

LE BISTRO

by Salmontini

OUR SALMON SIGNATURES

SALMON RILLETTES 🍴 🌿 70 <i>Our 20 years Old Signature Recipe</i>	SALMON TARTARE 🍴 110 <i>Fresh and Light Smoked Salmon with Avocado Purée, Pickled Shallots Citrus</i>
TRADITIONAL SMOKED SALMON 95 <i>Home-Smoked and Hand-Sliced with seasoned mixed greens</i>	THE BISTRO PLATE 130 <i>Assortment Of Rillettes, Smoked Salmon, Heart Of Smoked Salmon and Tartar</i>

OUR SOUPS

MISO SOUP 30 <i>Soft Tofu, Seaweed</i>	SHRIMP BISQUE 🍴 🦞 48 <i>With Poached Shrimps, Crème Fraiche and Chives</i>
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ENTRÉES

SEAWEED SALAD 55 <i>Marinated Seaweed, Avocado, Mixed Lettuce, Goma Dressing</i>	*SPICY CRISPY TUNA SALAD 🦞 89 <i>Our Spicy Tuna Tartar with Tempura Crumbs</i>
KALE CAESAR SALAD 68 <i>Grilled Cornfed Chicken, Parmesan Cheese and Sourdough Croutons</i>	TUNA NIÇOISE SALAD 95 <i>Oil Poached Tuna and Fresh Seared Tuna, Green Beans, Baby Potatoes, Soft Egg with Lemon Dressing</i>
*SPICY CRISPY SALMON SALAD 🦞 89 <i>Our Spicy Salmon Tartar with Tempura Crumbs</i>	

SANDWICHES

CHICKEN SCHNITZEL SANDWICH 🍴 🌿 75 <i>Breaded Chicken Breast Rocca, Heirloom Tomatoes, Grain Mustard Cream, Pomme Frites on a Soft Focaccia Bread</i>	SALMON BURGER 🍴 🌿 95 <i>Guacamole with Fries and Coleslaw</i>
CRISPY SEABASS BRIOCHE 🍴 🌿 75 <i>Parmesan Crusted Seabass with Baby Spinach and Remoulade on Brioche Bun</i>	BEEF TENDERLOIN SANDWICH 🍴 🌿 95 <i>Melted Raclette Cheese, Grilled Onions, Basil Pistou</i>
ANGUS BEEF BURGER 🍴 🌿 88 <i>with Aged Cheddar, Fries and Coleslaw</i>	HOT SMOKED SALMON ROLL 🍴 🌿 95 <i>“Hot Smoked” Salmon, Lightly Spiced Mayo, Brioche Roll, Fries and Green Salad</i>

PLATS PRINCIPAUX

YELLOW CURRY SHRIMPS 🍴 🌿 🦞 95 <i>Pan-Fried Shrimps, Thai Peanut and Yellow Curry Sauce, Steamed Rice</i>	SALMON PAVÉ 🍴 105 <i>Fennel Salad, Braised Tomatoes, Tapenade</i>
CHICKEN SCALOPPINI 🍴 🌿 99 <i>Breaded Chicken, Baby Potato, Green Salad, Tartar Sauce, Lemon Wedge</i>	MISO-MARINATED SALMON PAVE 125 <i>Broccoli and Fine Green Beans</i>
SEARED SALMON TAGLIATELLE 🍴 🌿 99 <i>Pesto Sauce and Capers</i>	ALASKAN BLACK COD 140 <i>Miso-Marinated, Eryngi Mushroom</i>
SEABASS “EN PAPILOTTE” 🍴 100 <i>Fresh Vegetables, Herb Butter</i>	ENTRECÔTE ST GERMAIN DES PRÉS 🍴 150 <i>Australian Wagyu Beef Tenderloin, “Pommes Frites” and our Secret Sauce</i>

SIDE SELECTION

GRILLED VEGETABLES 30	CHEESY MASH POTATO 30
SAUTEED WILD MUSHROOMS 30	ROASTED BABY POTATO 30



All prices are in AED and inclusive of 5% VAT.

🌿 Vegetarian Dishes

🌾 Gluten

🥜 Nuts

🥛 Dairy

🦞 Crustaceans

*Not suitable for pregnant women and children

LUNCH & DINNER

DESSERT

FROM OUR PASTRY CHEF

BURNT CHEESECAKE <i>Berry Compote and Chocolate Ganache</i>	48	CHOCOLATE TART <i>Chantilly Cream</i>	42
CHOCOLATE FONDANT <i>Seasonal berries, vanilla ice cream</i>	42	RASPBERRY MACARON <i>Stuffed with Vanilla Ice Cream Raspberry Compote, Rose Hips</i>	42

COFFEE & TEA

THE CLASSICS

ESPRESSO	20
DOUBLE ESPRESSO	24
CAPPUCCINO	24
CAFFE LATTE	24
AMERICANO	24
MACCHIATO	24
DOUBLE MACCHIATO	26
SPANISH LATTE	24
CORTADO	24
FLAT WHITE	24
AFFOGATO	28

