



LUNCH & DINNER MENU

SOUPS AND STARTERS

VELOUTÉ DE CHAMPIGNONS À LA TRUFFE (V) 42
Fresh mushrooms soup with truffle oil

SOUPE À L'OIGNON GRATINÉE (V) 39
Oven baked onion soup with cheese gratin

BURRATA À LA LAVANDE 78
Burrata cheese, "Green Zebra" tomato jam, 3 color tomatoes, radish, basil leaves and lavender oil

CALAMARS A LA PROVENÇALE (V) 79
Sautéed baby calamari, tomato sauce, garlic, lemon, butter and coriander

AUBERGINE ROTIE (V) 58
Roasted eggplant, mix bell peppers confit, pomegranate seeds, fresh thyme, coriander oil and red pepper coulis

VOL-AU-VENT AUX CHAMPIGNONS ET POULET (V) 72
Homemade vol-au-vent puff pastry, girolles and porcini ragout, grilled chicken and Parmesan cheese



VOL-AU-VENT AUX CHAMPIGNONS ET POULET



BURRATA À LA LAVANDE

GOURMET CLUBS AND TARTINES

TARTINE AU BOEUF (V) (N) 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 (N) 75
Grilled chicken strips, tomato concassé, mozzarella cheese, mushrooms and pesto drizzles, served on toasted sliced bread, served with fries and salad

CROQUE MONSIEUR FAÇON UDAP (V) 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 (V) (N) 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 (V) (N) 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

SALADS

SALADE OCEANE (N) 79
Smoked salmon, baby calamari, shrimps, pomelo, avocado, sautéed artichokes, cherry tomatoes, pine nuts, baby rocket salad and lemon dressing

SALADE AU POULET ET QUINOA (V) (N) 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 (V) 59
Fresh mix of lettuce, grilled Halloumi cheese, fresh tomatoes, cucumber, mint leaves, fresh thyme and black olives with lemon dressing

SALADE DE BETTERAVE ET ORANGE (V) 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 DE BETTERAVE ET ORANGE



SALADE AU POULET ET QUINOA

PASTA & RISOTTO

GRATIN PARISIEN AU POULET 72
Grilled chicken and spinach, tagliatelle pasta, cream and cheese gratin

ORZO AUX LEGUMES DU MOIS (V) 62
Orzo pasta, homemade tomato sauce, eggplant, basil and coriander oil

MACARONIS AUX CHAMPIGNONS (V) 67
Macaroni pasta, Parisian mushrooms, Girolles cream, tarragon, onions and cheese gratin

RISOTTO AUX ASPERGES ET CHAMPIGNONS (V) 82
Creamy risotto, fresh green asparagus, Parisian mushrooms and Parmesan

RISOTTO DE QUINOA ET FRUITS DE MER (V) 99
Creamy quinoa, mussels, shrimps, salmon, broccoli and Parmesan



ORZO AUX LEGUMES DU MOIS



RISOTTO DE QUINOA ET FRUITS DE MER

KIDS MENU up to 12 years old

Served with Small Water or Orange Juice and a Sweet Treat

PÂTES AUX CHAMPIGNONS (V) 39
Macaroni pasta, white cream, mushrooms and mix cheese

POULET PANÉ 39
Breaded chicken strips with fries

MOZZARELLA PANÉ (V) 39
Breaded mozzarella sticks with fries

MINI BURGER 39
Mini beef burger patty, mix cheese, ketchup and mayo sauce with fries

CHEESE PLATTERS

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

➤ Selection of 5 cheeses (N) 79

➤ Selection of 7 cheeses (N) 99



UN DIMANCHE À PARIS
THE PARISIAN ART OF LIVING

LUNCH & DINNER MENU

MAIN COURSES

BOEUF BOURGUIGNON À LA COCOTTE

Slow cooked beef tenderloin, carrots, pickled silver onion and a hint of cacao, served with freshly made mashed potatoes

FILET DE BAR RÔTI

Grilled sea bass filet, artichoke hearts, tomato concassé, served with a light chocolate gravy sauce

LE BURGER AU POULET

Grilled chicken breast, mix melted cheese, curry mayo sauce, ginger, rocca leaves, cabbage and tomato, served with fries and salad

PAVÉ DE SAUMON

Grilled salmon filet, multicolor roasted beetroots, sautéed spinach and tomato vierge sauce

STEAK ET FRITES FLAMBÉ

Roasted beef tenderloin, flambé with Brandy and served with French fries with your choice of sauce

POULET RÔTI AUX MORILLES

Roasted chicken breast, tagliatelle pasta with cream of morels and olive oil

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

ENTRECÔTE RÔTIE (400 gr or 800 gr)

Roasted Rib Eye steak served with your choice of two sides and two sauces

105

99

79

99

124

95

89

229 - 399

SIDES

19

- Herb Rice
- Mashed Potatoes
- French Fries
- Sautéed Vegetables
- Side Salad
- Beans and Broccoli

SAUCES

9

- Mushroom
- Green Pepper
- Creamy Herb Mustard
- Chocolate



STEAK ET FRITES FLAMBÉ



PAVÉ DE SAUMON



LE BURGER 'UN DIMANCHE À PARIS'

LES VIENNOISERIES

CROISSANT NATURE

12

CROISSANT AU FROMAGE

15

CROISSANT ZAATAR

13

CROISSANT AMANDE

20

CROISSANT FROMAGE GOURMAND

23

CROISSANT FROMAGE ZAATAR GOURMAND

24

PAIN AU CHOCOLAT

14

PAIN AU RAISIN

15

DESSERTS

LES PÂTISSERIES DE PARIS À DUBAI

- ÉCLAIR CHOCOLAT 26
- ÉCLAIR CARAMEL AU BEURRE SALÉ 26
- CROUSTILLANT CHOCOLAT NOIR GF 27
- TARTELETTE AUX FRUITS ROUGE (N) 35
- CHEESECAKE AUX FRAISES GF (N) 29
- 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

- CAFÉ OU THÉ GOURMAND 49
- Served with 3 mini pastries : mini financier, mini crème brulee, Macaron
- SOUFFLÉ AU CHOCOLAT 44
- ARABIC COFFEE 49
- Served with : mini paris dubai tarte, mini financier, macaron
- MILK CAKE 45
- Saffron, Rose & Pistachio, Chocolate
- GAUFRE AUX FRUITS 49
- FRENCH TOAST 49

LES GLACES ET SORBETS

- UNE SCOPE 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

COLD DRINKS

LES MOCKTAILS

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

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

STRAWBERRY AND BASIL MOJITO

- 34
- Strawberry fruit, basil leaves, lime wedges and soda water

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

LES JUS FRAIS

- Orange 28
- Lemonade 28
- Mint Lemonade 29
- Carrot 28
- Apple 28
- Carrot-Orange 29

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
- Iced Tea 29
- Lemon, Peach, Raspberry, Passion Fruits
- Iced Latté 24
- Iced Moccha 25

CHOCOLATE FRAPPÉ 'UN DIMANCHE À PARIS'

- 30
- Homemade chocolate frappé made fresh everyday

HOT DRINKS

CARTE DES CAFÉS

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

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



SIGNATURE ITEMS



VEGETARIAN



CONTAINS NUTS



GLUTEN FREE



VEGAN



LACTOSE FREE



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.