

FRESHLY SQUEEZED JUICE

- Orange 22
- Lemon 22
- Pineapple 22
- Pomegranate 22
- Carrot 22

CHILLED JUICE

- Tomato 16
- Cranberry 16
- Apple 16

CHOCOLATE

- Traditional Hot Chocolate 25
- Traditional thick hot milk chocolate & whipped cream*

MILKSHAKES

- Banana 25
- Chocolate 25
- Vanilla 25
- Strawberry 25
- Caramel 25

SOFT DRINKS

- Pepsi / Diet Pepsi 12
- 7-up / Diet 7-up 12
- Mirinda / Mountain Dew 12
- Red Bull 22

WATER

- Hildon Natural half / full 14 / 20
- Hildon Sparkling half / full 14 / 20
- Aquafina half / full 12 / 18

FRENCH MINERAL WATER

- Evian Still half / full 22 / 32
- Badoit Sparkling half / full 22 / 32

SMOOTHIES

- Classic 25
Banana, strawberry puree, yoghurt & pineapple juice
- Peach Melba 25
Peach puree, raspberry puree, banana, mango juice & yoghurt
- Almond, Cinnamon & Honey 25
Almond, cinnamon & honey with banana, milk & yoghurt
- Banana Split 25
Banana, chocolate sauce, yoghurt, milk, topped with cream

COFFEE

- Espresso 14
- Turkish Coffee 16
- American Coffee 18
- Double Espresso 20
- Café Latte 20
- Cappuccino 22

SPECIALTY COFFEE

- Café Crème 20
Black coffee served with cream on the side
- Café Madeleine 25
Espresso & whipped cream
- Latte Machiatto 25
Layered latte with espresso & milk
- Minted Mochaccino 25
Latte with chocolate and mint syrup
- Café Mocha 25
Espresso with hot milk chocolate & whipped cream

Syrups 3

- Caramel
- Gingerbread
- Almond
- Hazelnut
- Vanilla

ICED TEA

- Lemon 25
Classic lemon iced tea with mint
- Asian 25
Black iced tea with fresh ginger & lemongrass
- European 25
Jasmine iced tea flavoured with strawberry puree
- Western 25
Jasmine iced tea with orange slices & passion fruit puree

