



UN DIMANCHE À PARIS
THE PARISIAN ART OF LIVING

FOOD MENU

NÉ DANS UNE FAMILLE DE CUISINIERS, PÂTISSIERS ET CHOCOLATIERS, PIERRE CLUIZEL S'EST TOUJOURS PASSIONNÉ POUR LES ARTS CULINAIRES.

DANS L'IDÉE DE RÉUNIR CES DIFFÉRENTS MÉTIERS, IL A IMAGINÉ UN LIEU CONVIVIAL ET GOURMAND AU CŒUR DE PARIS, QUI INCARNE UN CERTAIN ART DE VIVRE À LA PARISIENNE. POUR DES MOMENTS DE BONHEUR À PARTAGER.

DEPUIS 2010, 'UN DIMANCHE À PARIS' HABITE UN BÂTIMENT HISTORIQUE DE 800M² SITUÉ À SAINT-GERMAIN-DES-PRÉS, DANS UN QUARTIER LITTÉRAIRE, ARTISTIQUE ET ÉPICURIEN.

EN MARS 2019, 'UN DIMANCHE À PARIS' A CHOISI DUBAÏ POUR FAIRE DÉCOUVRIR, SUR L'ÎLE DE BLUE WATERS, SA CUISINE FRANÇAISE TRADITIONNELLE ET CRÉATIVE, SES PÂTISSERIES 'HAUTE COUTURE', ET SES CHOCOLATS.

bonne dégustation!

UN DIMANCHE À PARIS

UN DIMANCHE À PARIS





BREAKFAST

LA FORMULE "UN DIMANCHE À PARIS"

BREAKFAST

BREAKFAST IS SERVED FROM 8 AM TO 12 PM. OUR HOMEMADE CROISSANTS ARE OVEN-FRESH!

P'TIT DÉJ, LA FORMULE

LE PARISIEN 30

A warm pain au chocolat or a croissant either plain or filled with cheese or zaatar, with coffee or tea.

LE PARISIEN AMANDE 39 ^(N)

A warm almond croissant with coffee or tea.

UN DIMANCHE À PARIS 96

Eggs any style with traditional baguette and croissant, alongside butter and jam, an assortment of brie, blue cheese, and goat cheese coated with cacao nibs and herb-roasted potatoes, served with orange juice and your choice of coffee or tea.

LE GOURMET 69

Eggs any style with a traditional baguette and croissant, alongside butter and jam, beef sausage, herb-roasted potatoes, accompanied with sautéed mushrooms and tomatoes, served with orange juice and your choice of coffee or tea.

+ Upgrade to almond croissant 10

GAUFRE AU CHOCOLAT 45 ^(V) ^(N)

A French waffle topped with sweet strawberries or caramelized bananas, glazed with homestyle chocolate-hazelnut spread.



COIN SUCRÉ

AÇAÏ & CHIA BOWL 52 ^(V) ^(N)

Coconut milk-soaked chia seeds with a fresh mix of bananas and strawberries, completed with Açai sorbet and peanut butter.

FRENCH TOAST 50 ^(V)

Caramelized brioche bread aside a fresh mix of berries and a spiral of mascarpone whipped cream, with a caramel or chocolate sauce.



GRANOLA AUX FRUITS 37 ^(V) ^(N)

Greek yogurt alongside freshly baked granola, topped with a halved passion fruit, dried cranberries, and roasted pistachios.



^(★) SIGNATURE ITEMS

^(VE) VEGAN

^(V) VEGETARIAN

^(N) CONTAINS NUTS

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COIN SALÉ

LE CROISSANT SAVEUR 43

Slices of brie and smoked turkey on béchamel sauce, nested in a plain, authentic French croissant, with mesclun side salad and a side of herb-roasted potatoes with cherry tomatoes.

