

Our kitchen use only fresh products, all are coming from Odeon's Market, imported from France and selected by Chef Thomas Duhamel.

LES ENTRÉES À PARTAGER (*Starters to share*)

Soupe à l'Oignon Gratinée

French Onion Soup (G)(D)

69 aed

Quiche du Jour

Quiche of the Day (G)(D)

60 aed

Caviar Petrossian et Purée de Pomme de Terre (15g)

Chef Thomas Signature Petrossian Caviar and Mashed Potatoes (D)

205 aed

Six Escargots de Bourgogne

Six Snails in Parsley Butter (S)(D)(N)

70 aed

Foie Gras mi-cuit, Coulis de Fruit de la Passion infusé au Café

Semi-Cooked Foie Gras, Coffee infused Passion Fruit Coulis and Balsamic (G)

110 aed

Asperges au Comté, Jus de Veau

Green Asparagus with Comté Cheese & Veal Jus (D)

65 aed

Moules Gratinées

Gratinated Mussels (S)(G)(D)

55 aed

Saumon Balik

Salmon Balik, Potato Mille-Feuille, Capers & Dill Cream (D)

90 aed

Burrata et Ratatouille Revisitée

Burrata, Smoked Eggplant, Capsicum Confit, Roasted Zucchini and Cherry Tomato (D)

70 aed

Carpaccio de Bœuf et Vinaigrette aux Câpres

Beef Carpaccio, Parmesan Cheese and Caper Vinaigrette (D)

60 aed

Sélection de Canapés (4 pièces)

Canape's Selection (Ratatouille Tart, Crispy Snail, Cheese Gougère, Balik Salmon) (G)(F)(D)(M)

45 aed

Assiette de Charcuterie du Marché d'Odéon

Odeon's Market Cold Cuts Platter

75 aed

LES SALADES

Salade de Homard et Avocats

Lobster, Avocados, Confit Tomatoes, Quail Eggs and Croutons (S)(G)(M)(D)

135 aed

Salade au Brie à la truffe

Truffle Brie Salad, Asparagus, Cherry Tomato, Grapes, Pumpkin Seeds, Raisins, Chives and Mustard Jam (D)(M)

80 aed

Salade de Chèvre Chaud

Goat Cheese Salad, Pine Nuts, Apples, Caramelized Walnuts and Honey Mustard Dressing (G)(D)(N)

75 aed

Salade Nicoise, Thon Snacké

Nicoise Salad, Seared Tuna, Anchovy and Sunny Vegetables (F)

75 aed

Salade à l'Avocat et aux Crevettes

Shrimps Avocado Salad, Mango, Cucumber, Fennel, Sesame Seeds and Asian Dressing. (S)(G)(Se)

105 aed

CAVIAR PETROSSIAN

Served with "Crème Fraîche", Blinis or Ratte Potato & sides. (F)(D)(G)

	30 gr	50 gr	125 gr
Ossetra Tsar Impérial® Caviar, cipenser gueldenstaedtii - Light Eggs, Full-Bodied, and Sensual	525 aed	870 aed	2175 aed
Daurenki® Royal Caviar, Acipenser Schrencki x Huso Dauricus - Ideal For an Initiation to Caviar	450 aed	825 aed	1875 aed
Beluga Tsar Impérial® Caviar, Huso Huso - Rare and Mythical, the Ultimate	1770 aed	2940 aed	7350 aed

LES FRUITS DE MER (Make your own seafood platter)

Served on Crushed Ice, with Homemade Mayonnaise or Shallots Vinegar and Lemon

	1 piece	6 pieces	12 pieces
Oysters Fine de Claire N°2	20 aed	115 aed	225 aed
Oysters Fine de Claire N°3	18 aed	105 aed	205 aed
Oysters Gillardeau N°2	28 aed	165 aed	325 aed
Oysters Gillardeau N°3	25 aed	145 aed	285 aed
Blue Lobster	350 aed		
Pink Prawns		80 aed	150 aed

LES POISSONS (Fish)

"La Pêche du Jour" en Filet Meunière, Condiment Poivrons et sauce Hollandaise

"Catch of the Day" Fillet with Capsicum Condiment and Hollandaise Sauce (F)(E)(D) (includes a side of your choice)

160 aed

Fregola aux Langoustine

Langoustine Fregola Pasta with Seafood Bisque (D)(G)(F)

160 aed

Aïoli de Cabillaud

Cod Fish, Garlic Sauce, Carrots, Green Beans & Potatoes (D)(F)

