

FALL MENU

Automne 2026



STARTERS & SALADS

Soupe à l'Oignon Gratinée 70

Traditional French Onion Soup, Slowly Caramelized Onions and Melted Comte Cheese (G)(D)(C)

Quiche du Jour 65

Chef's Daily Homemade Quiche Served With a Small Seasonal Salad (G)(D)

Œuf Mimosa à la Truffe 65

Organic Eggs, Truffle Mayonnaise and Crispy Butter Croutons (D)(E)(G)

Escargots de Bourgogne 75

6 Burgundy Snails Baked With Garlic, Parsley and Butter (S)(D)(N)

Foie Gras mi-cuit, Coulis de Fruit de la Passion Infusé au Café 90

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

Moules Gratinées 75

French Mussels Gratinated With Garlic Herb Butter (S)(G)(D)

Carpaccio de Bœuf et Vinaigrette aux Câpres 70

Thinly Sliced Raw Beef, Parmesan Cheese and Caper Vinaigrette (D)

Assiette de Charcuterie du Marché d'ODEON 80

Selection of Premium Halal Cured Meats from our Market (N)(D)

Salade à l'Avocat 75 / 145

Fresh Avocado, Orange Segments, Quail Egg, Parmesan and Cocktail Dressing Choice of Prawns or Lobster (S)(G)(M)(D)

Salade de Chèvre Chaud 65

Warm Goat Cheese on Toasted Walnut Bread, Apple, Beetroot, Mushrooms, Almond Crumble and Walnut Dressing (G)(D)(N)

Salade Nicoise, Thon Snacké 80

Seared Tuna, Fresh Vegetables, Olives, and Lemon Soy Dressing (F)(G)

Salade de Poulet Croustillant 70

Crispy Chicken Breast, Blue Cheese, Seasonal Greens, Crushed Egg and Creamy Vinaigrette (G)(E)(D)

SEAFOOD PLATTER

Served on crushed ice with homemade mayonnaise, shallot vinegar and lemon

	1 pc	6 pcs	12 pcs
Oyster Fine de Claire N°2	22	125	235
Oyster Fine de Claire N°3	20	110	215
Oyster Gillardeau N°2	32	180	336
Oyster Gillardeau N°3	28	165	305
Blue Lobster	350	-	-
King Crab Leg	220	-	-
Cooked Pink Prawns	-	80	150
Caviar Petrossian	525	870	2175
Ossetra Tsar Impérial®	30 gr	50 gr	125 gr

SANDWICHES

Parisian Sandwich 59

Veal Ham, Emmental Cheese, Gherkin & Salted Butter (G)(D)

Tuna Sandwich 59

Cooked Tuna, Lettuce, Egg, Tomato & Mayonnaise (F)(E)(G)

Chicken Sandwich 59

Chicken Breast, Lettuce, Egg, Tomato & Mayonnaise (G)(E)

Brie Cheese Sandwich 59

Brie Cheese, Lettuce, Tomato, Apricot Jam & Salted Butter(G)(D)

Merguez Sandwich 75

Harissa Mayonnaise, Grilled Onion, Fresh Herbs (G)

VEGETARIANS

Aubergine Farcie à la Bonifacienne 105

Corsican-Style Stuffed Eggplant With Cheese and Ratatouille, Pilaf Rice (D)(G)

Ravioles de Royan 95

Traditional French Ravioles Served in a Comté and Butter Broth (D)(G)

Add 15g of Caviar Petrossian +135

The Chef's Favourite Pairing

GALETTES

-Savory Buckwheat Crepe -

La Complète 55

Choice of Veal Ham or Smoked Turkey, Emmental Cheese, Egg (D)(E)

La Chèvre Épinard 55

Creamy Goat Cheese, Spinach & Melted Goat Cheese (D)

La Saumon Fumé 75

Smoked Salmon, Creme Fraiche & Leeks (D) (F)

ALLERGENS LEGEND

(S) Shellfish (D) Dairy (F) Fish (N) Nuts (G) Gluten (M) Mustard (Se) Sesame (E) Egg (R) Raw Meat (C) Celery

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FISH

Saumon Grillé, Sauce Choron	150
<i>Grilled Salmon Fillet With Tomato-Infused Béarnaise Sauce (F)(E)(D) Includes a Side of your Choice</i>	
La Pêche du Jour	165
<i>Fresh Market Fish Fillet Served With Hollandaise Sauce (F)(D)Includes a Side of your Choice</i>	
Cabillaud au Beurre Blanc, Riz Pilaf	165
<i>Cod Fillet, Butter Sauce and Pilaf Rice, Leeks, Mushroom (D)(F)</i>	
Homard Breton Rôti au Beurre Persillé	450
<i>Roasted Brittany Blue Lobster With Parsley Garlic Butter (D)(S)(N) Includes a Side of your Choice</i>	
Moules Marinières, Frites	185
<i>French Mussels Cooked With Shallots, Served With Fries (S)(D)</i>	

SHARING DISH

Sole Meunière Traditionnelle	400
<i>Whole Dover Sole Prepared in the Classic French Style with Lemon Brown Butter (D)(F)(G)</i>	
<i>For 2 guests</i>	
Bar en Croûte de Sel	450 / 650 / 900
<i>Whole Seabass Baked in a Herb Salt Crust Served With a Virgin Pepper Sauce (F)</i>	
<i>For 2 to 6 guests</i>	
Poulet Entier Rôti du Marché d'ODEON	240
<i>Whole Roasted Chicken With Our Signature Mustard Sauce (M)(D)</i>	
La Raclette	199 / per person
<i>Traditional Raclette Served With Cold Cuts, Potatoes and Salad (D)(N)</i>	
<i>Minimum 2 guests</i>	100 / per kid

