

FOOD

BOUCHE OF THE DAY

Chef's Choice (G, D)
House-made sourdough, French baguette, soft roll, Beurre de Baratte, tapenade

ENTRÉES | SALADES

Oysters (Dibba No. 2) (S, L)	
Half Dozen	95
Dozen	175
Moules Noires à la Vapeur (G, D, S)	160
Steamed black mussels, Sauvignon cream sauce, garlic parsley butter, country bread	
Escargot au Four (D, G, S)	90
Baked snails, garlic parsley butter, red wine reduction, wakame	
Tartare de Boeuf (D, G, M)	90
Egg yolk confit, aioli, caper berries, crispy sourdough	
Foie Gras (G, D, N)	110
Grilled foie gras, caramelized pineapple, plum compote, hazelnut, crispy brioche	
Salade de Thon Niçoise (S, E)	90
Green beans, tuna saku, Taggiasca olives, quail egg, La Ratte potato, asparagus, cherry tomato	
Salade de Betteraves et Fromage de Chèvre (D, V, N)	85
Heirloom beetroot, goat cheese mousse, pine nuts, mango, grapes, honey dressing	

SOUPES

Onion Soup Gratinée (V, D)	75
Classic French onion soup, baguette, Emmental cheese	
Seafood Bouillabaisse (G, D, S)	85
Clams, mussels, shrimp, seabass, aioli crouton	

FRUITS DE MER

Saumon Norvégien (G, D, S)	160
Avocado mousse, zucchini, beetroot dust	
Bar du Chili (D, S)	175
Chilean seabass, broccoli, parsnip coulis, cherry confit, saffron butter sauce	
Homardier et Fagottelli (G, D, S)	150
Shrimp, lobster bisque, caviar, baby frisée	

VÉGÉTARIEN

Calamarata Pasta (V, G, N, D)	90
Datterino tomato, stracciatella, basil pesto	
Roasted Asparagus (V, M, N)	60
Grilled asparagus, grain mustard, macadamia	
Roasted Portobello (L, N, V)	65
Cauliflower purée, hazelnuts, chimichurri, chives	

COURS DU MAINE

Magret de Canard (D)	150
Pan-seared duck breast, braised fennel, caramelized fig, orange sauce	
Côtes Courtes à Cuisson Lente (D, G, C)	180
Short ribs, celeriac purée, baby carrot, truffle, ginger, chives, veal jus	
Poitrine de Poulet Confite Farcie (L, D, G)	140
Stuffed chicken, spinach & sun-dried tomato, pomme purée, asparagus, crispy corn, chanterelle mushroom jus	
Steak Australien de Wagyu Mignon (D)	210
Beef tenderloin, fondant potato, butternut mash, heirloom beetroot, foie gras, morel jus	
Côtelette d'Agneau d'Australie (D, G)	195
Lamb chop, Dauphinoise potatoes, haricots verts, piquillo peppers, pepper jus	

LES DESSERTS

Coffee Calcul (D, G, E)	65
Coffee mousse, crémeux coffee, chocolate soil	
Tarte Fine aux Pommes (D, G, E)	65
Thin apple tart, vanilla ice cream	
Chocolate Fondant (D, G, E)	65
Warm chocolate cake, vanilla ice cream, rasperry gel	
Crème Brûlée (D, E)	65
Traditional crème brûlée, caramelized sugar, Swiss meringue	

BEVERAGES

WHITE WINE

	Glass	Demi	Bottle
Petit Chablis, 'Pas Si Petit', La Chablisienne Chardonnay	80	190	375
Gavi DOCG, Beni Di Batasiolo Cortese	65	155	305
Babydoll, Yealands Sauvignon Blanc	65	155	305
LOIRE VALLEY			
Muscadet Sur Lie, Château de la Preuille Muscadet			460
Pouilly-Fumé, Ladoucette Sauvignon Blanc			950
FRANCE - ALSACE			
Domaine Trimbach Gewürztraminer			575
CÔTES DU RHÔNE			
Châteauneuf-du-Pape Blanc, Domaine des Senechaux Roussanne, Marsanne, Viognier			750
BURGUNDY			
Domaine Laroche Chablis Les Chanoines Chardonnay			375
Pouilly-Fuissé Vieilles Vignes, Domaine Cordier Père et Fils Chardonnay			890

