

Sunday Lunch

2 Courses AED95
3 Courses AED120
12pm - 3pm

Starters

Tuna Tartare ^{G, S, SE}

Avocado Mash, Ginger Dressing, Crispy Quinoa

Smoked Salmon Carpaccio ^D

Herbed Stracciatella, Caper Relish

Lentil Salad ^{VG}

Zaatar Dressing, Raisins, Pickled Celery, Candied Ginger

Classic Caesar ^{D, G, E}

Lettuce, Parmesan, Anchovies, Egg, Croutons

Crispy Squid ^{G, SH}

Jalapeño & Yuzu Mayo

Mains

Mussels ^{SH, D, G}

Café de Paris Butter, Herbs, Grilled Bread

Linguine Cacio e Pepe ^{G, D, V}

Ratatouille, Vin Blanc Sauce

Sea Bass Fillet ^D

Chimichurri +48

Angus Ribeye

Tomato, Mozzarella, Basil Pesto

Aubergine Steak ^{D, G, N, V}

Capers

Veal Piccata ^{G, D}

Desserts

Basque Cheesecake ^{D, E}

Berries

Dulce de Leche Fondant ^{D, E, G, N}

Fried Pecans, Vanilla Ice Cream

Tiramisu ^{D, G, E}

Mascarpone Cream, Coffee Cuillère Biscuit

Glass of Wine

Sommelier Selection

White, Rosé, Red +35

Cocktails

Hibiscus

Tequila, Orange, Hibiscus +35

Passione

Vodka, Passionfruit, Vanilla +35

Orquidea

Gin, Rosé Wine, Elderflower +35

Zanjabil

Bourbon, Ginger, Bitters +35

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish SE Sesame E Egg S Soy F Fish

Please inform your waiter if you have any allergies or dietary requirements.
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee.

suCre
BRASSERIE