

**DAMMANN FRÈRES TEAS****BLACK TEAS**

AED 28

EARL GREY

ENGLISH BREAKFAST

**GREEN TEAS**

AED 28

BALI

JASMIN

**WHITE TEAS**

AED 28

PASSION DE FLEURS

**HERBAL TEAS**

AED 28

MENTHE POIVRÉE

CARCADET NUIT D'ÉTÉ

CAMOMILLE

**MILK SHAKES**

VANILLA

AED 32

CHOCOLATE

AED 32

AVOCADO

AED 34



Founded in 1692 and granted exclusive rights to sell tea in France by Louis XIV, Dammann Frères has long been synonymous with quality and luxury, offering exquisite blends from the world's finest tea gardens. Each cup tells a story of heritage and refined craftsmanship.

**THE CLASSICS**

<b>ESPRESSO</b>	<b>AED 20</b>
<b>DOUBLE ESPRESSO</b>	<b>AED 24</b>
<b>CAPPUCCINO</b>	<b>AED 24</b>
<b>CAFFE LATTE</b>	<b>AED 24</b>
<b>AMERICANO</b>	<b>AED 24</b>
<b>MACCHIATO</b>	<b>AED 20</b>
<b>DOUBLE MACCHIATO</b>	<b>AED 24</b>
<b>SPANISH LATTE</b>	<b>AED 26</b>
<b>CORTADO</b>	<b>AED 24</b>
<b>FLAT WHITE</b>	<b>AED 24</b>

**FRESH JUICES**

<b>ORANGE</b>	<b>AED 30</b>
<b>PINEAPPLE</b>	<b>AED 30</b>
<b>CARROT</b>	<b>AED 30</b>
<b>GREEN APPLE</b>	<b>AED 30</b>
<b>WATERMELON</b>	<b>AED 30</b>

**MOCKTAILS**

<b>VIRGIN MOJITO</b> <i>(Classic, Strawberry, Passion Fruit)</i>	<b>AED 34</b>
<b>VIRGIN PINACOLADA</b>	<b>AED 34</b>
<b>LEMONADE</b> <i>(Classic, Mint, Pink)</i>	<b>AED 26</b>
<b>ICED TEA</b> <i>(Lemon, Peach)</i>	<b>AED 25</b>

**WATER & SOFT DRINKS**

<b>ACQUA PANNA</b>	<b>AED 19   28</b>
<b>SAN PELLEGRINO</b>	<b>AED 19   28</b>
<b>SOFT DRINKS</b> <i>(Coke, Coke Light, Coke Zero, Sprite, Fanta, Ginger Ale, Soda Water)</i>	<b>AED 14</b>



# LE BISTRO

by Salmontini

## FRESH START

### **SUPER GREEK** 🌿 🥚 AED 65

Fresh fruits and mixed berries, greek yoghurt, roasted walnuts, honey drizzle

### **AÇAÍ BOWL** 🌿 🥥 AED 70

Fresh berries, granola, nut butter, toasted coconut, honey and banana

### **OVERNIGHT OATS** 🌿 AED 45

Pistachio butter, berry jam, fresh berries, honeycomb and warm milk

## AVOCADO TOAST / TARTINES

### **FRESH SEASONED AVOCADO** 🌿 🥑 AED 40

Smashed avocado with rocca, pickled vegetables and super seed

### **SMOKED SALMON** 🌿 🥑 AED 65

Smashed avocado with poached egg, rocca, pickled vegetables and super seed

### **PORTOBELLO & TRUFFLE TARTINE** 🍄 🥑 AED 50

Wild mushrooms, sliced avocados, poached eggs, shaved parmesan cheese, fresh truffles

## OUR BENEDICTS

### **EGGS FLORENTINE** 🥚 AED 40

Tomato chutney, sautéed kale and hollandaise sauce

### **EGGS ROYALE** 🥚 AED 75

Salmontini smoked salmon on crumpets, wilted spinach, hollandaise sauce, crispy shallots, salmon roe

