

Our kitchen uses 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>	65 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>	210 aed
Papillotes de Langoustines, Sauce Cocktail <i>Langoustine Papillotes, Cocktail Sauce(D)(G)(S)</i>	135 aed
Crabe Royal et Concombre à la Crème <i>King crab and cucumber rolled in a light horseradish cream (D)(S)</i>	125aed
Œuf Mimosa à la Truffe <i>Organic egg with truffle mayonnaise and crispy croutons (D)(E)(G)</i>	60 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>	85aed
Asperges au Comté, Jus de Veau <i>Green Asparagus with Comté Cheese & Veal Jus (D)</i>	65 aed
Moules Gratinées <i>Gratinated Mussels (S)(G)(D)</i>	55 aed
Saumon Balik <i>Salmon Balik with Caviar, Potato Mille-Feuille, Capers & Dill Cream (D)</i>	110 aed
Carpaccio de Bœuf et Vinaigrette aux Câpres <i>Beef Carpaccio, Parmesan Cheese and Caper Vinaigrette (D)</i>	65aed
Sélection de Canapés (4 pièces) <i>Canape's Selection (Ratatouille Tart, Crispy Snail, Cheese Gougère, Balik Salmon) (G)(F)(D)</i>	50 aed
Assiette de Charcuterie du Marché d'Odéon <i>Odeon's Market Cold Cuts Platter (N)(D)</i>	75 aed

LES SALADES

Salade à l'avocat <i>Choice of Prawns or Lobster, with Fresh Avocado, Orange Segments, Quail Egg, Parmesan, Crisp Croutons, and a Dill Cocktail Dressing. (S)(G)(M)(D)</i>	70 / 140 aed
Salade de Chèvre Chaud <i>Toasted Goat Cheese on Walnut Bread, Green Apple, Beetroot, Button Mushroom, Dried Cranberry, Almond Crumble and Walnut Dressing (G)(D)(N)</i>	60 aed
Salade Nicoise, Thon Snacké <i>Tataki-Style Tuna, Lettuce, Rocket, Fresh Tomato, Confit Capsicum, Pickles, and a Lemon Soy Dressing(F)(G)</i>	70 aed
Salade de Poulet Croustillant <i>Crispy Chicken Breast, Fresh Greens in a Creamy Vinaigrette, Shredded Vegetables, Crumbled Blue Cheese, and Lightly Crushed Egg. (G)(E)(D)</i>	65 aed

(S) Shellfish / (D) Dairy / (F) Fish / (N) Nuts / (G) Gluten / (M) Mustard / (Se) Sesame / (E) Egg / (R) Raw Meat
Please inform the server about intolerances -All our prices are inclusive of VAT

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 Shallot 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		
King Crab Leg	220 aed		
Pink Prawns		80 aed	150 aed

LES POISSONS (Fish)

Saumon Grillé, Sauce Choron

Grilled Salmon Fillet served with a Tomato-infused Béarnaise Sauce (F)(E)(D) (includes a side of your choice)

145 aed

"La Pêche du Jour" Filet et Sauce Hollandaise

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

160 aed

Cabillaud au Beurre Blanc, Riz Pilaf

Butter-Seared Cod, Leeks, Mushroom Beurre Blanc with Pilaf Rice (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)

150 aed

LES VIANDES (Meat)

Tartare de Bœuf Taillé au Couteau

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

105 aed

Soupe à l'Oignon Burger × BedouinFoodie 🍷

170g Ground Angus Beef Steak, Caramelized Onions, Melted Raclette & Onion Soup dip (G)(D) (includes a side of French Fries)

145 aed

Soupe à l'Oignon Burger à la Truffe × BedouinFoodie 🍷

170g Ground Angus Beef Steak, Caramelized Onions, Melted Black Truffle Raclette Cheese & Black Truffle-Infused Onion Soup Dip, Finished with Fresh Black Truffle Shaved at the Table.

195 aed

Cordon Bleu, Sauce Tomate & Jus de Veau

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

105 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)

160 aed

Entrecôte Grillée, Sauce au Poivre <i>Grilled Ribeye, Pepper Sauce (D) (includes a side of your choice)</i>	225 aed
Le "Steak Haché" Maison, Ketchup Français <i>Homemade Patty Steak and French Ketchup (D) (includes French Fries and Salad)</i>	100 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>	160 aed
Epaule d'Agneau Confit <i>Lamb Shoulder Confit "7hours" with Potato Millefeuille, Green Pea Puree & Baby Carrots (D)(G)</i>	185 aed
Rigatoni et Ragoût de Veau aux Olives <i>Rigatoni Pasta with Veal Stew and Olives (D)(G)</i>	105 aed
Blanquette De Veau, Riz Pilaf <i>Traditional French Veal Stew, Carrots, Mushrooms, Pearl Onion with Rice Pilaf (D)(G)</i>	160 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>	145 aed
Cuisse de Canard Confit, Sauce aux Figs <i>Duck Leg Confit "12 hours", Figs 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)(G)</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> <i>(1.2kg-1.5kg for 2-3 persons) / (1.6kg-2kg for 3-4persons) / (2.1kg-2.5kg for 4-6 persons)</i> Needs 40 min of preparation	450 aed / 650 aed / 900 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 60-90 mins of preparation	240 aed
La Raclette <i>Traditional Raclette with Cold Cut, Potatoes & Salad (D)(N)</i> For minimum 2 persons - Needs 30 min of preparation	195 aed / per person 100 aed / per kid

LES VEGETARIENS (Vegetarians)

Aubergine Farcie à la Bonifacienne <i>Stuffed Eggplant with Corsican Cheese & Ratatouille paste (D)(G) (includes a side of your choice)</i>	100 aed
La Pâte Gnocchetti à la Truffe <i>Gnocchetti 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)	+135 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)(N)</i>	75 aed
L'Ardoise des 6 Fromages du Marché d'Odéon <i>Platter of 6 Cheeses, Odeon's Market Selection (D)(M)(N)</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)(E)(N)</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)(E)</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)(E)</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 Tropicane) (D)(G)(E)</i> Add a coffee to create the famous "Café Gourmand" à la Française !	50 aed
Banana Split <i>Three Scoops of Ice Cream with Banana, Almond Flakes, Chocolate Sauce and Whipped Cream (D)(N)</i>	65 aed
Coffee Liégeois <i>Vanilla and Coffee Ice Cream, Espresso Shot and Vanilla Whipped Cream (D)</i>	65 aed