



CAFÉ DU PORT

VIENNOISERIES & PÂTISSERIES

CROISSANT	
Butter (D, G, V)	16
Za'atar (D, G, V, N)	18
Cheese (D, G, V)	20
PAIN AU CHOCOLAT (D, G, V)	
22	
MADELEINES - 3 PCS	
Classic (D, G, V)	15
Chocolate Praline (D, G, V, N)	22
FINANCIERS (D, G, V, N) - 2 PCS	
Chocolate	20
Pistachio	20

BOWLS

GREEK YOGHURT (D, G, V, N)	
Greek yoghurt with granola, honey and mixed berries	
38	
CHIA PUDDING (VE, N)	
Chia pudding in coconut milk with red fruits and orange zest	
38	
AÇAÍ (VE)	
Organic açai with banana and honey	
30	

ADD-ONS:	
Granola	8
Mixed Berries	12
Peanut Butter	8
Dark Chocolate Chips	8

*All our egg dishes are served with sourdough, mixed leaves with the orange beetroot.

FREE-RANGE EGGS YOUR WAY* (G, E) 45

- Poached
- Fried
- Scrambled

CHANGE YOUR BREAD (VE)

- Gluten-Free 10
- Grilled Sweet Potatoes 9

SIDES

- | | |
|------------------|---------------------|
| Smoked Salmon 26 | Mushrooms 12 |
| Veal Bacon 12 | Roasted Tomatoes 10 |
| Smoked Turkey 13 | Baby Spinach 6 |
| Avocado 16 | Extra Egg 10 |

ŒUFS BROUILLÉS À LA FRANÇAISE* (D, G, E) 48

Creamy scrambled eggs, Comté cheese

ŒUFS EN COCOTTE* (D, G, E) 45

Baked eggs with cream

OMELETTES* (G, E) 45

Choice of Classic French Omelette or Egg-White Omelette

CUSTOMISE YOUR OMELETTE:

- Cheese 6
- Mushroom 12
- Smoked Turkey 13

EGGS BENEDICT* (G, E) 55

Poached eggs with hollandaise served on a brioche bun

CHOOSE ONE:

- Smoked Salmon 6
- Veal Bacon
- Avocado
- Baby Spinach

Prices are in AED, VAT inclusive.
(D) Dairy (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish (GF) Gluten Free

CRÊPES DU PORT

TURKEY & CHEESE (D, G)	36
Smoked turkey, Gruyère, Dijon mustard	
MUSHROOM & COMTÉ (D, G, V)	34
Wild mushroom, Comté cheese, béchamel sauce	
CLASSIC LEMON (D, G, V)	24
Classic butter crêpe with citrus zest	
NUTELLA (D, G, V, N)	30
Nutella chocolate with hazelnut	

PLATS SALÉS | SAVOURY

MASHED AVOCADO DIP (VE, N)	44
Red peppers, lime, served with crispy tortilla	
HERBED LABNEH DIP (D, G, N, V)	45
Black olives, mint, olive oil, served with crispy vegetables	
SALMON & AVOCADO MILLE FEUILLE (G, F, D)	59
Smoked salmon with zesty avocado in mille feuille	
QUICHE LORRAINE (G, D) - 2 PCS	59
Smoked Veal bacon, caramelized onion, Gruyère cheese	
MUSHROOM & CHEESE QUICHE (G, D, V) - 2 PCS	59
Mushroom, Gruyère & Emmental cheese	

PANINI

TOMATO & MOZZARELLA (D, G, N)	48
Tomato, mozzarella and basil pesto in a whole rye panini	
GOAT CHEESE & SUNDRIED TOMATO (D, G, N)	50
Goat cheese, sundried tomato and rocket in a multigrain panini	
TUNA & AVOCADO (G, F, N)	48
Tuna and avocado in a toasted multigrain panini	

PLATS SUCRÉS | SWEET

COCONUT & NUT COOKIE (G, V, N)	25
Mixed nut cookie sweetened with date syrup	
BDP ORANGE CAKE (D, G, V)	42
A BDP signature cake with burnt meringue and orange syrup	
OPERA CAKE (D, G, V, N)	42
Almond sponge, coffee cream, and dark chocolate ganache	
CRÈME BRÛLÉE (D, V)	38
Classic French vanilla custard	
CROISSANT PERDU (D, G, V)	45
Soaked Croissant in vanilla custard, served with vanilla ice cream	
SEASONAL FRUIT (VE)	35
Watermelon Melon	
SOFT SERVE (D, V)	21
Ask us for our seasonal flavours	