

# BREAKFAST

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

## P'TIT DÉJ, LES FORMULES

### LE PARISIEN 32

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

### LE PARISIEN SPÉCIAL 42 <sup>(N)</sup>

A warm pain au chocolat or croissant filled with pistachios or a croissant amandes, with coffee or tea.

### UN DIMANCHE À PARIS 86 <sup>(E)</sup>

Eggs any style with traditional baguette and croissant, alongside butter and jam, an assortment of brie, blue cheese, and goat cheese coated with cocoa nibs and rosemary-roasted potatoes, served with orange juice and your choice of coffee or tea. + Upgrade to special croissant\* 10.

### LE GOURMET 87 <sup>(E)</sup>

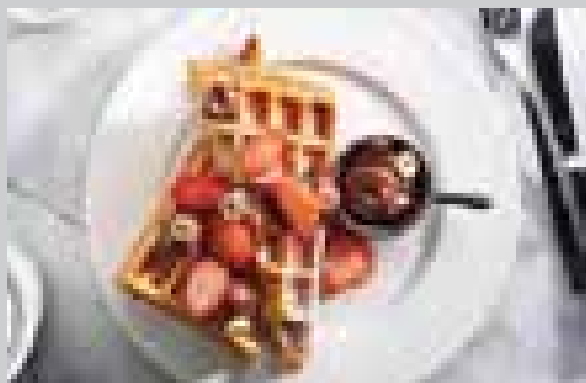
Eggs any style with a traditional baguette and croissant, alongside butter and jam, beef sausage, rosemary-roasted potatoes, accompanied with sautéed mushrooms and tomatoes, served with orange juice and your choice of coffee or tea. + Upgrade to special croissant\* 10.

### P'TIT DÉJ À LA FRANÇAISE 48 <sup>(E)</sup>

Rustic French baguette with jam, plain croissant, salted butter, and a glass of orange juice, with either coffee or tea.

### GAUFRE AU CHOCOLAT 46 <sup>(V)(N)</sup>

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



<sup>(N)</sup> NEW

<sup>(V)</sup> VEGETARIAN

<sup>(★)</sup> SIGNATURE ITEMS

<sup>(N)</sup> NEW RECIPE

<sup>(N)</sup> CONTAINS NUTS

<sup>(VE)</sup> VEGAN

## COIN SUCRÉ

### AÇAÏ & CHIA BOWL 54 <sup>(V)(N)</sup>

Coconut milk-soaked chia seeds with a fresh mix of bananas and strawberries topped with roasted almonds, dry apricots and shredded coconuts, completed with açai sorbet and peanut butter.



### PAIN PERDU 52 <sup>(V)</sup>

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



### GRANOLA AUX FRUITS 47 <sup>(V)(N)</sup>

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



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## COIN SALÉ

### 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 rosemary-roasted potatoes.

### CROISSANT AUX OEUFS 48

Homemade croissant filled with scrambled eggs and a mix of cheese, with a salad and a side of rosemary-roasted potatoes and cherry tomatoes.

### OEUFS AVOCAT 64

Toasted bread slice topped with cream cheese, avocado smash, 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 rosemary-roasted potatoes.

### SHAKSHUKA TRADITIONNELLE 60

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

### BÉNÉDICTE AU CRABE 85

Toasted brioche topped with sautéed spinach, crab meat, and two perfectly poached eggs, a drizzle of Hollandaise sauce, and a sprinkle of smoked paprika and chopped chives, served with a mesclun salad and a side of rosemary-roasted potatoes.



### SIDES

SAUTÉED MUSHROOMS 10	SMOKED TURKEY 13
SMOKED SALMON 27	AVOCADO 16
BEEF BACON 13	ADD EGG 10
ROSEMARY-ROASTED POTATOES 11	ADD CHEESE 12

### 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 rosemary-roasted potatoes with cherry tomatoes.



### OMELETTE AUX LÉGUMES 45

Rich, classic omelette whisked with diced tomatoes, mushrooms, spinach and feta, with a mesclun salad and a side of rosemary-roasted potatoes.

### OEUFS AU CHOIX 39

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

### OEUFS BÉNÉDICTE

Toasted brioche topped with two perfectly poached eggs, a drizzle of Hollandaise sauce and sprinkles of cocoa nibs, served with a mesclun salad and a side of rosemary-roasted potatoes.