MOCKTAILS

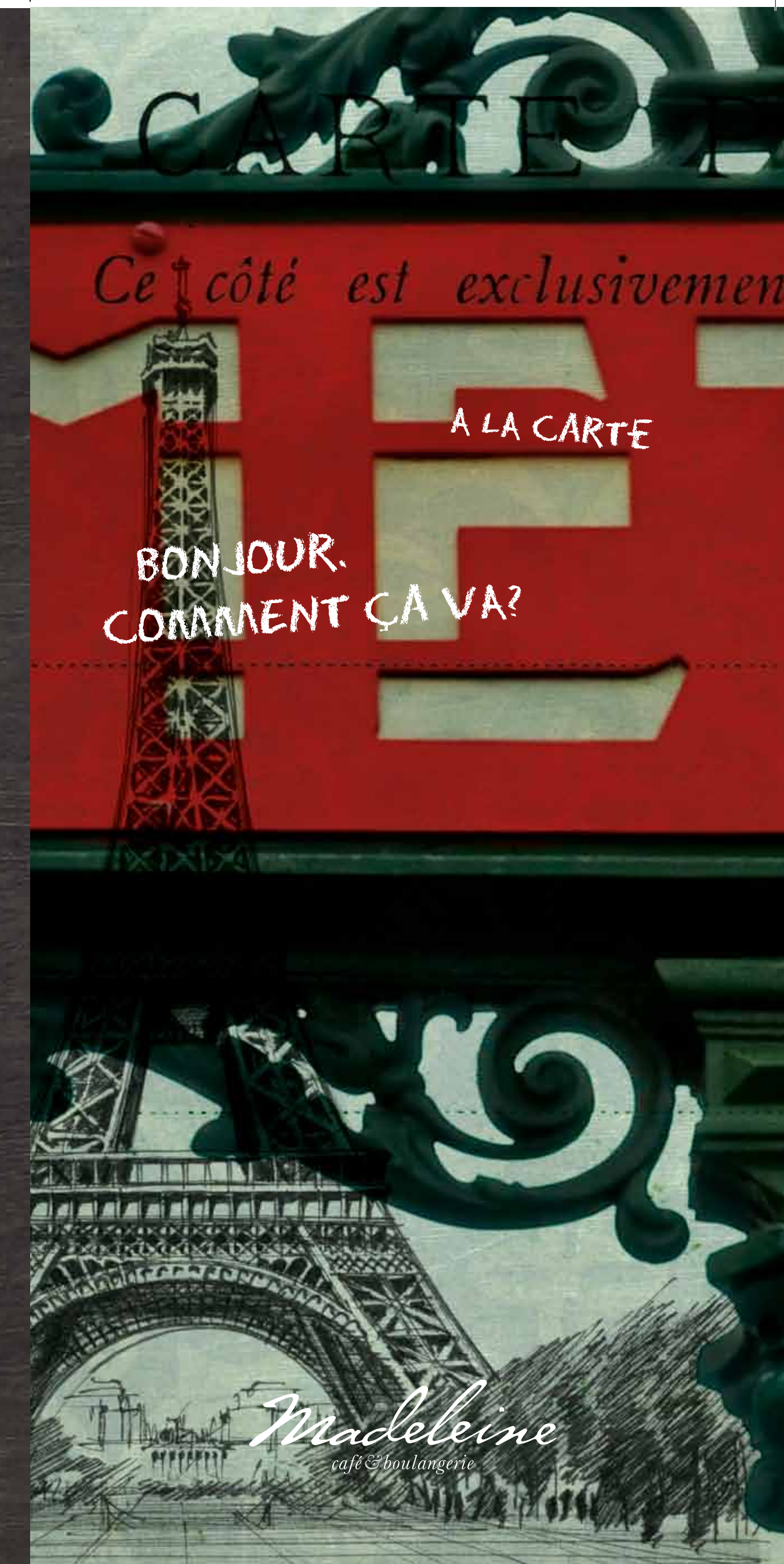
- Madeleine Colada 25
Classic blended virgin pina colada
- Parisian Sunrise 25
Orange, mango, pineapple topped with grenadine syrup
- French Spritzer 25
Lemon juice, pomegranate juice & 7UP
- Mint Lemonade 25
Fresh mint blended with homemade lemonade

ICED COFFEE

- Classic 22
Classic blended ice coffee
- Caramel 25
Classic iced coffee with caramel syrup
- Hazelnut 25 (n)
Classic iced coffee with hazelnut syrup
- Iced Mocha 25
Classic iced coffee with chocolate

TEA

- Black - Royal Breakfast 18
- Black - Earl Grey Flora 18
- Herbal - Rooibos 18
- Herbal - Chamomile 18
- Green - Gunpowder 18
- Green - Jasmine 20
- White - Blanc D'Anji 22
- White - Passion de Fruit 22
- Traditional Masala Tea 18



All prices are quoted in AED

HORS D'OEUVRES

- Salade Niçoise 52
Traditional salad with tuna, anchovies, peppers, egg, potato, beans & tomato
- Salade Provençale 50 (n) (v)
Roquette leaves with marinated tomatoes & peppers, artichokes, green olives & Xérès vinegar
- Chèvre Chaud 52 (n) (v)
Pan fried breaded goat's cheese with green salad & cherry tomatoes
- Salade Lyonnaise 52
Frisée & baby spinach salad with poached egg, pan fried sausage & garlic crouton
- Salade D'endives Au Roquefort 50 (n) (v)
Endive salad with Blue Roquefort cheese, walnuts, grain mustard dressing
- Escargots De Bourgogne 55
Snails with fresh herb butter & garlic
- Steak Tartare (raw) 60
Chopped raw beef tenderloin with traditional condiments, mixed green salad & toasted country bread
- Terrine De Foie Gras 85
Duck liver terrine served in a glass jar, fig jam & toasted brioche