MEAT

Tartare de Bœuf Taillé au Couteau	110
<i>Hand-cut Raw Beef Tartare Prepared in the French Tradition (M)(R)(G) Includes French Fries and Salad</i>	
Soupe à l'Oignon Burger x BedouinFoodie	150
<i>Angus Beef Burger, Caramelized Onions, Melted Raclette Cheese, Onion Soup Dip, Served With Fries (G)(D)(C)</i>	
Cordon Bleu, Sauce Tomate & Jus de Veau	110
<i>Chicken Breast Stuffed With Veal Ham and Melted Cheese (G)(D)(E)Includes a Side of your Choice</i>	
Tournedos Rossini	265
<i>Beef Tenderloin Topped With Foie Gras and Truffle Sauce (D)Includes a Side of your Choice</i>	
Bavette à l'Échalote	165
<i>French Flap Steak Served With a Classic Shallot Sauce (D)(G)Includes a Side of your Choice</i>	
Entrecôte Grillée, Sauce au Poivre	230
<i>Premium Ribeye Steak With Traditional Pepper Sauce (D) Includes a Side of your Choice</i>	
Le “Steak Haché ” Maison	105
<i>French-Style Minced Beef Steak Served With Fries and Salad (D)</i>	
Escalope de Veau à la Crème et aux Champignons	165
<i>Veal Cutlet With Creamy Mushroom Sauce (D) Includes a Side of your Choice</i>	
Blanquette De Veau, Riz Pilaf	165
<i>Traditional French Veal Stew With Vegetables and Rice Pilaf (D)(G)</i>	
Bœuf Bourguignon, Purée de Pommes de Terre	200
<i>Slow-cooked Beef in Sauce with Mashed Potatoes (D)</i>	
Suprême de Poulet "Plein Air" Rôti, sauce Morilles	150
<i>Roasted Free-range Chicken Breast With Morel Mushroom Cream Sauce (D) Includes a Side of your Choice</i>	
Cuisse de Canard Confit	155
<i>Slow-cooked Duck Leg Confit With Fig Sauce (D) Includes a Side of your Choice</i>	

SIDE DISHES

Cœur de Laitue	28
<i>Lettuce Heart With Mustard Vinaigrette (M)</i>	
Ratatouille	28
<i>Traditional Provençal Vegetable Stew</i>	
Épinards et Champignons	33
<i>Creamy Spinach & Mushrooms (D)</i>	
Pommes Dauphine	33
<i>Light and Crispy French Potato Puffs (D)(E)(G)</i>	
Purée De Pommes De Terre	28
<i>Traditional Buttery Mashed Potatoes (D)</i>	
Purée de Pommes de Terre à La Truffe	38
<i>Mashed Potatoes Finished With Black Truffle (D)</i>	

Gratin Dauphinois	33
<i>Creamy Potato Gratin Baked Until Golden (D)</i>	
Gratin Dauphinois à la Truffe	43
<i>Classic Potato Gratin With Black Truffle (D)</i>	
Frites Maison	28
<i>Homemade French Fries</i>	
Riz Pilaf	23
<i>French-Style Pilaf Rice (D)</i>	
Haricots Verts	33
<i>French Green Beans (D)</i>	
Poêlée de Champignons	33
<i>Sautéed Seasonal Mushrooms (D)(F)(N)</i>	

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DESSERTS

Vitrine de Pâtisserie 49
Selection from Our Pastry Display

La Mousse au Chocolat 49
*Chef Thomas's Childhood Chocolate Mousse,
Chocolate Crumble (D)(G)(E)(N)*

La Tarte Fine aux Pommes, Cuite à la Minute 79
*Thin Crispy Apple Tart, Vanilla Cream (D)(G)
For 1 to 2 guests – 20 minutes preparation time*

La Crème Brûlée à la Vanille 45
Classic Vanilla Bean Crème Brûlée (D)(E)

Les 3 Profiteroles 75
*Vanilla Ice Cream Filled Choux Pastries, Warm
Chocolate Sauce (D)(G)(E)
For 1 to 2 guests*

Le Plateau de Fruits Frais 55
*Seasonal Fresh Fruit Platter
For 1 to 2 guests*

Sélection de Mignardises (4 pièces) 55
*Chef's Selection of Mini French Pastries (D)(G)(E)
Add an Espresso and create the famous Café Gourmand*

Banana Split 70
*Vanilla, Chocolate and Strawberry Ice Cream,
Fresh Banana, Whipped Cream and Chocolate Sauce (D)(N)*

Café Liégeois 70
*Vanilla and Coffee Ice Cream,
Espresso and Whipped Cream (D)*

La Coupe de Glaces Artisanales 20 / per scoop
*Three Scoops of Ice Cream or Sorbet (D)
Ask your server for today's flavours*

Les Crêpes Maison 45
*Butter & Sugar / Suzette / Dark Chocolate / Salted Caramel /
Strawberry Jam / Chestnut Cream / Nutella / Banana & Nutella /
Lemon Butter & Sugar
Add Homemade Vanilla Whipped Cream +10*



CHEESE

Ardoise des 3 Fromages du Marché d'ODEON
Selection of Three Artisanal French Cheeses (D)(M)(N)

80

Ardoise des 6 Fromages du Marché d'ODEON
Selection of Six Artisanal French Cheeses (D)(M)(N)

140

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