-With smoked salmon & spinach 85

-With beef bacon & sautéed mushrooms 72



NEW



NEW RECIPE



VEGETARIAN



CONTAINS NUTS



SIGNATURE ITEMS



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# SOUPS & STARTERS

## FRITURE DE CALAMARS 68

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



## FOIE GRAS ET RILLETTES DE CANARD 59

Truffle foie gras pâté with homemade duck rillettes, served with baguette slices, crostini, truffle honey, pickled gherkins, slivered almonds, and sour cherry compote.



## FRITES À LA TRUFFE 49

French fries tossed in truffle mushroom sauce and freshly grated parmesan cheese.



## VOL-AU-VENT AUX CHAMPIGNONS ET POULET 45

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

## VOL-AU-VENT AUX FRUITS DE MER 48

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

## CARPACCIO DE BOEUF 79

Thinly sliced beef tenderloin with capers and pickled onions, finished with homemade rocket pesto, parmesan shavings, rocket salad, truffle oil, and smoked sea salt.



## TARTE SALÉE FAÇON NIÇOISE 52

Smoked salmon with ratatouille and rocket leaves on puff pastry, dressed with passion fruit and white chocolate vinaigrette, sprinkled with grated white chocolate.



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# SOUPS & STARTERS

## GOUGÈRES AU CRABE 47

Homemade cheese gougères filled with our flavorsome crab meat and drizzled with lemon mayo.



## HUÎTRES ROCKEFELLER 75

Fine de Claire No. 2 oysters filled with sautéed spinach and oven-perfect panko crumbs with parmesan cheese. Ask your waiter for availability.



## HUÎTRES 1 PIECE 25 - 6 PIECES 135

Fine de Claire No. 2 oysters laid in crushed ice with a selection of mignonette and horseradish. Ask your waiter for availability.



## CAMEMBERT À LA COMPOTE DE CERISE 49

Golden breaded camembert on a bed of homestyle sour cherry compote.

## CHEESE PLATTER 69

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

## BURRATA À LA LAVANDE 78

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

### SOUPES CLASSIQUES

#### SOUPE DU JOUR 45

Ask your waiter for the soup of the day.

#### SOUPE À L'OIGNON GRATINÉE 38

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



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# SALADS

## SALADE MÉDITERRANÉENNE 68

HALF PORTION 37 (V)

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.



## ENDIVES AU FROMAGE BLEU 64 (V) (N)

Fresh endives with caramelized walnuts, blue cheese crumbles and green apple purée, drizzled with creamy blue cheese.



## SALADE DE BETTERAVE ET ORANGE 68

HALF PORTION 39 (V) (★)

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.



## SALADE OCÉANE 89 (N) (V)

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.



## LES SALADES CLASSIQUES

### SALADE CÉSAR 58

HALF PORTION 31

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

+ Grilled chicken 10  
+ Grilled shrimps 22

### SALADE DE QUINOA 62

HALF PORTION 35 (N)

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 10  
+ Grilled shrimps 22

### SALADE AU CHÈVRE CHAUD 75 (V) (★)

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



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# SANDWICHES, CLUBS & TARTINES

## CLUB SAUMON 85

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



## SANDWICH AU RÔTI DE BOEUF 95

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.



## BURGER IMPOSSIBLE 92 (V)

Impossible™ patty topped with emmental cheese, sautéed mushrooms & onions. Garnished with sliced tomatoes, rocket leaves & mayo.

## BURGER UDAP 95 (★)

Canadian Angus beef mixed with a hint of cocoa 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.

## CLUB POULET 79

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.



## TARTINE AU BOEUF 89 (★)

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

## CROQUE UDAP 75 (★)(★)

Toasted oven-fresh brioche filled with caramelized onions, truffle béchamel, sliced turkey and grainy mustard, topped with raclette cheese at your table.

## BURGER AU POULET 79 (★)

Grilled chicken breast topped with melted brie cheese, crispy onions, rocket leaves and sliced tomatoes with pesto-mayo sauce. Served with a side salad and fries.



(★) SIGNATURE ITEMS

(VE) VEGAN

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(🍴) NEW RECIPE

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# PASTA & RISOTTO

## ORZO AUX LÉGUMES DU MOIS 67 <sup>VE</sup>

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



## RISOTTO DE QUINOA ET FRUITS DE MER 92 <sup>✳️</sup>

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

## RISOTTO AUX CÈPES ET CHAMPIGNONS DE PARIS 85 <sup>V</sup>

Velvety porcini and Parisian mushrooms risotto topped with parmesan tuiles.



