

Les Entrées

Escargots à la Bourguignonne	40
Snails Cooked in Garlic Butter	
Soupe à l'Oignon (A)	45
Caramelized Onion Soup, Bread Gratinée	
L'Assiette de Charcuterie	55
Cold Cuts Platter and Condiments	
Burrata, Concassée de Tomates	65
Fresh Burrata, Tomato Concasse	
Pastilla de Chèvre au Miel et Noix (N)	50
Crispy Goat Cheese Pastilla, Dates, Nuts, Salad	
Terrine de Foie Gras	60
Foie Gras Terrine, House Compote, Grilled Seasonal Fruit	
Shrimp Tasting (S)	115
Selection of 500gr Mixed Shrimps	
Raviole de Homard et sa Bisque (S)	70
Lobster Ravioli, Lobster Bisque	
Tartare de Thon	65
Tuna Tartare, Avocado Salad	
Tartare de Boeuf	65
Beef Tartare, Pickled Vegetables, Mixed Green Salad	
La Flo Caesar	75
Baby Gem Lettuce, Chicken, Croûtons, Tomato, Parmesan, Caesar Dressing	
La Niçoise	75
Seared Tuna, Tomato, Potato, French Beans, Bell Pepper, Olives, Onion, Anchovy, Egg	

Les Plats

Risotto Aux Fruits de Mer (S)	155
Mixed Seafood Risotto, Tomato Bisque	
Sole de Douvres, Meunière ou Grillée	240
500gr to 600gr Wild Dover Sole, "Meunière" Style or Grilled, Pommes Anna, Creamy Spinach	
Cabillaud Poêlé, Brandade, Marinière de Coques (S)	135
Seared Cod Fillet, Herb Mashed Potato Brandade, Cockle Sauce	
Filet de Bar Grillé, Feuilleté Provençal, Sauce Vièrge Câpres et Citron	145
Fillet of Grilled Seabass, Provençal Vegetable Tart, Lemon and Capers Sauce Vièrge	
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<b>Souris d'Agneau Braisée, Risotto</b> .....	155
Lamb Shank, Slowly Cooked, Risotto	
<b>Confit de Canard Soulard</b> .....	140
Soulard Duck Confit, Herb Crushed Potatoes, Wild Mushrooms Sauce	
<b>Steak Frites 250gr or 350gr *</b> .....	125/155
Your Choice of 250gr or 350gr Grilled Striploin Steak, French Fries, Mixed Green Salad	
<b>Tartare de Boeuf</b> .....	125
Beef Tartare, Pickled Vegetables, French Fries, Mixed Green Salad	
<b>Chateaubriand *</b> .....	165
Grilled Chateaubriand, Vegetables of the Day, French Fries	
<b>Demi Poulet Fermier Grillé, Gratin Dauphinois</b> .....	135
Grilled Honey Glazed Boneless Free Range Half Chicken, Dauphinois Gratin	
<b>Deux Cailles Farcies, Flambées, Sauce Foie Gras, Purée de Panais (A)</b> .....	185
Two Boneless Quails, Flambéed , Chestnut Stuffing, Foie Gras Sauce, Parsnips Purée	
<b>Boeuf en Croûte</b> .....	185
Beef Wellington, Truffle Mashed Potato, Creamy Spinach, Jus Gras	
<b>Boeuf Bourguignon (A)</b> .....	140
Braised Beef in Burgundy Wine, Mashed Potato	

*All meat cuts served with your choice of béarnaise, wild mushrooms, caramelized onions or peppercorn sauce.

# Oysters

Bouzigues, Languedoc Roussillon, France - Packed with sea flavors with medium flesh

No3 Bouzigues "Fine de Claire" 3 Pcs .....	45
No3 Bouzigues "Fine de Claire" 6 Pcs .....	90
No3 Bouzigues "Fine de Claire" 9 Pcs .....	125
No3 Bouzigues "Fine de Claire" 12 Pcs .....	160

Saint Kerber, Brittany, France - Great sea flavors with firmer flesh and nutty finish

No4 Saint Kerber "Fine de Claire" 3 Pcs .....	45
No4 Saint Kerber "Fine de Claire" 6 Pcs .....	90
No4 Saint Kerber "Fine de Claire" 9 Pcs .....	125
No4 Saint Kerber "Fine de Claire" 12 Pcs .....	160

Oyster Tasting

Saint Kerber & Bouzigues 3 Pcs .....	45
Saint Kerber & Bouzigues 6 Pcs .....	90
Saint Kerber & Bouzigues 9 Pcs .....	125
Saint Kerber & Bouzigues 12 Pcs .....	160

# Seafood Platters

All our Seafood platters are served with lemon, shallot vinegar, mayonnaise, rye bread and butter.

