
COCKTAILS

Ruby SUL · A 55
port fine ruby, dark rum

Mosto SUL · M · A 55
*blackcurrant, verjus,
yogurt, gin*

Amalfi Spritz SUL · A 55
*homemade limoncello,
prosecco, olive*

VNTG Negroni SUL · A 55
*oregano, gin, vermouth,
campari*

VNTG Martini SUL · A 55

Sangria SUL · A 55
red or white

MOCKTAILS

Verjus SUL 35
*jasmine, verjus, malic
acid, soda*

Rouge SUL 35
*non-alcoholic red wine,
fruits*

Cheers



Take Me Home!

AED 68
per 200g

Selection of Artisan Cheeses

G•L•M•MUS•SUL•SOY•TN

cranberry, pecan & rosemary sourdough
baguette & crackers, pickles, chutneys & preserves

Choice of 3
95

Choice of 5
155

Choice of 7
205

SOFT	SEMI-HARD	HARD
Sainte-Maure de Touraine AOP  Loire Valley, France	Raclette de Savoie IGP au Lait Cru Franche-Comté, France	Appenzeller Extra Noir AOP Appenzell, Switzerland
Crottin de Chavignol AOP  Loire Valley, France	Petit Livarot AOP Normandie, France	Comté AOP (13-18 Mois) (FS) Franche-Comté, France
Selles-Sur-Cher AOP  Loire Valley, France	Bleu d'Auvergne AOP Auvergne, France	Comté AOP (28-36 Mois) (P) Franche-Comté, France
Camembert de Normandie AOP Normandie, France	Fourme d'Ambert AOP Auvergne, France	Gruyère des Grottes AOP Gruyère, Switzerland
Chaource AOP Champagne-Ardenne, France	Moelleux du Revard Savoie, France	Tête de Moine AOP Dorée Jura, Switzerland
Douceur de la Brie France	Tomme Napoléon Haute-Garonne, France	 Gouda (36 Mois) Gouda, Holland
Saint-Félicien Rhône-Alpes, France	Morbier AOP (Fiouve) Franche-Comté, France	Hercule Vieux  Pyrénées, France
Reblochon de Savoie AOP Savoie, France	Tomme aux Fleurs de Lorraine France	Parmigiano Reggiano Latteria Soresina, Italy
Langres AOP Champagne-Ardenne, France	Tomme de Chèvre au Piment D'Espelette Pyrénées, France	Grana Padano Latteria Soresina, Italy
Vacherin Mont d'Or AOP Franche-Comté, France	 Manchego Vega Mancha, Spain	
Petit Brillat Savarin Truffe Burgundy, France	Saint-Nectaire AOP Auvergne, France	
Saint-Félicien Truffe Rhône-Alpes, France		
Blue Stilton Cheese AOP Leicestershire, England		

 Goat  Sheep Cheese

All prices are in UAE Dirhams (AED), and includes 10% service charge, 5% VAT, and 7% municipality fee.

If you have any concerns regarding food allergies, please ALERT your server prior to ordering. Consuming raw, unpasteurized or undercooked meats, poultry, seafood, shellfish, dairy, or egg products increase your risk of foodborne illness. Please be advised that dishes prepared in our kitchen, where allergens may be present. While we take every reasonable precaution to prevent cross contamination, we cannot guarantee that any menu item is completely free from allergens. Even trace amounts of certain allergens may cause severe allergic reactions and may affect susceptible individuals. By choosing to dine with us, you acknowledge and accept the same.

(P) peanuts | (TN) Tree Nuts | (SS) Sesame Seeds | (E) Egg | (M) Milk | (G) Gluten | (CR) Crustaceans | (MO) Mollusks | (F) Fish | (SOY) Soybean | (SUL) Sulphites
(L) Lupin | (C) Celery | (MUS) Mustard | (V) Vegetarian | (A) Contains Alcohol

The One C·E·M·MUS·P·SOY·SS·TN	28
<i>amulette oyster, lovage, pickled lemon & cucumber</i>	
Half Dozen MO·SUL	155
<i>amulette oyster & mignonette vinaigrette</i>	
Dozen MO·SUL	295
<i>amulette oyster & mignonette vinaigrette</i>	
8.21 PÉTILLANT NATUREL	80
Le Domaine d'Henri · Chablis, France	

Charcuterie	MUS · SUL · TN	
<i>pickled cornichons & balsamic cipollini onions</i>		
SMALL 110	LARGE 160	
Duck Pâté en Croûte	E · G · M · MUS · SUL · TN	95
<i>pistachio piccalilli, chutney & dressed greens</i>		
	LINGUA FRANCA Estate · Oregon, USA	140
Smoked Salmon	C · E · F · M · MUS · P · SOY · SUL · SS · TN	85
<i>fennel salad, dill & mustard sauce</i>		
	NUITS-SAINT-GEORGES 1ER CRU, LES TERRES BLANCHES Domaine Rion, Michèle, et Patrice · Burgundy, France	186

