
COCKTAILS

Ruby SUL · A	55
<i>port fine ruby, dark rum</i>	
Mosto SUL · M · A	55
<i>blackcurrant, verjus, yogurt, gin</i>	
Amalfi Spritz SUL · A	55
<i>homemade limoncello, prosecco, olive</i>	
VNTG Negroni SUL · A	55
<i>oregano, gin, vermouth, campari</i>	
VNTG Martini SUL · A	55
Sangria SUL · A	55
<i>red or white</i>	

MOCKTAILS

Verjus SUL	35
<i>jasmine, verjus, malic acid, soda</i>	
Rouge SUL	35
<i>non-alcoholic red wine, fruits</i>	

Cheers



Take Me Home!

AED 48
per 200g



Selection of Artisan Cheeses

G · L · M · MUS · SUL

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

Choice of 3
95

Choice of 5
155

Choice of 7
205

SOFT

Sainte-Maure de Touraine AOP

Loire Valley, France



Crottin de Chavignol AOP

Loire Valley, France



Selles-Sur-Cher AOP

Loire Valley, France



Camembert de Normandie AOP

Normandie, France

Chaource AOP

Champagne-Ardenne, France

Douceur de la Brie

France

Saint-Félicien

Rhône-Alpes, France

Reblochon de Savoie AOP

Savoie, France

Langres AOP

Champagne-Ardenne, France

Petit Brillat Savarin Truffe

Burgundy, France

Saint-Félicien Truffe

Rhône-Alpes, France

Blue Stilton Cheese AOP

Leicestershire, England

SEMI-HARD

Raclette de Savoie IGP
au Lait Cru

Franche-Comté, France

Petit Livarot AOP

Normandie, France

Bleu d'Auvergne AOP

Auvergne, France

Fourme d'Ambert AOP

Auvergne, France

Moelleux du Revard

Savoie, France

Tomme Napoléon

Haute-Garonne, France

HARD

Appenzeller Extra Noir AOP

Appenzell, Switzerland

Comté AOP (13-18 Mois) (FS)

Franche-Comté, France

Comté AOP (28-36 Mois) (P)

Franche-Comté, France

Gruyère des Grottes AOP

Gruyère, Switzerland

Morbier AOP (Fiouve)

Franche-Comté, France

Tête de Moine AOP Dorée

Jura, Switzerland

Tomme de Chèvre au
Piment D'Espelette

Pyrénées, France

Gouda (36 Mois)

Gouda, Holland

Hercule Vieux

Pyrénées, France

Saint-Nectaire AOP

Auvergne, France

Parmigiano Reggiano

Latteria Soresina, Italy

Grana Padano

Latteria Soresina, Italy

Manchego

Vega Mancha, Spain

Tomme aux Fleurs
de Lorraine

France



Goat 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


Cheese



OYSTERS

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

CAVIAR


Kaviari - Oscietra F·G·L·M <i>30g tin / warm sourdough crumpets, crème fraîche & seaweed butter</i>	525
 LATITUDE EXTRA BRUT, BLANC DE BLANCS Larmandier-Bernier · Champagne, France	208

CHARCUTERIE & TERRINES

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 <i> pistachio piccalilli, chutney & dressed greens</i>	95
 PERNAND-VERGELESSES, CLOS DE BULLY Maison Champy · Burgundy, France	118
Smoked Salmon F·MUS·SUL <i>fennel salad, dill & mustard sauce</i>	85
 NUITS-SAINT-GEORGES 1ER CRU, LES TERRES BLANCHES Domaine Rion, Michèle, et Patrice · Burgundy, France	186

SELECTION OF ARTISAN CHEESES

G·L·M·MUS·SUL
cranberry, pecan & rosemary sourdough baguette & crackers, pickles, chutneys & preserves

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

Olives <i>plain</i>	35
Olives SUL <i>marinated</i>	37
Handcrafted Sourdough Baguette G·L·M <i>Bordier French butter</i>	28
Handcrafted Cranberry, Pecan & Rosemary Sourdough Baguette G·L·M·TN <i>Bordier French butter</i>	32
Roasted Bone Marrow C·E·F·G·M·MO·MUS·P·SOY·SS·SUL·TN <i>braised snails, garlic, parsley & pickled salad</i>	105
Ham & Cheese Toastie G·L·M·MUS·SUL <i>Tom's Mum's runner bean chutney</i>	90
 VIÑA ALBERDI RIOJA RESERVA La Rioja Alta · Rioja, Spain	71
 LOIBNER FEDERSPIEL Weingut Emmerich Knoll · Wachau, Austria	69

LARGER BITES

Grilled Prawns CR·E·M·MUS·SUL <i>garlic chili lemon oil & saffron mayonnaise</i>	130
Mussels G·M·MO·SUL <i>0% white wine, garlic, seaweed butter & parsley</i>	125
Chicken Pie E·G·L·M·MUS <i>buttery mash, Russian kale & roast chicken sauce</i>	140
 EL PACTO Santa Carolina · Itata Valley, Chile	39
Smoked Roasted Cauliflower G·M·SUL·SS·TN <i>yogurt, muhammara, lovage & toasted pine nuts</i>	95
 DIE KLUISENAAR Simonsig · Stellenbosch, South Africa	68
Braised Shoulder of Lamb Ragù C·E·F·G·M·MUS <i>rigatoni, anchovy, parmesan & mint</i>	140
 QUIMERA Achaval Ferrer · Mendoza, Argentina	112

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DESSERTS

Apple Tarte Tatin G · L · M <i>crème fraîche & bay salt</i>	60
 LOIBNER AUSLESE Weingut Emmerich Knoll · Wachau, Austria	82
Lemon Tart E · G · L · M · SOY <i>raspberry cream</i>	55
 30-YEAR-OLD TAWNY Taylor's · Douro, Portugal	157
Milk Chocolate Soft Serve Ice Cream E · G · L · M · SOY · TN <i>Valrhona Jivara chocolate, Amarena cherries & brownie</i>	55
 10-YEAR-OLD RESERVA VELHA, MEDIUM SWEET Barbeito · Madeira, Portugal	70
Sticky Toffee Pudding E · G · L · M · SOY · TN <i>vanilla ice cream & pecans</i>	55
 SOLERA RATAFIA CHAMPENOIS Henri Giraud · Champagne, France	134

DESSERT & FORTIFIED

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

DIGESTIFS

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

ZERO-PROOF

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

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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