## RISOTTO DE POULET AU SAFRAN 85

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



## MACARONIS AUX CRUSTACÉS 95 <sup>✳️</sup>

Fried soft-shell crab on a bed of al dente macaroni tossed in creamy lobster bisque, shrimps, crab meat, and cheese.



## GRATIN PARISIEN AU POULET 74

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



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# MAIN COURSES

## ESCALOPE DE POULET 89

Fried breaded chicken breast with cheesy spinach mashed potatoes, topped with parmesan and a rocket salad, with a lemon parsley and caper sauce.



## L'IMPOSSIBLE CASSOULET 95 ★ 🌱 VE

white beans cassoulet topped with sautéed garlic kale and plant-based Impossible™ meatballs, garnished with tomato confit.



## FILET DE BAR AU BEURRE ET CITRON 125

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

### SIDES

SAUTÉED VEGETABLES 21

SIDE SALAD 18

CAULIFLOWER GRATIN 22

ROASTED SWEET POTATOES 23

FRENCH FRIES 21

GREEN BEANS ALMONDINE 19

MASHED POTATOES 17

## POULET RÔTI AUX MORILLES 109 🌱

Roasted chicken supreme stuffed with goat cheese & morels mix, on a bed of tagliatelle with creamy morels sauce and chive purée.



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# MAIN COURSES

## ENTRECÔTE RÔTIE 245

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



## STEAK FRITES 158 \*

Canadian Angus tenderloin steak served with fries and your choice of sauce.



## CASSEROLE DU PÊCHEUR 137 ☹

A medley of pan-seared scallops, calamari, mussels and tuna, with oven-roasted fennel topped with a whole langoustine. Garnished with garlic crostini and a side of lobster tomato bisque.

## CONFIT DE CANARD 128 ☹\*

Crispy duck leg served with sweet and sour braised red cabbage, homemade bread dumplings, and a side of duck gravy.

## PAVÉ DE SAUMON 118

Pan-seared salmon on a bed of sautéed garlic kale topped with sauce vierge and a side of creamy mashed potatoes.

## BOEUF BOURGUIGNON 107 \*

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



### SAUCES

MUSHROOM 11

GREEN PEPPERCORN 11

BUTTER LEMON 11

CREAMY HERB MUSTARD 11



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# DESSERTS

## LES PÂTISSERIES

**CROUSTILLANT CHOCOLAT NOIR 29** <sup>GF</sup>

**GALET 32**

**FRAISIER 33**

**TARTE LACTÉ NOISETTE ET CAMEL 35**

**CHOU AUX PISTACHES ET CERISES 32**

**MOUSSE AU CHOCOLAT EN VERRINE 32**

**CHARLOTTE AUX MYRTILLES 35**

**FLAN DU CHEF (PIÈCE) 32**

**TARTELETTE AUX FRUITS  
ROUGES & NOIRS 51** <sup>N</sup>

**TARTE CITRON MERINGUÉE 34**

**TARTE VEGAN AUX POMMES 31** <sup>VE GF LF</sup>



**CHEESECAKE 30** <sup>GF</sup>

Mangue et Passion / Fraise

**PARIS-BREST 36**

Pistaches / Noisettes

**ÉCLAIR 28**

Chocolat / Caramel au Beurre Salé



## GLACES À LA COUPE

**COUPE SICILIA 40** <sup>GF N</sup>

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



**COUPE ORIENTALE 40** <sup>GF</sup>

Two mastika and one rose ice cream scoops, drizzled with pistachio praline and a swirl of whipped cream, garnished with crystallized rose petals.

**COUPE UDAP 40**

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.

## LES GLACES ET SORBETS <sup>GF</sup>

### UNE BOULE 17

A SCOOP OF EITHER ICE CREAM OR  
SORBET

#### OUR FLAVOR SELECTION ICE CREAM

CHOCOLATE, ROSE, VANILLA,  
PISTACHIO, HAZELNUT, MASTIKA

### SORBET <sup>VE GF</sup>

STRAWBERRY, LEMON

<sup>★</sup> SIGNATURE ITEMS

<sup>GF</sup> GLUTEN FREE

<sup>LF</sup> LACTOSE FREE

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# DESSERTS

## SUR ASSIETTE

### PAIN PERDU 50

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

### PROFITEROLES 59

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



### VIRGIN MOJITO 52 <sup>GF</sup>

Almond and hazelnut sablé topped with lemon cream & lime, mint & yuzu confit, crispy meringue & lime segments.