RED WINE

Château Bel Air Merlot, Cabernet Sauvignon	55	130	260
Bourgogne 'Laforêt', Domaine Joseph Drouhin Pinot Noir	85	200	400
Rioja Tinto, Navajas Tempranillo, Merlot, Cabernet Sauvignon	70	170	330
FRANCE - RHÔNE			
Côtes-du-Rhône Belleruche Rouge Syrah, Grenache			560
Châteauneuf-du-Pape, Clos de L'Oratoire Cinsault, Syrah, Grenache, Mourvèdre			780
FRANCE - BORDEAUX			
Frank Phélan Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot			880
Château Kirwan, 3ème Grand Cru Classé Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot			1,950

ROSÉ WINE

Château Gassier Esprit Gassier Rosé Syrah, Grenache, Cinsault, Rolle	55	135	270
Mirabeau Grenache Noir, Cinsault, Syrah, Cabernet Sauvignon	55	130	260
Château de l'Aumerade Cru Classé, Cuvée Marie Christine Grenache Noir, Cinsault, Syrah, Cabernet Sauvignon			450
Whispering Angel, Château d'Esclans Grenache, Rolle, Syrah, Cinsault			475

CHAMPAGNE

	Glass	Bottle
Louis Roederer Brut	145	725
NON-VINTAGE CHAMPAGNE		
Moët & Chandon 'Imperial Brut'		700
Ruinart Blanc de Blancs		1,450
VINTAGE CHAMPAGNE		
Dom Pérignon Brut		3,000

SIGNATURE COCKTAILS

	Glass
Rita's Revenge	55
Silver tequila, Cointreau, artisan mango & jalapeño infused purée, fresh lime juice, mango & jalapeño infused ice ball	
Normandy Sour	70
Hennessy V.S Cognac, Cointreau, lemon bitters, sugar	
Smoked Herb Garden	60
Rosemary infused Russian vodka, Gin Mare, artisan passion fruit & thyme infused purée, basil leaves, rosemary, thyme, passion fruit seeds, smoked with rosemary	
Seaside Treasure	70
Grey Goose vodka, Chambord, peach purée, fresh pineapple, yuzu lemonade, peach pearls, dry ice	
Hermetic Desire	95
Limoncello, Louis Roederer Champagne, homemade lemongrass syrup, lemon bitters, lemongrass molecular pearls	
La Vie en Rose	60
Gin, Aperol, pineapple juice, lemon juice, passion fruit	
Lavender Martini	55
Gin, lavender syrup, lemon juice, splash of sparkling wine, garnished with lemon twist & lavender sprig	

NON-ALCOHOLIC COCKTAILS

Bella Donna	55
Passion fruit juice, cranberry juice, rosemary, thyme, basil, lemon juice	
Passion de Lavande	65
Lavender syrup, coconut water, passion de fleur syrup, lemon juice	
Parisian Sunset	60
Egg white, watermelon juice, lemon juice, passion fruit, grenadine	
Extase à la Pomme	65
Green apple, ginger, lemon juice, cinnamon syrup	

SOFT DRINKS

Soft Drinks	20
Coca-Cola, Diet Coca-Cola, Sprite, Diet Sprite, Diet Pepsi, Ginger Ale, Fanta	
Energy Drinks	40
Red Bull, Red Bull Sugar Free	

WATER

	0.5L	1L
Acqua Panna	20	33
San Pellegrino	20	33

FRESH JUICE

Fresh Juice	30
Watermelon, Orange, Pineapple	

COFFEE

Coffee	18
Espresso, Double Espresso, Americano, Latte, Cappuccino	



la Zalle.
BISTRO

saadiyatbeachclub.ae