<b>Shrimp Tasting</b> .....	115
Selection of 500gr Mixed Shrimps	
<b>Écailler's Platter</b> .....	170
Selection of 5 St Kerber and 4 Bouzigues Oysters, Shellfish, 100gr Mixed Shrimps	
<b>Flo's Platter</b> .....	295
Selection of half Lobster, half Crab, 200gr Mixed Shrimps, 2 St Kerber and 2 Bouzigues Oysters	
<b>Brasserie's Platter</b> .....	445
Selection of Whole Lobster, Whole Crab, 200gr Mixed Shrimps	
<b>Bretagne's Platter</b> .....	395
Selection of half Lobster, half Crab, 500gr Mixed Shrimps, 3 St Kerber and 3 Bouzigues Oysters, Shellfish	
<b>Prestige's Platter</b> .....	565
Selection of Whole lobster, Whole Crab, 200gr Mixed Shrimps, 3 St Kerber and 3 Bouzigues Oysters, Shellfish	
<b>Royal's Platter</b> .....	655
Selection of Whole lobster, Whole Crab, 500gr Mixed Shrimps, 5 St Kerber and 4 Bouzigues Oysters, Shellfish	

# Trym All

For 2 to Share, Our "Sweet Tooth High Tea" (N) ..... 95/255  
Selection of 10 small desserts along with 2 coffees or best 2 glasses of champagne

## Desserts

<b>L'Éclair Comme au Nutella (N)</b> .....	40
Chocolate and Praline Éclair	
<b>Tarte Citron-Passion Meringuée Déstructurée (A)(N)</b> .....	40
Deconstructed Lemon and Passion Fruit Meringue Pie	
<b>Crêpes Suzette (A)</b> .....	55
Crêpes Flambéed with Grand Marnier, Vanilla Ice Cream	
<b>Paris-Abu Dhabi (N)</b> .....	45
Our Own Version of Paris-Brest with Light Date Cream	
<b>Gâteau Tendre et Chaud, Sauce Caramel Beurre Salée</b> .....	45
Sticky Toffee Date Pudding, Salted Caramel Sauce	
<b>Découverte Macarons, 6 Pièces (N)</b> .....	50
3 Flavours Macarons, 6 Pieces	
<b>Classique Crème Brûlée Vanille-tonka</b> .....	40
Classic Vanilla and Tonka Bean Crème Brûlée	
<b>Profiteroles au Chocolat Grand Cru</b> .....	45
Vanilla Ice Cream Stuffed Choux Pastries, Warm Chocolate Sauce	
<b>Tarte Tatin Bretonne</b> .....	45
Brittany Style Warm Apple Tart	
<b>Le Nouveau Mystère des Bois</b> .....	55
Frozen Cassis Mousse, Crispy Meringue, Lime and Lemon Sorbet	
<b>Ménage à Trois... Chocolats (N)</b> .....	45
Trio of Chocolates Lava Cake Style, Crème Fraîche Ice Cream	
<b>Chocolat ou Café Liégeois</b> .....	45
Chocolate or Coffee Ice Cream, Vanilla Ice Cream, Iced Coffee or Iced Chocolate, Chantilly, Cookie	
<b>Café or Champagne Parisien (N)</b> .....	55/135
Torn...! Try our selection of 4 small desserts along with a coffee or best with a glass of champagne	
<b>L'Assiette de Fromage (N)</b> .....	55
Our Cheese selection varies with the season	
<b>Assortiment de Crèmes Glacées (Per Scoop)</b> .....	15
Choices of Ice Cream and Sorbet	

## Tempted by an After Dinner Cocktail!

«Laissez-vous tenter» with our Death by Chocolate, a Lemon Chiffon Pie or Orange Brulée and much more... Ask your waiter!

# Business Lunch

Your choice of 2 courses (Entrée+Plat or Plat+Dessert) for AED 105

Add a third course for AED 35

## Entrées

### Escargots à la Bourguignonne

Snails Cooked in Garlic Butter  
Or

### Pastilla de Chèvre au Miel et Noix (N)

Crispy Goat Cheese Pastilla, Dates, Nuts, Baby Gem Salad  
Or

### L'Assiette de Charcuterie

Cold Cuts Platter and Condiments

## Plats

### Le Steak Frites

Grilled Striploin Steak, French Fries  
Or

### Saumon Grillé, Purée de Pommes de Terre, Sauce au Basilic

Grilled Salmon, Mashed Potato, Basil Butter Sauce  
Or

### Le Poulet Frites

Honey Glazed Free Range Chicken, French Fries

## Desserts

### L'Éclair Comme au Nutella (N)

Chocolate and Praline Éclair  
Or

### Assortiment de Crèmes Glacées

Choices of Ice Cream and Sorbet (2 Scoops)  
Or

### L'Assiette de Fromage (N)

Our Cheese selection varies with the season

## Add a Glass of Wine for AED 35

Sauvignon Blanc Cuvée Sabourin - Côtes de Gascogne -

Or

Beaujolais Village - Burgundy -

(A) Alcohol (S) Shellfish (N) Nuts Please advise us should you have any allergies or ingredient specific dietary requirements  
All prices are in United Arab Emirates Dirhams and exclusive of 4% municipality fee, 6% tourism fee and 10% service charge