### L'ILE CHOCOLAT 52 <sup>GF</sup>

Flourless crumbled chocolate biscuit topped with chocolate mousse, cocoa streusel, praliné & chopped hazelnut with a side of crème anglaise.

### CRÈME BRÛLÉE 47 <sup>GF</sup>

Blended with Madagascan vanilla pods, caramelized at your table.

### MILLEFEUILLE 38

Chocolat / Vanille / Vanille et Fruits Rouges



### TIRAMISU FAÇON UDAP 53

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

### SOUFFLÉ AU CHOCOLAT 49

With premium dark chocolate.  
+ Ice cream scoop 17

### MACARONS SUR ASSIETTE OU À EMPORTER

1 PIECE	12
4 PIECES	44
12 PIECES	132
30 PIECES	330



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# HOT DRINKS

## HOT SPECIALTY

PICCOLO	19
CORTADO	22
FRENCH PRESS	48
V60	48
CHEMEX	48
SYPHON	48

## 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

Choice of Emirati or Saudi blend served with a selection of 3 mini pastries.

### TEA POT 21

Green, black, or herbal.

### CAFÉ GOURMAND 53

Choice of coffee served with a selection of 3 mini pastries.

### CHOCOLAT CHAUD UDAP 30 \*

Daily homemade hot chocolate.



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# COLD DRINKS

## ICED COFFEE

- COLD DRIP 25
- ICED MOCHA 25
- ICED AMERICANO 23
- ICED SPANISH LATTE 27
- ICED ROSE LATTE 32
- ICED LATTE 24
- ICED PISTACHIO LATTE 32

## SANTÉ

### LE GOÛT SAIN 38

Freshly juiced beetroots and sweet potatoes blended with fresh pineapple cubes.

### LE VERRE VITAL 38

Freshly juiced carrot with avocado, banana, and kale.

### L'ÉTÉ TOUTE L'ANNÉE 38

Freshly juiced pink grapefruit with raspberry, strawberry, and basil leaves.

### LE DÉTOX 38

Freshly juiced green apple with cucumbers, celery sticks, and a kick of ginger.

## FRESH JUICES

- ORANGE 26
- LEMONADE 26
- MINT LEMONADE 26
- APPLE 28
- CARROT 26
- CARROT & ORANGE 28
- WATERMELON JUICE 28

## MOCKTAILS

### PASTÈQUE À LA MENTHE 32

Freshly juiced minted watermelon with a dash of wild mint syrup.

### MULE GINGEMBRE 37

A fresh mix of blackberries with orange juice and ginger beer.

### MIX UDAP 36

A fresh mix of berries with blueberry purée, raspberry syrup, and a lemon twist.

### BAIES VANILLE 36

A fresh mix of berries with vanilla syrup and soda water.

### THÉ GLACÉ LITCHI 32

Lychee-infused green tea on ice.

### PEARL OF DUBAI 41

Pineapple, passion fruit, and peach.

### PASSION VANILLA MOJITO 37

### STRAWBERRY BASIL MOJITO 37



## OTHERS

MINERAL IMPORTED WATER S 16 - L 27  
SPARKLING WATER S 20 - L 30

LOCAL WATER S 10 - L 20  
SOFT DRINKS 16



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# GÂTEAUX

For your festivities, on-the-road indulgences, or at-home treats, all cakes and macarons are available for takeaway and dine-in.

Allow us 12 hours in advance to prepare your soon-to-be favorite dessert, our delightful cakes (6-8 pax).

## CHEESECAKE 169 <sup>GF</sup>

Choice of strawberry or mango passion.



## MILLEFEUILLE FRAMBOISE ET FRAISE 375

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



## MILLEFEUILLE VANILLE ET CARAMEL 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.

## FRAISIER 195

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



## PARIS-BREST 160 <sup>N</sup>

Choice of hazelnut or pistachio



## CROUSTILLANT CHOCOLAT 250 <sup>GF</sup>

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

## FLAN DU CHEF 230

Traditional creamy baked flan. Ask your waiter for available flavors.

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