

LES GLACES ET SORBETS

Une Scoope 18
Per scoop of Ice Cream or Sorbet.

Our Flavor Selection:
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 N 46
One hazelnut scoop, two triple chocolate scoops, roasted almonds, brownies cake, whipped cream, caramel and chocolate sauce

COUPE SICILIA N 46
Two pistachio scoops, one raspberry scoop, caramelized pistachio, fresh raspberries, whipped cream and raspberry coulis

COUPE EXOTIQUE 46
Two Mango scoops, one lemon scoop, passion fruit coulis, lemon cake, whipped cream and fresh mango



LES MILLE-FEUILLES



SOUFFLÉ AU CHOCOLAT

HOT DRINKS

CARTE DES CAFÉS

- Espresso 15
- Espresso Double 22
- Espresso Macchiato 17
- Filtered Coffee 22
- Americano 23
- Cappuccino 24
- Café Latté 23
- Mocha 24
- Café Blanc 17
- Café Viennois 24
- Piccolo Coffee 19
- Spanish Latté 23
- Flat White 24
- Arabic Coffee Pot 49

Served with dates, mini macaron and financier cake

CARTE DE THÉS

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

CHOCOLAT CHAUD 'UN DIMANCHE À PARIS' 30
Homemade hot chocolate made fresh everyday



MARGARITA UN DIMANCHE A PARIS

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 SMOOTHIE 34
Blueberry fruit, lemongrass syrup, lemon juice and mint leaves

PINEAPPLE LAVENDER MOJITO 35
Pineapple fruit, lavender syrup, lime wedges, mint leaves and soda water

NEW PASSION VANILA MOJITO 35
Passion fruit, vanilla syrup, lime wedges, mint leaves and soda water

LADY BELLINI 34
Peach fruit, elderflower syrup, lemon juice and soda water



STRAWBERRY AND BASIL MOJITO

LES JUS FRAIS

- Orange 28
- Pineapple 28
- Lemonade 28
- Mint Lemonade 29
- Pomegranate 29
- Carrot 28
- Carrot-Orange 29

CHOCOLATE FRAPPÉ 'UN DIMANCHE À PARIS' 30
Homemade chocolate frappé made fresh everyday

OTHER COLD DRINKS

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



BLUEBERRY SPICED SMOOTHIE

SIGNATURE DRINKS

All prices are in AED, inclusive of %5 VAT and subject to %7 Municipality fees.
Many of our products contain or may come into contact with common allergens, including gluten, nuts, milk and eggs. Before placing your order, please ask our staff for more details about each product.



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

STARTER OR DESSERT + MAIN COURSE **89 AED**

Add a dessert **15 AED**

*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



SALADE AU POULET ET QUINOA

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

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 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

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

STEAK ET FRITES
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



RISOTTO AUX CHAMPIGNONS



CLUB POULET

DESSERT

PÂTISSERIES INDIVIDUELLES ^N
Please check today's selection from our display counter

SALADE DE FRUITS
Fresh fruit salad

^V VEGETARIAN ^N CONTAINS NUTS



UN DIMANCHE À PARIS
THE PARISIAN ART OF LIVING

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