160 aed

Homard Breton Rôti au Beurre Persillé

Roasted Blue Lobster with Parsley & Garlic Butter (D)(S)(N) (includes a side of your choice)

450 aed

Moules Marinières, Frites

Mussels Cooked in Parsley and Shallots Sauce, served with French Fries (S)(D)

105 aed

Merlan Frit, Frite Maison et Sauce Tartare

Odeon Fish and Chips with Tartar Sauce (F)(G)(D)(E)

120aed

LES VIANDES (Meat)

Tartare de Bœuf Taillé au Couteau

Hand Cut Beef Tartare (M) (includes French Fries and Salad)

100 aed

Le Burger Odéon, Steak Haché Wagyu, Fromage Raclette et Mayonnaise à la Truffe

The Odeon's Burger, Pressed Wagyu Patty, Raclette Cheese, Gherkins and Truffle Mayonnaise (G)(D)

(includes French Fries and Salad)

100 aed

Cordon Bleu, Sauce Tomate & Jus de Veau

Stuffed Chicken with Veal Ham & Cheese, Tomato Sauce & Veal Jus (G)(D) (includes a side of your choice)

100 aed

Tournedos Rossini

Beef Tenderloin with Seared Foie Gras and Truffle Sauce (D) (includes a side of your choice)

250 aed

Bavette à l'Échalote

Flap Steak with Shallot Sauce (D)(G) (includes a side of your choice)

155 aed

Entrecôte Grillée, Sauce au Poivre

Grilled Ribeye, Pepper Sauce (D) (includes a side of your choice)

220 aed

Le "Steak Haché" Maison, Ketchup Français

Homemade Patty Steak and French Ketchup (D) (includes French Fries and Salad)

90 aed

Escalope de Veau à la Crème et aux Champignons <i>Creamy Veal Cutlet and Mushrooms Sauce (D) (includes a side of your choice)</i>	150 aed
Epaule d'Agneau Confité <i>Lamb Shoulder Confit "7hours" with Potato Millefeuille, Green Pea Puree & Baby Carrots (D)</i>	185 aed
Rigatoni et Ragoût de Veau aux Olives <i>Rigatoni Pasta with Veal Stew and Olives (D)</i>	105 aed
Blanquette De Veau, Riz Pilaf <i>Traditional French Veal Stew, Carrots, Mushrooms, Pearl Onion with Rice Pilaf (D)(G)</i>	150 aed
Bœuf Bourignon, Purée de Pommes de Terre <i>Beef Stew, Carrots, Mushrooms with Mashed Potato (D)</i>	195 aed
Suprême de Poulet "Plein Air" Rôti, sauce Morilles <i>Roasted French "Free Range" Chicken Breast, Morels Mushroom Creamy Sauce (D) (includes a side of your choice)</i>	140 aed
Cuisse de Canard Confité, Sauce à l'Orange <i>Duck Leg Confit "12 hours", Orange Sauce (D) (includes a side of your choice)</i>	150 aed

LES PLATS À PARTAGER (Main course to share)

Sole Meunière Traditionnelle <i>Dover Sole Fish served with Lemon Brown Butter (D)(F)</i> For 2 persons	400 aed
Bar En Croûte De Sel <i>Seabass Baked in a Herb Salt Crust served with a Virgin Pepper Sauce (F)</i> For 2 to 3 persons - Needs 40 min of preparation	450 aed
Poulet Entier Rôti du Marché d'Odéon, Sauce Moutardée <i>Whole Chicken Roasted Odeon's Market, with Onion Mustard Sauce (M)(D)</i> For 3 to 4 persons - Needs 60 min of preparation	200 aed
La Fondue Suisse <i>Traditional Swiss Cheese Fondue with Bread Cubes, Cold Cut & Salad (D)</i> For minimum 3 persons - Needs 30 min of preparation	160 aed / per person
La Raclette <i>Traditional Raclette with with Cold Cut, Potatoes & Salad (D)</i> For minimum 2 persons - Needs 30 min of preparation	160 aed / per person

LES VEGETARIENS (Vegetarians)