QUICHES ET TARTES

- Quiche Lorraine 52
Traditional quiche with turkey ham, onions & Emmental cheese
- Quiche Brocoli Et Épinards 52 (v)
Broccoli & spinach quiche with Comté cheese
- Tarte A La Tomate 48 (v)
Freshly baked puff pastry topped with plum tomatoes, goat's cheese and roquette leaves
- Tartiflette 60
New potatoes with turkey lardons, onions, crème fraîche & Reblochon cheese baked in the oven, served with a small green salad

SOUPES

- Soupe A L'oignon 40
Onion soup topped with croutons and Gruyère cheese
- Potage St-Germain 40
Split pea soup with turkey bacon lardons
- Soupe De Poisson 50
Seafood soup with saffron & vegetables

SANDWICH

- Croque Monsieur 48
Toasted sandwich filled with turkey ham, cheese and béchamel sauce
- Croque Madame 52
Croque Monsieur topped with a fried egg
- Tartine Gratinée 52
Gratinated open turkey bacon and potato sandwich, sour cream, Comté cheese
- Pain Bagnat 50
Traditional roll filled with tuna, anchovies, tomato, boiled egg, capers & green olives
- Jambon Fromage 45
Turkey ham & cheese sandwich with Dijon mustard on baguette
- Poulet Mayonnaise 45
Poached chicken with mayonnaise, lettuce & cornichons on baguette

- Tomate Fromage 40 (v)
Slices of Gruyère cheese, tomato & crisp romaine on a buttered baguette

All sandwiches are served with a small green salad & French fries

PATES

- Macaroni Gratiné 50 (v)
Gratinated macaroni with béchamel sauce & Gruyère cheese, served with a small green salad
- Linguini A La Provençale 60 (v)
Linguini pasta tossed with roasted vegetables & rosé sauce, parmesan cheese
- Ravioli De Homard 75
Crab & lobster ravioli in a rich tomato sauce with spinach & celery

VIANDES

- Confit De Canard En Salade 80
Duck leg confit with green salad, tomatoes, sherry vinaigrette
- Poitrine De Poulet Aux Champignons 75
Roasted chicken breast with creamed sautéed mushrooms, asparagus & mashed potatoes
- Steak Beurre Maitre D'hôtel 110
Seared Sirloin steak, beurre Maitre d'hôtel, French fries or green salad
- Steak Haché 70
Pan fried minced beef steak, caramelized onion jus, French fries or green salad

POISSONS

- Filet De Saumon 75
Seared salmon fillet, steamed spinach, melted leeks, Parisienne potatoes & lemon
- Truite Amandine 80 (n)
Seared rainbow trout, almond brown butter, green beans with mashed potatoes or rice
- Filet de Dorade Niçoise 80
Roasted Sea Bream fillet, fingerling potatoes, green beans, olives, capers, tomatoes & butter sauce

POUR LES PETITS (FOR THE KIDS)

- Chicken Nuggets 35
- Fish Fingers 35
- Mini Sandwich 35
- *Personalise your meal with your choice of 2 accompaniments:
Green beans, carrots, peas, French fries or mashed potatoes
- Macaroni Cheese 35
- Penne Pasta with Tomato Sauce 35
- All kids meals come with a juice or water & a scoop of ice cream for dessert

DESSERTS

- Crème Caramel 30
Baked custard with caramel, garnished with orange zest confit
- Poire Belle Helene 30
Poached pear with chocolate sauce & vanilla ice cream
- Mille Feuille 25
Puff pastry layered with vanilla cream
- Eclair Au Chocolat 25
Choux pastry filled with chocolate cream & chocolate icing
- Tarte Citron 35
Lemon tart garnished with whipped cream
- Tarte Aux Fraises 40
Fresh Strawberry tart
- Mousse au chocolat 30
Chocolate mousse, amarena cherries, chocolate shavings
- Opera 30
Traditional Opera cake
- Assiette De Fromage 45 (v) (n)
Selection of French cheeses with bread basket
- Selection of ice cream or sorbet 10 per scoop
Ask the waiter for this month's flavors

MADELEINES

Choose from the following flavors:

Orange Chocolate Pistachio

6 pieces 18

12 pieces 32

(v) vegetarian
(n) contains nuts

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