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BRASSERIE

AMOUCHE BOUCHE

Bread, Butter, Dips & Olives ^{G, D, SE} 50

RAW

Tuna Tartare ^{G, S, SE} 70
Avocado Mash, Ginger Dressing, Cripsy Quinoa

Hamachi Ceviche ^{G, S} 95
Cucumber, Amarillo Dressing

Seared Wagyu Carpaccio ^{G, N, S} 75
Citrus & Paprika Vinaigrette, Chili & Shallot Relish

Steak Tartare ^{G, E} 90
Classic Steak Tartare, Pommes Allumettes

Smoked Salmon Carpaccio ^D 75
Herbed Stracciatella, Caper Relish

STARTERS

Ajillo Prawns ^{SH} 80
Garlic, Chilli

Burrata ^{D, G, V} 85
Yoom Tomatoes, Melon, Crispy Focaccia, Basil, Citrus Dressing

Crispy Squid ^{G, SH, E} 70
Jalapeño & Yuzu Mayo

Grilled Octopus ^{SH, G, S, N} 85
Chorizo, Potatoes, Romesco

Braised Beef Cheek ^{G, D, S} 110
Mashed Potatoes

SALADS

Lentil Salad ^{VG} 60
Zaatar Dressing, Raisins, Pickled Celery, Candied Ginger

Classic Ceasar ^{G, D, E} 60
Lettuce, Parmesan, Anchovies, Egg, Croutons

Avocado & Asparagus Salad ^{N, V} 65
Grilled Peaches, Sundried Tomato, Lemon Dressing, Hazelnuts

Octopus Salad ^{SH} 95
Potato, Olives, Cherry Tomato, Dill

PASTA

Linguine Cacio & Pepe ^{D, V} 110
Truffle

Saffron Risotto ^D 160
Veal Osso Buco

Rigatoni Tomato ^{G, VG} 90
Basil

BRASSERIE SIGNATURES

Niçoise Salad ^E 90
Beans, Olives, Quail Egg, Tuna, Potato

Wagyu Burger ^{D, E, G} 150
Avocado Mash, Ginger Dressing

Short Rib Boeuf Bourguignon ^D 240
Roasted Vegetables, Mashed Potatoes

Meatballs ^{D, G} 130
Portobello Mushrooms, Pomme Purée

Chicken Rotisserie Cannelloni ^{D, G, E} 125
Béchamel, Chicken Jus, Grated Truffle

MAINS

Sea Bass Fillet ^D 130
Ratatouille, Vin Blanc Sauce

Aubergine Steak ^{D, G, N, V} 100
Tomato, Mozzarella, Basil Pesto

Wagyu MB6+ Ribeye 390

250-Day Grain-Fed Angus
Tenderloin 260
Ribeye 250
Striploin 240

Sauces:
Mustard Sauce ^D 30
Peppercorn Sauce ^D 30
Café de Paris Butter ^{D, V} 25
Chimichurri & Confit Garlic ^V 20

TO SHARE

Veal Milanese ^{E, G} 360
Roasted Sunchokes, Arugula Salad

Sole Meunière ^{D, G} 490
Lemon Butter Sauce

Whole Roasted Baby Chicken ^{S, SH} 180
Cilantro Rice

Côte de Boeuf 750
Chimichurri

SIDES

Fries ^V 40

Seared Mushrooms ^{G, S, VG} 40

Green Salad ^{VG} 30

Roasted Broccoli ^{VG} 40

Cilantro Rice ^{VG} 40

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

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.