CROISSANT AUX OEUFS 42

Homemade croissant filled with scrambled eggs and a mix of cheese, with a salad and a side of herb-roasted potatoes and cherry tomatoes. **(NEW)**

QUICHE TRADITIONNELLE 48

Beef bacon, caramelized onion, and emmental quiche, with a side salad. **(NEW)**

OEUFS AVOCAT 64

Toasted bread slice topped with cream cheese and avocado smash, topped with two perfectly poached eggs and a drizzle of Hollandaise sauce, pickled red onions and black sesame seeds, served with a mesclun salad and a side of herb-roasted potatoes. **(NEW)**

OEUFS BÉNÉDICTE 63

Toasted brioche topped with two perfectly poached eggs, a drizzle of Hollandaise sauce and sprinkles of cacao nibs, served with a mesclun salad and a side of herb-roasted potatoes. To complete this dish, a selection of either smoked salmon or beef bacon, and sautéed mushrooms or spinach is offered. **(NEW RECIPE)**



SIDES

- SAUTÉED MUSHROOMS 10
- SMOKED TURKEY 13
- SMOKED SALMON 23
- AVOCADO 15
- BEEF BACON 13
- HERB-ROASTED POTATOES 11
- ADD EGG 9

CROQUE-MADAME 67 *

French waffle with mixed cheese and smoked turkey, on a bed of béchamel, topped with a fried egg and chives, with a salad and a side of herb-roasted potatoes.



OMELETTE AUX LÉGUMES 42

Rich, classic omelette whisked with diced tomatoes, mushrooms, spinach, and feta, with a mesclun salad and a side of herb-roasted potatoes. **(NEW RECIPE)**

OEUFS AU CHOIX 39

Eggs any style with a mesclun salad and a side of herb-roasted potatoes.

SHAKSHUKA TRADITIONNELLE 58

Three eggs poached in lightly spiced Shakshuka sauce, topped with crumbled feta cheese and fresh coriander, served with sliced sourdough bread.

VIENNOISERIES

CROISSANT	NATURE	16
CROISSANT	AMANDE	28
CROISSANT	FROMAGE	19
CROISSANT	ZAATAR	17
PAIN	AU CHOCOLAT	17



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SOUPS & STARTERS



CAMBERT À LA COMPOTE DE CERISE

SOUPS & STARTERS

COQUILLES ST. JACQUES 75 BEST PAIRED WITH LA SCOLCA GAVI DEL COMUNE DI GAVI 'ORO' DOCG

Seared scallops with pistachio gremolata, on creamy parsnip purée and red pepper coulis. **(NEW)**



FRITURE DE CALAMARS 63 BEST PAIRED WITH POL RÉMY BRUT SPARKLING

Crispy herbes de Provence-breaded calamari with a homemade tartar sauce and lemon slices. **(NEW)**



VOL-AU-VENT AUX FRUITS DE MER 79 BEST PAIRED WITH VEUVE CLICQUOT BRUT (CARTE JAUNE)

Homemade vol-au-vent filled seared tuna, scallops and calamari, topped with a grilled tiger prawn, in a lemon-béchamel sauce. **(NEW)**



VOL-AU-VENT AUX CHAMPIGNONS ET POULET 69 BEST PAIRED WITH BOURGOGNE PINOT NOIR, LOUIS LATOUR

Homemade vol-au-vent topped with girolles and porcini ragout, chicken, and a sprinkle of parmesan.

FRITES AU TRUFFES 49

French fries with Parmesan cheese and truffle oil. **(NEW)**

AUBERGINE ROTIE 47 BEST PAIRED WITH M. CHAPOUTIER CÔTES-DU-RHÔNE RED "BELLERUCHE"

Oven-roasted eggplant in a red pepper coulis and coriander oil, decorated with a confit of mixed bell peppers, pomegranate seeds and fresh thyme.



BURRATA À LA LAVANDE 74 BEST PAIRED WITH PETIT CHABLIS VAUDON DROUHIN

Burrata cheese with homemade tomato jam, decorated with tri-color tomatoes, basil leaves and radish, with a drizzle of lavender oil.

CAMEMBERT À LA COMPOTE DE CERISE 49 BEST PAIRED WITH POL RÉMY BRUT SPARKLING

Golden breaded camembert wedges on a bed of homestyle sour cherry compote. **(NEW)**

CLASSICS

VELOUTÉ DE CHAMPIGNONS À LA TRUFFE 45

Rich mushroom soup infused with truffle oil.

SOUPE À L'OIGNON GRATINÉE 38

Oven-cooked onion soup topped with cheese gratin and toasted croutons.

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SALADS



SALADE DE BETTERAVE ET ORANGE

SALADS

SALADE MÉDITERRANÉENNE 68 BEST PAIRED WITH BOURGOGNE PINOT NOIR, LOUIS LATOUR

Pan-seared halloumi on a garden of black rice, Puy lentils, and oven-roasted vegetables, with red and yellow cherry tomatoes, dressed with a passion fruit vinaigrette. **(NEW)**



SALADE OCÉANE

79   BEST PAIRED WITH M. CHAPOUTIER MARIUS VERMENTINO BLANC

A combination of calamari rings, smoked salmon and shrimps on a medley of pomelo, sautéed artichokes, halved cherry tomatoes and rocket leaves, finished with avocado slices, pine nuts and lemon dressing.