Aubergie Farcie à la Bonifacienne <i>Stuffed Eggplant with Corsican Cheese, Pilaf Rice (D)(G)</i>	90 aed
Ravioles d'Épinard, Sauce aux Champignons <i>Spinach and Ricotta Ravioli with a Creamy Mushroom Sauce (D)(G)</i>	90 aed
La Pâte Mafaldine à la Truffe <i>Mafaldine Pasta, Fresh Truffle and Creamy Mushroom Stock (D)(G)</i>	105 aed
<i>Contains Meat stock but can be done with Vegetable Stock, on request :</i>	
Ravioles de Royan, Bouillon de Volaille au Beurre Salé et Comté <i>Royan Raviolis, Chicken Stock, Salted Butter and Comte cheese (D)(G)</i>	90 aed
+ Add On Petrossian Caviar 15 gr (Chef's Favourite)	+175 aed

LES GARNITURES (*Sides*)

Cœur de Laitue <i>Lettuce Heart (M)</i>	25 aed	Gratin Dauphinois <i>Potato Gratin (D)</i>	30 aed
Ratatouille <i>Vegetable Stew, with Eggplant, Onions, Zucchini, Capsicum & Tomato Sauce</i>	25 aed	Gratin Dauphinois à la truffe <i>Truffle Potato Gratin (D)</i>	40 aed
Épinards et Champignons <i>Creamy Spinach & Mushrooms (D)</i>	25 aed	Frites Maison <i>Homemade French Fries</i>	25 aed
Purée De Pommes De Terre <i>Mashed Potatoes (D)</i>	25 aed	Riz Pilaf <i>Pilaf Rice (D)</i>	20 aed
Purée de Pommes de Terre à La Truffe <i>Truffle Mashed Potatoes (D)</i>	35 aed	Haricots Verts <i>Green Beans (D)</i>	30 aed

LES FROMAGES (*Cheese*)

L'Ardoise des 3 Fromages du Marché d'Odéon <i>Platter of 3 Cheeses, Odeon's Market Selection (D)(M)</i>	75 aed
L'Ardoise des 6 Fromages du Marché d'Odéon <i>Platter of 6 Cheeses, Odeon's Market Selection (D)(M)</i>	135 aed

LES DESSERTS (*Desserts*)

Vitrine De Pâtisserie <i>Pastry Display Selection</i>	45 aed
La Mousse au Chocolat <i>Chef Thomas's Childhood Chocolate Mousse and Chocolate Crumble (D)(G)</i>	45 aed
La Tarte Fine aux Pommes, Cuite à la Minute <i>Last Minute Baked Thin Apple Tart, Vanilla Ice Cream (D)(G)</i> For 1 to 2 persons - Needs 20 min of preparation	75 aed
La Crème Brulée <i>Vanilla Caramelized Custard Cream (D)</i>	40 aed
Les 3 Profiteroles <i>Choux Filled with Vanilla Ice Cream and Chocolate Sauce (D)(G)(N)For 1 to 2 persons</i>	70 aed
La Brioche Perdue, Banane Caramélisée et Glace Vanille <i>French Toast, Caramelized Banana and Vanilla Ice Cream (D)(G)</i> Needs 20 min of preparation	60 aed
Le Plateau de Fruits Frais Coupés <i>Fresh Seasonal Sliced Fruits Platter (For 1 to 2 persons)</i>	50 aed
Sélection de Mignardises (4 pièces) <i>Mini Pastries's Selection (Raspberry Tart, Lemon Meringue Tart, Chocolate Éclair and Vanilla Tropézienne) (D)(G)</i> Add a coffee to create the famous "Café Gourmand" à la Française !	50 aed
Le Tiramisu Liégeois <i>Tiramisu and Vanilla Ice Cream, Espresso Shot and Vanilla Whipped Cream (D)</i>	65 aed
Banana Split <i>Vanilla, Strawberry & Cremino Ice Cream with Banana, Almond Flakes, Chocolate Sauce and Whipped Cream</i>	65 aed
Strawberry Melba <i>Strawberry & Vanilla Ice Cream, Fresh Strawberries and Whipped Cream</i>	65 aed
Pistachio Figs Dream <i>Mascarpone Figs & Pistachio Ice Cream with Honey, Crushed Pistachio and Whipped Cream</i>	65 aed
Strawberry Mint Delight <i>Mint Chocolate & Strawberry Ice Cream with Strawberries and Mint Leaf</i>	65 aed
Cookie & Cream <i>Cookie, Cremino & Stracciatella Ice Cream with Chocolate Sauce and Whipped Cream</i>	65 aed
La Boule de Glace <i>Ice cream scoop (Vanilla, Strawberry, Chocolate & Gianduja, Cookie, Pistachio, Tiramisu, Mascarpone & Figs, Mint & Chocolate, Mango, Hazelnut, Coconut, Cherry & Chocolate, Lemon)</i>	20 aed