DAMMANN FRÈRES TEAS

BLACK TEAS <i>EARL GREY ENGLISH BREAKFAST</i>	28
GREEN TEAS <i>BALI JASMIN</i>	28
WHITE TEAS <i>PASSION DE FLEURS</i>	28
HERBAL TEAS <i>MENTHE POIVRÉE CARCADET NUIT D'ÉTÉ CAMOMILLE</i>	28



DRINKS



FRESH JUICES

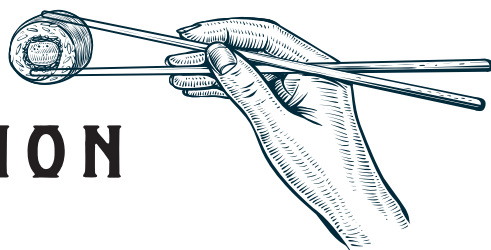
ORANGE	30
PINEAPPLE	30
CARROT	30
GREEN APPLE	30
WATERMELON	30

MOCKTAILS

ICED TEA (<i>Lemon / Peach</i>)	25
LEMONADE (<i>Classic / Mint</i>)	32
PASSION CRUSH <i>Passion fruit puree, Orange juice, Lemon juice, Sparkling water</i>	32
YUZU BREEZE <i>Yuzu puree, Lime juice, Lemon juice, Cucumber juice, Green apple Juice, Sparkling water</i>	32
CHILLI MELON FIZZ <i>Frozen watermelon, Lemon juice, Honey, Sweet chilly syrup, Sparkling Water</i>	32
VIRGIN MOJITO (<i>Classic / Strawberry / Passion Fruit</i>)	34

WATER & SOFT DRINKS

ACQUA PANNA	19 28
SAN PELLEGRINO	19 28
SOFT DRINKS <i>(Pepsi, Diet Pepsi, 7up, Diet 7up, Mirinda, Ginger Ale, Soda Water)</i>	14



SUSHI SELECTION

EDAMAME Salted or Spicy	34		
NIGIRI - 2 PIECES		SASHIMI - 3 PIECES	
SHAKE - SALMON	30	SHAKE - SALMON	38
MAGURO - TUNA	32	MAGURO - TUNA	42
EBI - SHRIMP	28	EBI - SHRIMP	35
HAMACHI - YELLOW TAIL	30	HAMACHI - YELLOW TAIL	45
UNAGI - EEL	38	KANI - CRAB STICK	30
TAKO - OCTOPUS	30	TAKO - OCTOPUS	38
KANI - CRAB STICK	26		
IKA - CALAMARI	28		
MAKIMONO - 8 PIECES			
CALIFORNIA MAKI Crabsticks, Avocado, Mayo, Lettuce, Tobiko	59	KATSOBUSHI MAKI Mixed Fish, Katsuo-bushi	61
CALIFORNIA CRISPY Avocado, Cucumber, Mayo, Tempura Crumbs, Shredded Crabsticks	57	RAINBOW MAKI Kani, Eel, Cucumber, Ebi, Salmon, Tuna, Yellow Tail & Takuan Wrap	61
SHRIMP TEMPURA MAKI Shrimp, Cucumber, Mayo, Tempura Crumbs Outside	59	VOLCANO MAKI Apple, Mango, Cucumber, Topped with Spicy Mixed Fish	61
SALMON MAKI Plain or Spicy	60	TOFU MAKI Tofu, Cucumber Avocado, Asparagus, Soya Ben Nori, Teriyaki Sauce	56
TUNA MAKI Plain or Spicy	62	SMOKED SALMON MAKI Raw Salmon, Avocado, Cream Cheese & Smoked Salmon Wrap	61
SALMON KAWARE Salmon, Crabsticks, Avocado, Sprinkled with Salmon Skin	62	SALMON KORU HOSO MAKI Fresh Salmon, Avocado, Black Sesame	61
SALMON SKIN MAKI Spicy Mayo, Chives	55		
OUR SIGNATURE SUSHI ROLLS - 8 PIECES			
SALMON DELIGHT Salmon with Spicy Japanese Mayo, Avocado Wrap	70	TROPICAL TUNA ROLL Tuna with Spicy Japanese Mayo, Mango Wrap	70
TUNA DYNAMITE ROLL Eel & Cucumber, Topped with Finely Diced Tuna, Spicy Japanese Mayo & Tobiko	70	UMI UNAGI ROLL Eel & Avocado Topped with a Sweet Teriyaki Sauce & Brown Sesame	70
FLAMING YELLOW Salmon, Spicy Japanese Mayo & Cucumber Topped with Served Yellow Tail & Teriyaki Crumbs	70	DRAGON MAKI Deep Fried Tiger Prawn & Lettuce, Avocado Wrap with Dragon Sauce	72

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