SALADE DE BETTERAVE ET ORANGE

65    BEST PAIRED WITH VINA ESMERALDA LIMITED EDITION

Rocket leaves and mesclun salad tossed with poached beetroots and garden-fresh asparagus, cherry tomatoes, and orange supremes, with crumbled feta, sumac, and a lemon dressing finish.



THE CLASSICS

SALADE CÉSAR 54

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

+ Grilled chicken 12
+ Grilled shrimps 24

SALADE QUINOA 59 BEST PAIRED WITH M. CHAPOUTIER MARIUS VERMENTINO BLANC

A quinoa-ratatouille base with a medley of baby rocket leaves, cucumber and tomato slices, raisins, and pomegranate sprinkles, dressed with a white balsamic vinaigrette.

+ Grilled chicken 12
+ Grilled shrimps 24

SALADE AU CHÈVRE CHAUD 73 BEST PAIRED WITH M. CHAPOUTIER CÔTES-DU-RHÔNE RED "BELLERUCHE"

Oven-fresh honey-glazed toasted bread with goat cheese and mesclun salad, tossed with tri-color tomatoes, caramelized walnuts, and fresh raspberries and apples.

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SANDWICHES CLUBS & TARTINES



TARTE SALÉE FAÇON NIÇOISE

SANDWICHES CLUBS & TARTINES

CLUB SAUMON 79

Oven-fresh sourdough bread garnished with dill-horseradish cream cheese, filled with smoked salmon, lemon slices, rocket leaves, and onion-radish pickles, with a side salad and fries.



CLUB POULET 76

Grilled chicken breast layered with melted brie, avocado and tomato slices, rocket leaves, beef bacon, and a herb mustard-mayo dressing, with a side salad and fries. **(NEW RECIPE)**



TARTINE BOEUF 84 ★ 🍷 BEST PAIRED WITH PABLO OLD VINE GARNACHA

Slices of beef tenderloin with tomato confit, mixed cheese and mustard-tarragon dressing, on toasted sourdough bread with a side salad and fries.



TARTE SALÉE FAÇON NIÇOISE 79 ★

Smoked salmon with ratatouille and rocket leaves on puff pastry, dressed with passion fruit and white chocolate vinaigrette, sprinkled with grated white chocolate. 🍷 BEST PAIRED WITH KAPUKA SAUVIGNON BLANC

CROQUE-MONSIEUR UDAP 72 ★

Smoked turkey with béchamel sauce in sliced brioche topped with melted cheese and tomato sauce with a side salad and fries. **(NEW)** + Egg 8

SANDWICH RÔTI DE BOEUF 84 ★

Cooked roast beef tenderloin with sautéed mushrooms and caramelized onions, dressed with mayonnaise, grainy mustard and melted emmental cheese, in traditional French bread, with a side salad and fries. **(NEW)** 🍷 BEST PAIRED WITH PABLO OLD VINE GARNACHA

CLUB VÉGÉTARIEN 72 🍃 🌱

Lemon dressing-drizzled whipped goat cheese with avocado and tomato slices, carrot shreds and spinach leaves, with a side salad and fries. **(NEW RECIPE)**

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PASTA & RISOTTO



RISOTTO DE QUINOA ET FRUITS DE MER

PASTA & RISOTTO

ORZO AUX LÉGUMES DU MOIS 65 VE

Orzo pasta simmered in homemade tomato sauce and a mix of seasonal oven-roasted vegetables with crispy onions and coriander oil.

🍷 BEST PAIRED WITH
BOURGOGNE PINOT NOIR,
LOUIS LATOUR



RISOTTO DE POULET AU SAFRAN 85 🍷

🍷 BEST PAIRED WITH
POL RÉMY BRUT SPARKLING

A fragrant saffron risotto with grilled chicken pieces, parmesan, and freshly-chopped chives. **(NEW)**



RISOTTO DE QUINOA ET FRUITS DE MER 89 🌟 🍷

🍷 BEST PAIRED WITH
M. CHAPOÜTIER CÔTES-DU-RHÔNE
RED "BELLERUCHE"

Quinoa risotto with a colorful medley of mussels, diced tuna and salmon filet, shrimps, roasted red peppers, broccoli and parmesan.