### 🍷 **THE SALMONTINI BENEDICT** 🥚 AED 90

Benedict poached eggs florentine with wood-smoked, light smoked and roasted salmon with creamy spinach, shaved fennel, mustard hollandaise

### **WILD MUSHROOM BENEDICT** 🍄 AED 48

Wild mushrooms with parmesan cheese & fried sage

## EGG CLASSICS

### **OUR EGGS ANY STYLE** AED 45

Style your way with roasted baby potatoes, vine tomatoes and baby rocca salad

### **EGG WHITE BURRATA** 🍄 🥑 AED 73

Wild mushrooms, baby spinach, leeks, fresh burrata, slow roasted cherry tomatoes, fresh herbs and croissant toast

### 🍷 **CHORIZO EGGS** 🌿 🥚 AED 55

Slow cooked chorizo with poached eggs, avocado, labneh and multi-seed toast

### **TURKISH EGGS** 🍄 🥑 AED 45

Poached eggs with roasted tomatoes, whipped yoghurt, beef bacon, chili oil, beef sausage & grilled sourdough bread

### 🍷 **SHAKSHOUKA** 🍄 🥑 AED 45

Eggs steamed in a spiced tomato sauce with Greek feta mousse, beef bacon, fresh herbs, and grilled toast



🌿 vegetarian

🦀 crustaceans

🌿 gluten

🥚 nuts

🥛 dairy

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## STUFFED CROISSANTS

**TRUFFLE EGGS**  

*Parmesan, gruyère, rocca,  
shaved truffles*

AED 45

**DATES & HONEY**  

*Thyme, crème fraîche*

AED 42

 **SMOKED SALMON**  

*Scrambled eggs, rocca, avocado*

AED 52

**PISTACHIO CREAM**  

AED 30

**TORCHED MERINGUE**  

*Custard*

AED 30

**CHOCOLATE MOUSSE**  

AED 30

H

## CROISSANTS

**PLAIN**  

AED 20

**ZAATAR**  

AED 20

**ALMOND**  

AED 20

**PAIN AU CHOCOLAT**  

AED 30

**TORCHED MERINGUE**  

AED 30

## OTHER DELIGHTS

**CHOCOLATE PANCAKES**    AED 40

*Chocolate mousse, fresh berry jus  
and berry compote*

 **FRENCH TOAST**  

AED 62

*Banana brûlée, grilled peaches  
and salted caramel sauce*



 vegetarian

 crustaceans

 gluten

 nuts

 dairy

**NIGIRI (2 pieces)**

<b>SHAKE - SALMON</b>	<b>AED 35</b>
<b>MAGURO - BLUEFIN TUNA</b>	<b>AED 60</b>
<b>UNAGI - EEL</b>	<b>AED 42</b>
<b>SUZUKI - SEABASS</b>	<b>AED 35</b>
<b>EBI - SHRIMP</b>	<b>AED 40</b>
<b>HAMACHI - YELLOW TAIL</b>	<b>AED 38</b>
<b>HOTATE - SCALLOPS</b>	<b>AED 42</b>
<b>TAKO - OCTOPUS</b>	<b>AED 37</b>

**SASHIMI (3 pieces)**

<b>SHAKE - SALMON</b>	<b>AED 40</b>
<b>MAGURO - BLUEFIN TUNA</b>	<b>AED 70</b>
<b>UNAGI - EEL</b>	<b>AED 50</b>
<b>SUZUKI - SEABASS</b>	<b>AED 40</b>
<b>EBI - SHRIMP</b>	<b>AED 52</b>
<b>HAMACHI - YELLOW TAIL</b>	<b>AED 55</b>
<b>HOTATE - SCALLOPS</b>	<b>AED 60</b>
<b>TAKO - OCTOPUS</b>	<b>AED 42</b>

