

DUBAI RESTAURANT WEEK

2 COURSE LUNCH MENU – AED 95

STARTER

PISSALADIÈRE (N, S, G, V)

Onion tart, black olives

Or

SALADE NIÇOISE (S)

Yellow fin tuna, beans, cherry tomato, anchovies, eggs, olives

Or

CREVETTES SAUTÉES À L'AIL (S)

Sautéed prawns, garlic, parsley, lemon

MAIN

SUPRÈME DE POULET FERMIER (D)

Chicken breast, baby vegetables, sautéed potatoes

Or

RAVIOLES AU FROMAGE (G, D)

raclette's cheese raviolis

Or

MAGRET DE CANARD (D, G)

Duck breast, celeriac, sour cherry, roasted potatoes

DESSERT

CHOCOLATE MOUSSE (D)

Or

PAIN PERDUS (G, D)

Or

CREPES (G, D)

A - Alcohol | **D** - Dairy | **E** - Egg | **G** - Gluten | **H** - Homemade Pasta | **N** - Nuts | **S** - Seafood | **V** - Vegetarian | **Vg** - Vegan
Gluten Free items are available upon request

All prices are inclusive of VAT, municipality fees and service charge

BISTRO DES ARTS



DUBAI RESTAURANT WEEK

DINNER MENU – AED 150

STARTER 🍴

SALADE DE BETTERAVES AU CHÈVRE (D/G)

Beetroot salad, spinach, goat cheese, pistachio

Or

ESCARGOTS DE BOURGOGNE 6 (D)

Snails, garlic, parsley

Or

TARTARE DE THON (S)

Yellow fin tuna, avocado, ceviche sauce

MAIN 🍴

CONFIT DE CANARD (D)

Duck confit, lentils ragout, chorizo

Or

MOULES FRITES (S/D/G)

Mussels and french fries, marinières or à la crème

Or

STEAK TARTARE DU BISTRO (G,N)

Raw hand-cut beef tenderloin, french fries, salad

Or

GNOCCHIS

DESSERT 🍴

PROFITEROLES (G/D)

Or

APPLE TART (G/D)

Or

CREPES (G/D)

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