



UN DIMANCHE À PARIS
THE PARISIAN ART OF LIVING

Proposed Set Menu 5 Course

Choice of Soup

Truffe & Champignons

Creamy Parisian mushroom soup with Truffle paste

Gazpacho aux Légumes

Cucumber Gazpacho, Granny Smith Apples, Feta cheese crumbles, and pickled onions.

Choice of Starter

Aubergine Rôtie

Roasted eggplant served with mixed capsicum, onion confit, pomegranate seed, and coriander oil

Or

Plateau de Saumon Fumé

Smoked Salmon platter, capers, lemon wedges and mix greens

Choice of Salad

Halloumi et Tomate

Fresh mix of lettuce, grilled halloumi cheese, fresh tomato, cucumber, mint, dates and parsley leaves with lemon dressing

Or

Poulet Quinoa

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

Choice of Main Courses

Boeuf Bourguignon

Braised beef stew with carrot and shallots served with potato puree

Or

Filet de Bar Roti

Grilled sea bass filet, Artichoke hearts, Tomato concassé, served with a light chocolate gravy sauce



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Desserts

Assorted platter of mini individual pastries to share

Chocolate éclair, Caramel éclair, Tart of the month, Paris - New York, Crème Brûlée

Aperitif & Drinks

1 Kir Royal Cacao or 1 Aperol Spritz

2 Glasses of Jean des Vignes Plaimont (Red or White) or 2 House Beers

Still and Sparkling water, Coffee and Tea

Price: 289 AED net per person

Inclusive of 5% VAT and 7% Municipality fees

****Wine reference could be replaced depending on availability.***

***** Selection of Starters and Main Courses along with confirmation of invitees to be done by latest 72hrs prior to the dinner date***