RISOTTO AUX ASPERGES ET CHAMPIGNONS 84 🍷

🍷 BEST PAIRED WITH
BOURGOGNE PINOT NOIR
LOUIS LATOUR

Velvety mushroom risotto with asparagus and parmesan.



MACARONIS AUX CHAMPIGNONS 65 🍷

Macaroni pasta with mushrooms, Girolles cream sauce, tarragon and onions, topped with cheese gratin.

GRATIN PARISIEN AU POULET 73

Oven-roasted chicken breast slices on a bed of tagliatelle with spinach cream sauce topped with cheese gratin.

CHEESE PLATTER 69 🍷

Selection of 5 cheeses. An assortment of cheese presented with nuts, raisins, cacao nibs, and a basket of bread with butter.

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MAIN COURSES



FILET DE BAR AU BEURRE ET CITRON

MAIN COURSES

BOEUF BOURGUINON

À LA COCOTTE 105  BEST PAIRED WITH MARQUES DE CASA CONCHA MERLOT

Slow-cooked beef tenderloin with carrots and pearl onions, a hint of cocoa and a warm side of mashed potatoes.

LE BURGER AU POULET 79  BEST PAIRED WITH VINA ESMERALDA LIMITED EDITION

Cheese-covered oven-roasted chicken breast layered with rocket leaves, cabbage, tomatoes, and a curry-mayo dressing, with a side salad and fries.

ESCALOPE POULET 89  BEST PAIRED WITH M. CHAPOUTIER MARIUS SYRAH GRENACHE

Pan-fried breaded chicken breast with cheesy spinach mashed potatoes, topped with parmesan and a rocket salad, with a lemon parsley and caper sauce. (NEW)

PAVÉ DE SAUMON 115  BEST PAIRED WITH MONTES CHERUB ROSÉ, SYRAH

Salmon filet with a mix of roasted rainbow beetroots, sautéed spinach and red capsicum, finished with tomato vierge sauce.

ENTRECÔTE RÔTIE 215  BEST PAIRED WITH PABLO OLD VINE GARNACHA

Canadian Angus ribeye steak with two sides and sauces of your choice. (400gr)



FILET DE BAR AU BEURRE ET CITRON 125 BEST PAIRED WITH GERARD BERTRAND 'GRIS BLANC'

Pan-seared sea bass fillets with baby courgettes on a potato pavé, in a lemon-butter sauce and chive oil. (NEW)

JARRET D'AGNEAU 159    BEST PAIRED WITH PABLO OLD VINE GARNACHA

Red wine-braised lamb shank with lamb jus and sautéed spinach, with creamy mashed potatoes and rainbow carrots. (NEW)



SIDES

SAUTÉÉD VEGETABLES 21
SIDE SALAD 18
CAULIFLOWER GRATIN 22
MASHED POTATOES 17

GREEN BEANS ALMONDINE 17
FRENCH FRIES 19
ROASTED SWEET POTATOES 19

VEGAN 

SIGNATURE ITEMS 

VEGETARIAN 

CONTAINS NUTS 

CONTAINS ALCOHOL 

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MAIN COURSES

STEAK FLAMBÉ ET FRITES ⊕⊙

145 🍷 BEST PAIRED WITH
CHianti VERNAIOLO DOCG, ROCCA DELLE MACIE

Roasted beef tenderloin flambéed with brandy at your table, with fries and your choice of sauce.



POULET RÔTI AUX MORILLES

99 🍷 BEST PAIRED WITH
MIGUEL TORRES CHILE CORDILLERA CHARDONNAY

Roasted chicken breast on a bed of tagliatelle with morels cream sauce and chive-infused olive oil.



CASSEROLE DU PÊCHEUR

125 🍷 BEST PAIRED WITH
CHATEAU ROUBINE, LA VIE EN ROSE

A medley of pan-seared scallops, calamari, mussels and tuna, with oven-roasted fennel and garlic crostini in a tomato broth. **(NEW)**



LE BURGER UN DIMANCHE À PARIS ⊕

95 🍷 BEST PAIRED WITH
MARQUES DE CASA CONCHA MERLOT

Canadian Angus beef mixed with a hint of cacao nibs, layered with tomato confit, homemade onion-thyme jam, melted cheese, sautéed red cabbage, and a mascarpone béarnaise-style sauce, with a side salad and fries.



