

Soups

	AED
GRATINATED ONION SOUP	45
FISH SOUP <i>With rouille, croûtons, emmental</i>	60
CREAMED MUSSEL SOUP (S)	60

Salads

NICOISE SALAD <i>Seared tuna</i>	75
CHICKEN SALAD <i>Lettuce and parmesan, anchovy dressing</i>	65
ROSTANG SALAD (S) <i>Shrimp, veal bacon, croûtons, emmental</i>	80
PERIGOURDINE SALAD (N) <i>Smoked duck, walnuts, pinenuts, foie gras, croûtons</i>	85

Starters

GRAVADLAX <i>Pastrami salmon</i>	90
GOAT'S CHEESE TERRINE	65
DUCK FOIE GRAS TERRINE <i>Spicy puff bread</i>	95
GREEN ASPARAGUS <i>With vinaigrette or hollandaise</i>	70
SEA BASS AND SEA BREAM TARTAR <i>With scallops and avruga caviar</i>	80
FRIED CRAB, SQUID AND SHRIMP (S) <i>With tartare sauce</i>	80
SNAILS <i>With garlic butter</i>	70

Signature Dishes

	AED		
PATE EN CROUTE <i>Veal and foie gras terrine</i>	85	140	PENNE LOBSTER GRATIN (S) <i>Lobster cream and cheese</i>
PARISIAN LOBSTER SALAD	130	130	PEPPERED TUNA STEAK <i>Pommes-pont-neuf</i>

Main Courses

GRILLED SEAFOOD (S) <i>Scallop, prawn, calamari, "Café de Paris" butter</i>	145
MUSSELS MARINIÈRE (A)(S)	85
PLANCHA OF FRENCH SEA BASS <i>Niçoise vegetables</i>	145
DUCK "POT AU FEU" <i>Gribiche sauce</i>	135
ROAST RACK OF LAMB <i>"Petit pois a la Francaise"</i>	165
BREADED VEAL ESCALOPE MEUNIÈRE <i>Lemon and veal sauce</i>	145
STEAK TARTAR "À LA MINUTE" <i>Hand cut</i>	105
FILLET STEAK ROSSINI (A) <i>Foie gras and port wine sauce</i>	220
BRAISED LAMB SHANK <i>Lyonnaise potatoes, tomato and black olive sauce</i>	135

Side Orders

GRATIN DAUPHINOIS - POMME PONT-NEUF - RATATOUILLE - STEAMED VEGETABLES - GRILLED BASMATI RICE - FRENCH FRIES	20
---	----

Parisian Brasserie by Michel Rostang

Contains (A) alcohol, (S) shellfish, (N) nuts. (V) vegetarian.
All prices inclusive of 10% authority fees and 10% service charge

Raw Bar

Oysters			AED
3 BELON N0	CADORET	<i>Brittany Coast</i>	130
3 SPECIAL N3	PRAT AR COUM	<i>Brittany Coast</i>	75
3 SPECIAL N3	GILLARDEAU	<i>Atlantic Coast</i>	110
3 FINE DE CLAIR N3	TSARSKAYA	<i>Atlantic Coast</i>	95
3 SPECIAL N3	SYDNEY ROCK	<i>Australia</i>	75
3 SPECIAL N2	JERSEY	<i>Great Britain</i>	75

Shellfish	AED
CREVETTES	90
CLAMS	95
WHELKS	60
WHOLE CRAB	85
KING CRAB CLAWS	90
HALF MAINE LOBSTER	180
SEVRUGA CAVIAR (30g)	Market price

Seafood Platter

THE PARISIAN <i>For two</i>	420
<i>Prawns, clams, crab, whelks, Gillardeau, Tsarskaya, Prat Ar Coum, Belon</i>	
SMALL PARISIAN	180
<i>Prawns, clam, Tsarskaya, Sidney Rock, Jersey, Gillardeau</i>	
THE PLATE	150
<i>Clam, Tsarskaya, Prat Ar Coum, Sidney Rock, Gillardeau</i>	

Catch of the day

	AED
FRENCH SEA BASS	400
TURBOT	410
SEA BREAM	310
DOVER SOLE	490
GRILLED MAINE LOBSTER	350
GRILLED TIGER PRAWN	130

For two persons.

Grilled, flambéed or baked in salt crust. Served with butter-lemon sauce.

Parisian Brasserie by Michel Rostang

Contains (A) alcohol, (S) shellfish, (N) nuts. (V) vegetarian.
All prices inclusive of 10% authority fees and 10% service charge