**MAKI ROLLS  
(8 pieces)**

**CLASSIC CALI MAKI**

*Crab stick, avocado, spicy mayo and red tobiko*  
**AED 62**

**CRISPY EBI MAKI**

*Ebi tempura, avocado, spicy mayo and tenkasu*  
**AED 65**

**BLUE RAINBOW MAKI**

*Kani, eel, salmon, tuna, seabream, avocado, cucumber*  
**AED 67**

**SALMONTINI ROLL**

*Smoked salmon, avocado, tenkasu, truffle mayo, gold tobiko*  
**AED 72**

**VOLCANO MAKI**

*Apple, mango, cucumber, topped with spicy salmon, tuna & yellow tail, unagi sauce, green tobiko*  
**AED 62**

**SALMON MAKI**

*Diced salmon, spicy mayo, chives, sesame seeds*  
**AED 60**

**SPICY BLUEFIN MAKI**

*Diced tuna, avocado, chives, sesame seeds, kimchi sauce*  
**AED 99**

**DRAGON MAKI**

*Fried tiger prawn and avocado wrap with spicy mayo*  
**AED 72**

**SHRIMP AND BLUEFIN MAKI**

*Shrimp tempura, spicy mayo, chutoro, yuzu truffle mayo, tenkasu*  
**AED 85**

**SALMON DELIGHT**

*Diced salmon, spicy mayo, chives, sesame seeds, avocado*  
**AED 70**

**UNAGI OISO SUSHI**

*Unagi, furikake, unagi sauce, chives, sesame seeds, salmon roe*  
**AED 99**

**SALMON SKIN MAKI**

*Fried salmon skin, cucumber, spicy mayo, togarashi*  
**AED 55**







# LE BISTRO

by Salmontini

## OUR SALMON SIGNATURES

- SALMON RILLETTES**   **AED 70**  
*Our 20 years old signature recipe*
- TRADITIONAL SMOKED SALMON** **AED 95**  
*Home-smoked & hand-sliced with seasoned mixed greens*
- HEART OF SMOKED SALMON**  **AED 120**  
*The Tsar Nikolai cut*
- SALMON TARTARE**  **AED 100**  
*A classic..*
- “LE BISTRO” PLATE**  **AED 125**  
*Assortment of rillettes, smoked salmon, heart of smoked salmon & tartare*

## OUR CARPACCIOS

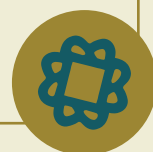
- \*HOKKAIDO SCALLOPS**  **AED 95**  
*Scallops, red yuzu kosho, orange ponzu sauce, caviar*
- \*LE BISTRO'S CARPACCIO**  **AED 90**  
*Seabass, bluefin tuna, yellow tail, coriander, cherry tomatoes, jalapeno*
- \*FRESH SEABASS**  **AED 72**  
*Seabass, finger lime, caviar, orange ponzu sauce*
- \*SALMON CARPACCIO**  **AED 95**  
*Fresh salmon & seabass with yellow tomato gazpacho, olive oil, fresh herbs, salmon roe*

## ENTRÉES

- \*SPICY CRISPY SALMON SALAD** **AED 89**  
*Our spicy salmon tartare with tempura crumbs*
- KALE CAESAR SALAD**    **AED 70**  
*Grilled cornfed chicken, parmesan cheese & sourdough croutons*
- \*FRESH TUNA NIÇOISE SALAD** **AED 95**  
*Fresh seared tuna, olive oil poached tuna, olives, green beans, baby potatoes, soft egg with lemon dressing*
- \*SPICY CRISPY TUNA SALAD** **AED 89**  
*Our spicy tuna tartare with tempura crumbs*
- “SALADE DE BOEUF”**  **AED 100**  
*Marinated grilled beef tenderloin, baby lettuce, heirloom tomatoes, roquefort cheese, candied walnuts, pumpkin seeds*
- TOMATO BURRATA SALAD** **AED 88**  
*Olive oil poached tomatoes & grated tomatoes, fresh basil, olive oil, sea salt, balsamic vinegar*

