LE MENU

PLANTATION
BRASSERIE | BAR | TERRACE

SOUPES

Soupe à l'oignon (D) (A) — AED 49
Classic French Gratinated Onion Soup

Bisque de Crevettes (A) (D) — AED 55
Shrimps Velouté

SALADES & ENTRÉES FROIDES

Salade Niçoise (S) — AED 60
Yellowfin Tuna, French Beans, Cherry Tomatoes, Anchovies, Egg, Olives and French Dressing

Salade de Chevre Chaud (D) (N) — AED 55
Goat Cheese, Caramelized Walnuts, Cherry Tomatoes, Chives, Pine Nuts, Balsamic Vinegar Dressing

Salade d'avocat de Roquette Avec Vinaigrette au Citron (N) — AED 60
Avocado, Roccula, Green Apple, Fresh Figs, Mustard Vinaigrette

Huile d'olive Burrata et Tomate Patrimoniale (D) (V) (N) — AED 72
Fresh Burrata, Heirloom Tomatoes, Roccula Leaves, Fresh Basil and Pesto Sauce

Caesar Salad (S) (D) — AED 60
Romaine Lettuce, Parmesan Cheese, Anchovies, Bread Croutons & Caesar Dressing

Add to Your Salad (S) — AED 15
Grilled Prawns or Lemon Marinated Chicken Breast

Escargots De Bourgogne 6 / 12 (S) (D) — AED 55 | 85
Snails, Garlic Butter, Parsley

Crevettes Sautee's à l'ail (S) (D) — AED 75
Sautéed Prawns, Garlic, Parsley and Lemon, Steamed Broccoli

Foie Gras Poêle (A) (D) — AED 95
Pan-Fried Foie Gras, Mango Chutney, Brioche Bread, Red Wine Sauce

Oyster Fine De Claire (S) Avec Condiments

3 Pieces	AED 45
6 Pieces	AED 75
12 Pieces	AED 105

Plateau de Charcuterie (P) Avec Condiments — AED 120

SEAFOOD

Sole Meunière (S) (D) — AED 135
Whole Dover Sole Cooked with Butter, Lemon Juice and Parsley, Baby Potato and Green Vegetable

Moules Marinière (S) (A) — AED 95
With French Fries

Saumon à la Plancha (S) (D) — AED 120
Braised Green Beans, Asparagus, Potato Puree, Capers and Lemon Butter Sauce

Loup de mer rôti (SF) — AED 115
Roasted Sea Bass Fillet, Honey Glazed New Potato, Asparagus, Beans, Baby Carrot

LES PLATS

Filet de Boeuf Angus Sauce au Choix — AED 145
Angus Beef Fillet with your choice of Sauce with French fries & salad

Sauces
Poivre, Champignons ou Vin Rouge (A)Pepper Sauce, Mushroom Sauce, Red Wine Sauce or Béarnaise Sauce

Cuisse de Canard Confite — AED 95
Duck leg Confit Served with Sarladaise Potatoes and Apple

Carréd'agneau à la Provençale (D) (G) — AED 155
Herb Crusted Rack of Lamb, Ratatouille, Tarragon Sauce

Blanc de Poulet Farci au Foie Gras et épinards — AED 85
Chicken Breast Stuffed with Foie Gras, Roasted Baby Potato, French Green Beans and Rosemary Jus

Risotto aux Champignons Sauvage (D) (V) — AED 65
Mushroom Risotto Cooked in Cream Sauce with Parmesan Cheese

MENU DE JOUR — AED 160
Choose 2 dish for (per person)

SALADS
Salade d'avocat de Roquette Avec Vinaigrette au Citron
Avocado, Roccula, Green Apple, Fresh Figs, Mustard Vinaigrette

MAIN COURSE
Entrecote
Beef Rib Eye Steak, French Fries, Pepper Sauce

DESSERT
Tarte au Citron
Lemon Tart, Raspberry Sauce

TOUTE LA JOURNEE

Plantation Signature Burger (D) — AED 89
Wagyu Beef Patty, melted emmental cheese, fried egg, veal bacon, remoulade sauce, caramelized onion, arugula, Belgian fries and mix salad.

Brie and Honey Meltdown Sandwiches (D) — AED 59
Served with Truffle Fries

Bistro Steak Sandwich (D) — AED 85
Grilled Beefsteak, Gherkins, Caramélise Onion, Sauté mushroom, Melted Cheese

Ricotta Cheese and Spinach Tortellini (V) (D) — AED 65
Tortellini Pasta Stuffed with Ricotta Cheese and Spinach in Creamy Pesto Sauce

LE DESSERT

Apple Tarte Tatin (D) — AED 45
Vanilla Ice cream, Caramel Sauce

Soufflé (D) (35 minutes wait) — AED 48
Vanilla Sauce

Crème Brulée (D) — AED 42
Fresh Berries

Fondant au Chocolat (D) — AED 42
Vanilla Ice cream, Chocolate sauce

Plateau de Fruits Frais — AED 55
Fresh Fruit Platter

Assiette de Fromages Français — AED 65
French Cheese Platter

PLANT BASE MENU

SALADS

Pomegranate Salad — AED 45
Pomegranate, Spring Onion, Jalapeno, Parsley, Fresh Mint, Lemon and Olive oil

Mesclaun Salad with Violife Feta Cheese — AED 55
Mescluan Lettuce, Greek feta Cheese, Cucumber, Tomato, Rocca, Capsicum, Black Olive, Red Radish, Lemon and Olive oil

Salade de Quinoa et d'Avocat — AED 55
Quinoa, Avocado, Apple, Cherry Tomato, Caramelized Pecan Nut, Orange Segment and Honey, Olive oil and Lemon dressing

MAIN COURSE

The Beyond Burger — AED 85
The Plant based Patty, Tomato, Lettuce, Jalapeno, Tomato Salsa and Mix Green Salad

Spicy Plant based Meat Ball Fricassee — AED 110
Served with Tomato Sauce and Vegetable

Creamy Tagliatelle — AED 65
Pasta with Mushroom,Garlic and Cherry Tomato

Gluten Free Penne Pasta with Vegan Bolognaise Sauce — AED 65

DESSERT

Vegan Lemon Coconut Tart — AED 40
Crispy Tart Base, Almond Ground, Coconut Flakes, Lemon Juice, Coconut Milk

Raspberry Vegan Cheese Cake — AED 45
Raspberry Layer, Walnut, Coconut Milk, Vanilla Extract Vegan Cream Cheese

Clafoutis Chaud aux Cerises Servi avec Glace Vanille — AED 49

Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food-borne illness.
Written further information is available upon request.
(A) Contains Alcohol (P) Contains Pork (N) Contains Nuts (S) Contains Shellfish (D) Contains Dairy (V) Vegetarian (SF) Sustainable Fish
All prices are in UAE Dirhams inclusive of 7% Municipality fee, 10% service charge and 5% VAT.