G · L · M · M U S · S U L · S O Y · T N
cranberry, pecan & rosemary sourdough baguette & crackers,
pickles, chutneys & preserves

	Choice of 3	Choice of 5	Choice of 7
	95	155	205

VNTG Nuts	G · SOY · SS · TN	22
<i>spiced cashews, smoked almonds & candied walnuts</i>		
Olives	SUL	37
<i>marinated</i>		
Handcrafted Sourdough Baguette	G · L · M · SOY	28
<i>Bordier French butter</i>		
Handcrafted Cranberry, Pecan & Rosemary Sourdough Baguette	G · L · M · TN · SOY	32
<i>Bordier French butter</i>		
Mushroom Parfait	V · G · L · SOY · SUL	54
<i>smoked shiitake, chives & grilled sourdough</i>		
Devils On Horseback	M · MUS · SUL	37
<i>three-cheese stuffed Medjool dates, beef pancetta & honey mustard</i>		
Ham & Cheese Toastie	G · L · M · MUS · SUL · SOY	90
<i>Tom's Mum's runner bean chutney</i>		
	ALEXANDRE BURGAUD	67
La Colline de Chermieux · Beaujolais, France		
	LOIBNER FEDERSPIEL	69
Weingut Emmerich Knoll · Wachau, Austria		

Grilled Prawns CR · E · F · G · L · M · MUS · SUL · SOY	130
<i>garlic chili lemon oil & saffron mayonnaise</i>	
Mussels G · M · MO · SUL	125
<i>0% white wine, garlic, seaweed butter & parsley</i>	
Chicken Pie E · G · L · M · MUS · SOY	140
<i>buttery mash, Russian kale & roast chicken sauce</i>	
LES CAVES DE PYRENE	75
Le Glanon · Jura, France	
Smoked Roasted Cauliflower G · M · SOY · SUL · TN	95
<i>yogurt, muhammara, lovage & toasted pine nuts</i>	
DIE KLUISENAAR	68
Simonsig · Stellenbosch, South Africa	
Braised Shoulder of Lamb Ragu	140
C · E · F · G · M · MUS · SOY · SS	
<i>rigatoni, anchovy, parmesan & mint</i>	
MONTES	170
Folly · Apalta Valley, Chile	

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DESSERTS

Apple Crumble & Custard	E · G · L · M · TN · SOY	55
vanilla crème anglaise		
	LOIBNER AUSLESE	82
Weingut Emmerich Knoll · Wachau, Austria		
Lemon Tart	E · G · L · M · SOY	55
raspberry cream		
	5-YEAR-OLD RAINWATER RESERVE	27
Barbeito · Madeira, Portugal		
Sticky Toffee Pudding	E · G · L · M · SOY · TN	55
vanilla ice cream & pecans		
	SOLERA RATAFIA CHAMPENOIS	134
Henri Giraud · Champagne, France		

DESSERT & FORTIFIED

Loibner Auslese	82
Weingut Emmerich Knoll · Wachau, Austria	
Emotions de la Tour Blanche Sauternes	51
Château de la Tour Blanche · Sauternes, Bordeaux, France	
Château d’Yquem	717
Château d’Yquem · Sauternes, Bordeaux, France	
Solera Ratafia Champenois	134
Henri Giraud · Champagne, France	
5-Year-Old Rainwater Reserve	27
Barbeito · Madeira, Portugal	
10-Year-Old Boal Reserve	70
Barbeito · Madeira, Portugal	
30-Year-Old Tawny	157
Taylor’s · Douro, Portugal	
La Plaza Vieja Amontillado	29
Emilio Lustau · Jerez, Spain	
San Emilio, Solera Reserva	47
Emilio Lustau · Jerez, Spain	

DIGESTIFS

Cognac & Brandy	
Rémy Martin VSOP	60
Rémy Martin · Cognac, France	
Hennessy VSOP	65
Hennessy · Cognac, France	
St-Rémy Napoléon Brandy	55
St-Rémy · Loire Valley, France	
Liquor	
Grand Marnier	65
Marnier Lapostolle · Cognac, France	
Cointreau	55
Rémy Cointreau · Saint-Barthélemy-d’Anjou, France	
Grappa	
Grappa Nonino	70
Nonino · Vendemmia, Italy	

ZERO-PROOF

Sangre de Toro Red	<i>syrah, garnacha tinta</i>	35
Miguel Torres · Spain		
Sangre de Toro Rosé	<i>syrah, cabernet sauvignon</i>	35
Miguel Torres · Spain		
Sangre de Toro White	<i>muscat</i>	35
Miguel Torres · Spain		
Vintense Prestige, Blanc de Blancs	<i>chardonnay</i>	35
Vintense · Aubel Valley, Belgium		

OTHER BEVERAGES

Evian Water Small	25	Beer	65
Evian Water Large	35	Coffee	35
Fresh Juices	25		
Soft Drinks	25	Avantcha Tea	40

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