SAUCES: MUSHROOM 8 - GREEN PEPPERCORN 8 - BUTTER LEMON 11 - CREAMY HERB MUSTARD 11

Ⓥ VEGETARIAN Ⓥⓔ VEGAN ★ SIGNATURE ITEMS Ⓝ CONTAINS NUTS 🍷 CONTAINS ALCOHOL

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DESSERTS & CAKES

ÉCLAIR CARAMEL BEURRE SALÉ



DESSERTS & CAKES

LES PATISSERIES

- ÉCLAIR CHOCOLAT 28
- CROUSTILLANT CHOCOLAT NOIR 29 ^{GF}
- TARTELETTE AUX FRUITS ROUGES 51 ^N
- CHEESECAKE CASSIS 30 ^{GF} (NEW)
- CHEESECAKE MANGUE ET PASSION 30 ^{GF} (NEW)
- CHEESECAKE FRAISE 30
- TARTE AUX POMMES 31 ^{VE GF LF}



- FRAISIER 33
- TARTE AU CHOCOLAT ET CACAHUÈTE 35
- PARIS-BREST NOISETTE 35 ^N
- PARIS-BREST PISTACHE 38 ^N
- PARIS-NEW YORK 35 ^N
- COOKIES AU CHOCOLAT 23
- ÉCLAIR CARAMEL BEURRE SALÉ 28
- LA TROPÉZIENNE 28 (NEW)
- TARTE CITRON MERINGUÉE 34 (NEW)
- MILLE-FEUILLE AU CHOCOLAT 35
- MILLE-FEUILLE À LA VANILLE 38



GLACE, LA COUPE

COUPE SICILIA 40 ^N

Two pistachio and one raspberry ice cream scoops, sprinkled with roasted pistachio bits, topped with raspberries and a whipped cream spiral, drizzled with raspberry coulis.



COUPE UN DIMANCHE À PARIS 40 ^N

Two triple chocolate and one hazelnut ice cream scoops with brownies, topped with roasted almond shavings and a whipped cream spiral, drizzled with caramel-chocolate sauce.

COUPE EXOTIQUE 40

Two mango and one lemon ice cream scoops with lemon cake, topped with mangoes and a whipped cream spiral, drizzled with passion fruit coulis.

COUPE FRAISE 40

Two strawberry and one lemon ice cream scoops with lemon cake, topped with strawberries and a whipped cream spiral, drizzled with raspberry coulis.

LES GLACES ET SORBETS

UNE BOULE 17

A SCOOP OF EITHER ICE CREAM OR SORBET

OUR FLAVOR SELECTION ICE CREAM

TRIPLE CHOCOLATE, STRAWBERRY, VANILLA, SALTED BUTTER CARAMEL, PISTACHIO, HAZELNUT

SORBET ^{VE GF}

RASPBERRY, LEMON, MANGO

[!] CONTAINS ALCOHOL

^{VE} VEGAN

^{GF} GLUTEN FREE

^{LF} LACTOSE FREE

^N CONTAINS NUTS

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DESSERTS & CAKES

DESSERTS SUR ASSIETTE

SOUFFLÉ AU CHOCOLAT 47

With premium dark chocolate.
+ Ice cream scoop 16

SAFRAN MILK CAKE 48

Homemade saffron cake with creamy saffron-orange milk drizzle, topped with vanilla chantilly.

CRÈME BRÛLÉE 45

Blended with Madagascan vanilla pods; caramelized at your table.

TARTE TATIN 48

Slow-cooked caramelized apples on a layered puff pastry with vanilla ice cream.

GAUFRE AUX FRUITS 48

A French waffle topped with fresh strawberries or caramelized bananas, topped with homestyle hazelnut spread and nuts.

FRENCH TOAST 50

Caramelized brioche bread aside a fresh mix of berries and a spiral of mascarpone whipped cream, with a caramel or chocolate sauce.

BABA AU RHUM 49 ☹

Dark rum-soaked cake with vanilla chantilly; prepared at your table.

CRÊPE SUZETTE FLAMBÉE AU GRAND MARNIER 55 ☹

Layered butter crepes cooked in an orange reduction, flambéed with Grand Marnier orange liqueur at your table, served with vanilla ice cream.