## SANDWICHES

- THE CLASSIC BURGER**    **AED 88**  
*Melted gruyère cheese, lettuce, pickles, onion jam & signature sauce*
- ANGUS BEEF BURGER**   **AED 88**  
*Aged cheddar, coleslaw & fries*
- BEEF TENDERLOIN SANDWICH**    **AED 95**  
*Melted raclette cheese, grilled onions, basil pistou*
- CHICKEN SCHNITZEL SANDWICH**   **AED 95**  
*Breaded chicken breast, heirloom tomatoes, grain mustard cream, on a soft focaccia bread, pommes frites*
- CRISPY SEABASS BRIOCHE**   **AED 65**  
*Parmesan crusted seabass with baby spinach & remoulade on a brioche bun*



## PLATS PRINCIPAUX

- |   |                |   |               |
|---|----------------|---|---------------|
| <p><b>ENTRECÔTE ST. GERMAIN DES PRÉS</b> 🍴</p> <p><i>250g Australian wagyu beef tenderloin, pommes frites and our famous secret sauce</i></p> | <b>AED 210</b> | <p><b>SALMON "EN CROUTE" (WELLINGTON)</b> 🍴 🌱</p> <p><i>Salmon filet and salmon rillette in puff pastry, creamed spinach and beurre blanc</i></p> | <b>AED 99</b> |
| <p><b>BEEF TENDERLOIN</b> 🍴</p> <p><i>180g Australian wagyu. béarnaise, jus and pomme purée, grilled broccolini</i></p>                       | <b>AED 150</b> | <p><b>BRAISED CORN-FED CHICKEN</b> 🍴 <b>AED 85</b></p> <p><i>Truffles, mashed potato, tarragon jus</i></p>  |               |
| <p><b>OSSO BUCCO MILANESE</b> 🍴 🌱</p> <p><i>Braised veal shank with saffron risotto &amp; gremolata</i></p>                                   | <b>AED 110</b> | <p><b>SEARED SALMON TAGLIATELLE</b> 🍴 🌱</p> <p><i>Fresh Salmon, creamy pesto sauce, capers</i></p>  | <b>AED 99</b> |
| <p><b>SEABASS "EN PAPILOTE"</b> 🍴</p> <p><i>Fresh seabass, vegetables, herb butter, asparagus, olive oil</i></p>                              | <b>AED 120</b> | <p><b>TAGLIATELLE ARABIATA BURRATA</b> 🍴</p> <p><i>Garlic, fresh tomato, sauted with basil &amp; fresh burrata</i></p>                            | <b>AED 89</b> |
| <p><b>ALASKAN BLACK COD</b></p> <p><i>Miso-marinated, eringy mushrooms, miso butter sauce</i></p>   | <b>AED 140</b> |   |               |



## DESSERTS

- |   |               |   |               |
|---|---------------|---|---------------|
| <p><b>BURNT CHEESECAKE</b> 🍴 🌱</p> <p><i>Orange marmalade &amp; praline</i></p>         | <b>AED 56</b> | <p><b>CHOCOLATE FONDANT</b> 🍴 🌱</p> <p><i>Seasonal berries, vanilla ice cream</i></p>         | <b>AED 55</b> |
| <p><b>LEMON MERINGUE TART</b> 🍴 🌱</p> <p><i>Burnt meringue</i></p>                      | <b>AED 52</b> | <p><b>THE CLASSIC PROFITEROLES</b> 🍴 🌱</p> <p><i>Chocolate ganache, vanilla ice cream</i></p> | <b>AED 56</b> |
| <p><b>BERRY PUFF PASTRY TART</b> 🌱</p> <p><i>Vanilla ice cream, hamomile leaves</i></p> | <b>AED 55</b> | <p><b>ASSORTED CHEESE BOARD</b> 🍴 🌱 🌿</p> <p><i>...with condiments</i></p>                    | <b>AED 80</b> |

