

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 <i>French Onion Soup (G)(D)</i>	69 aed
Quiche du Jour <i>Quiche of the Day (G)(D)</i>	60 aed
Caviar Petrossian et Purée de Pomme de Terre (15g) 🌲 <i>Chef Thomas Signature Petrossian Caviar and Mashed Potatoes (D)</i>	205 aed
Six Escargots de Bourgogne <i>Six Snails in Parsley Butter (S)(D)(N)</i>	70 aed
Foie Gras mi-cuit, Coulis de Fruit de la Passion infusé au Café 🌲 <i>Semi-Cooked Foie Gras, Coffee infused Passion Fruit Coulis and Balsamic (G)</i>	110 aed
Saumon Balik 🌲 <i>Salmon Balik, Potato Mille-Feuille, Capers & Dill Cream (D)</i>	90 aed
Carpaccio de Bœuf et Vinaigrette aux Câpres <i>Beef Carpaccio, Parmesan Cheese and Caper Vinaigrette (D)</i>	60 aed
Sélection de Canapés (4 pièces) <i>Canape's Selection (Ratatouille Tart, Crispy Snail, Cheese Gougère, Balik Salmon) (G)(F)(D)(M)</i>	45 aed

LES SALADES

Salade de Homard et Avocats 🌲 <i>Lober, Avocados, Confit Tomatoes, Quail Eggs and Croutons (S)(G)(M)(D)</i>	135 aed
Salade de Chèvre Chaud <i>Goat Cheese Salad, Pine Nuts, Apples, Caramelized Walnuts and Honey Mustard Dressing (G)(D)(N)</i>	75 aed
Salade à l'Avocat et aux Crevettes <i>Shrimps Avocado Salad, Mango, Cucumber, Fennel, Sesame Seeds and Asian Dressing. (S)(G)(Se)</i>	75 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	80 aed	150 aed
Pink Prawns			

(S) Shellfish / (D) Dairy / (F) Fish / (N) Nuts / (G) Gluten / (M) Mustard / (Se) Sesame, please inform the server about intolerances - All our prices are inclusive of VAT

LES POISSONS (*Fish*)

"La Pêche du Jour" en Filet Meunière, Condiment Poivrons et sauce Hollandaise <i>"Catch of the Day" Fillet with Capsicum Condiment and Hollandaise Sauce (F)(E)(D) (includes a side of your choice)</i>	160 aed
Homard Breton Rôti au Beurre Persillé  <i>Roasted Blue Lobster with Parsley & Garlic Butter (D)(S)(N) (includes a side of your choice)</i>	450 aed
Moules Marinières, Frites <i>Mussels Cooked in Parsley and Shallots Sauce, served with French Fries (S)(D)</i>	105 aed

LES VIANDES (*Meat*)

Tartare de Bœuf Taillé au Couteau <i>Hand Cut Beef Tartare (M) (includes French Fries and Salad)</i>	100 aed
Cordon Bleu, Sauce Tomate & Jus de Veau <i>Stuffed Chicken with Veal Ham & Cheese, Tomato Sauce & Veal Jus (G)(D) (includes a side of your choice)</i>	100 aed
Tournedos Rossini  <i>Beef Tenderloin with Seared Foie Gras and Truffle Sauce (D) (includes a side of your choice)</i>	250 aed
Bavette à l'Échalote <i>Flap Steak with Shallot Sauce (D)(G) (includes a side of your choice)</i>	155 aed
Entrecôte Grillée, Sauce au Poivre <i>Grilled Ribeye, Pepper Sauce (D) (includes a side of your choice)</i>	220 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
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 Confite, Sauce à l'Orange <i>Duck Leg Confit "12 hours", Orange Sauce (D) (includes a side of your choice)</i>	150 aed
Poulet de Pintade en Fricassée, sauce Morilles  <i>Guinea Fowl Fricasse with Morel Mushroom Sauce (includes a side of your choice)</i>	190 aed

LES PLATS À PARTAGER (*Main course to share*)

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 Cold Cuts, Potatoes & Salad (D)</i> For minimum 2 persons - Needs 30 min of preparation	160 aed / per person

LES VEGETARIENS (*Vegetarians*)

La Pâte Mafaldine à la Truffe 105 aed
Mafaldine Pasta, Fresh Truffle and Creamy Mushroom Stock (D)(G)

Contains Meat stock but can be done with Vegetable Stock, on request :

Ravioles de Royan, Bouillon de Volaille au Beurre Salé et Comté 90 aed
Royan Raviolis, Chicken Stock, Salted Butter and Comte cheese (D)(G) +175 aed
+ Add On Petrossian Caviar 15 gr (Chef's Favourite) 🌲

LES SANDWICHES

Parisian Sandwich 45 aed
Veal Ham, Emmental Cheese, Gherkin & Salted Butter (D)(G)

Tuna Sandwich 47 aed
Cooked Tuna, Lettuce, Egg, Tomato & Mayonnaise (D)(G)

Salmon Sandwich 54 aed
Smoked Salmon, Capers Cream, Lettuce & Cucumber (D)(G)(F)

Brie Cheese Sandwich 46 aed
Brie Cheese, Lettuce, Tomato, Salad, and Mustard Jam (D)(G)(M)

Foie Gras Sandwich 🌲 95 aed
Foie Gras, Rocket Leaves, Sliced Apple and Mustard Jam (D)(G)(M)

LES GARNITURES (*Sides*)

Cœur de Laitue 25 aed
Lettuce Heart (M)

Ratatouille 25 aed
Vegetable Stew, with Eggplant, Onions, Zucchini, Capsicum & Tomato Sauce

Épinards et Champignons 25 aed
Creamy Spinach & Mushrooms (D)

Purée De Pommes De Terre 25 aed
Mashed Potatoes (D)

Purée de Pommes de Terre à La Truffe 🌲 35 aed
Truffle Mashed Potatoes (D)

Gratin Dauphinois 30 aed
Potato Gratin (D)

Gratin Dauphinois à la Truffe 🌲 40 aed
Truffle Potato Gratin (D)

Frites Maison 25 aed
Homemade French Fries

Riz Pilaf 20 aed
Pilaf Rice (D)

Haricots Verts 30 aed
Green Beans (D)

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

FESTIVE YULE LOGS

Chocolate Buche (Slice) <i>Composed of Chocolate Mousse, Chocolate soft nutty Biscuit, crispy layer of Praline and Nuts. (D)</i> <i>(G)(N)</i>	55 aed
Coffee Buche (Slice) <i>Composed of a Coffee Buttercream and a soft Biscuit. (D)(G)</i>	55 aed
Chestnut Buche (Slice) <i>Composed of Chestnut & Vanilla Mousse, Candied Chestnuts, soft nutty Biscuit and Meringue. (D)</i> <i>(G)(N)</i>	55 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 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
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> <i>Add a coffee to create the famous "Café Gourmand" à la Française !</i>	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