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N CONTAINS NUTS **GF** GLUTEN FREE

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ROSE PISTACHE MILK CAKE 48

Homemade pistachio cake with a creamy rose milk drizzle, topped with vanilla chantilly.



PROFITEROLES 59

Homemade pâte à choux filled with vanilla ice cream, with a warm chocolate drizzle.



TIRAMISU FAÇON UDAP 53

Homemade ladyfingers soaked with an espresso shot, topped with homemade mascarpone-vanilla cream, dusted with cacao and topped with a chocolate disk.



GÂTEAUX LA SÉLECTION

For your festivities, on-the-road indulgences, or at-home treats, all cakes and macarons are available for takeaway.
Allow us 12 hours in advance to prepare your soon-to-be favorite dessert, our delightful cakes (6-8 pax).

CHEESECAKE FRAISE 169

Strawberry confit on an almond cake, wrapped in a gleaming red-glazed cream cheese with a perfectly placed quenelle on top, on a hazelnut-almond biscuit.



FRAISIER 195

Sweet strawberries on an almond-infused cake, with strawberry confit and vanilla ganache.



MILLE-FEUILLE FRAMBOISE ET FRAISE 375

Caramelized puff pastry lined with vanilla mascarpone cream and fresh raspberries and strawberries.



PARIS-BREST NOISETTE 160

Rich hazelnut cream and homemade hazelnut praline, layered within a golden choux pastry.



CHEESECAKE MANGUE ET PASSION 135

Exotic confit on an almond cake, wrapped in a gleaming orange-glazed cream cheese with a perfectly placed quenelle on top, on a hazelnut-almond biscuit.

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CROUSTILLANT CHOCOLAT 230

Tart covered with tuile de cocoa, topped with chocolate-almond cake and chocolate mousse, embellished with a gleaming ganache de chocolat.



MILLE-FEUILLE VANILLE ET CAMEL 335

Caramelized puff pastry lined with vanilla mascarpone and caramel cream.

TARTE AUX BAIES 230

A mix of berries and frangipane, garnished with raspberry confit and freshly picked berries.

MACARONS

Vanille
Chocolat
Framboise
Caramel Beurre Salé
Fraise Yaourt
Pommes Safran



BOX OF 6 PIECES	64
BOX OF 12 PIECES	125
BOX OF 28 PIECES	290

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DRINKS

HOT DRINKS

- ESPRESSO 15
- ESPRESSO DOUBLE 19
- ESPRESSO MACCHIATO 16
- DOUBLE ESPRESSO MACCHIATO 21
- AMERICANO 22
- CAPPUCCINO 24
- CAFÉ LATTE 24
- MOCHA 25
- CAFÉ VIENNOIS 26
- SPANISH LATTE 25
- FLAT WHITE 25
- CAFÉ BLANC 17

Water infused with lemon zest & orange blossom water.

ARABIC COFFEE POT 53

Served with mini Paris-Dubai tart.

TEA POT 21

Green, black, or herbal.

CAFÉ GOURMAND 53

Coffee or tea, with three mini pastries.

CHOCOLAT CHAUD UDAP 30 ⊕

Daily homemade hot chocolate.

COLD DRINKS

LES MOCKTAILS NON-ALCOHOLIC

- | | |
|--|------------------------------------|
| GRAPEFRUIT
CARROT 37 | LAVENDER
PINEAPPLE
MOJITO 37 |
| PEARL
OF
DUBAI 41 ⊕ | PASSION
VANILLA
MOJITO 37 |
| <small>Pineapple, passion fruit,
and peach</small> | STRAWBERRY
BASIL
MOJITO 37 |
| BLUEBERRY
SPICED 39 | |

FRESH JUICES

- | | |
|---------------------|---------------------|
| ORANGE 26 | APPLE 28 |
| LEMONADE 26 | CARROT 26 |
| MINT
LEMONADE 26 | CARROT
ORANGE 28 |

OTHERS

- | | |
|---------------------------------------|--|
| LOCAL WATER
S 10 - L 20 | ICED LATTE 24 |
| MINERAL IMPORTED WATER
S 16 - L 27 | ICED MOCHA 25 |
| SPARKLING WATER
S 20 - L 30 | ICED AMERICANO 23 |
| SOFT DRINKS 16 | ICED SPANISH LATTE 27 |
| | ICED TEA 22 |
| | <small>Lemon, peach, passion fruit
or raspberry.</small> |



SIGNATURE ITEMS

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