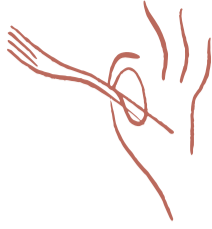


Q.92



Antipasti

PARMIGIANO REGGIANO E ACETO BALSAMICO 90
36 month aged Parmigiano
Reggiano, extra old balsamic vinegar

BURRATA E POMODORI 115
Burrata cheese, roasted datterino, basil pesto

POLIPO E PATATE 140
Warm thin sliced octopus, purple potatoes, taggiasca olives,
sundried tomatoes, basil leaves

WAGYU CECINA 190

CARCIOFI MARINATI 75
Lemon marinated violet baby artichokes

ARANCINI AL TARTUFO 115
Truffle and mushroom arancini, whipped ricotta

MELANZANE ALLA PARMIGIANA 95
Baked eggplant parmigiana

VITELLO TONNATO 130
Thinly sliced veal, tuna sauce, fried capers, celery salad

CALAMARI FRITTI 95
Fried Patagonian calamari, lemon mayo

Oyster & Caviar

OSCIETRA 50/125 G
50GR: 900 125GR: 2100

ROYAL BELUGA 50/125 G
50GR: 2800 125GR: 7000

OYSTER 6 PCS - 340

Insalate

RIVIERA 125
Ventresca, baby lettuce, green beans, baby potatoes, soft
boiled eggs, taggiasca olives, cantabrian anchovies,
Parmigiano Reggiano dressing

POMODORI DELLA NONNA 95
Seasonal tomatoes, basil leaves

CARCIOFI E PARMIGIANO REGGIANO 115
Violet baby artichokes, Parmigiano Reggiano,
balsamic dressing

FAGIOLINI VERDI 95
Green beans, pecorino cheese, pistachio

CAPRESE 500G 350
Buffalo treccia, candy tomatoes, oregano

Crudi

ORATA 120
Sea bream carpaccio, lemon, basil

RICCIOLA 170
Yellowtail carpaccio, grapefruit dressing, fresh thyme, espe-
lette chilli

CAPESANTE 155
Sea scallop carpaccio, truffle dressing, lime

GAMBERO ROSSO 190
Red Mazara prawns carpaccio, lemon oil,
espelette chilli

TONNO ROSSO 155
Bluefin tuna tartar, avocado, basil

TARTAR DI FASSONA 290
Fassona beef tartar, horseradish, kaluga caviar,
sardinian bread

CARPACCIO DI FASSONA 160
Fassona beef carpaccio, grana Padano, rocket leaves

Pizza

BURRATA 135
Tomato sauce, oregano, basil, Parmigiano Reggiano,
burrata cheese

TARTUFO 220
Parmigiano Reggiano, truffle stracciatella, fresh chives,
seasonal black truffle

Pasta & Risotti

RIGATONI ARRABBIATA 120
Rigatoni pasta, spicy tomato, Parmigiano Reggiano

GNOCCHI AL POMODORO 160
Homemade potato gnocchi, creamy tomato,
stracciatella cheese, basil leaves (sharing)

LINGUINE ALLE VONGOLE 250
Linguine pasta, clams, garlic, parsley

MEZZI PACCHERI AI GAMBERI ROSSI 210
Mezzi paccheri pasta, citrus,
red mazara prawns tartar, pistachio

SPAGHETTONI CACIO E PEPE 150
Spaghettoni pasta, roman pecorino cheese, black pepper,
seasonal truffle

RISOTTO LIMONE E CAVIALE 520
Sorrento lemon risotto, 30g kaluga caviar

LINGUINE ALL ASTICE 280
Linguine pasta, half Canadian lobster,
tomato sauce, basil

Pesci

FILETTO DI ROMBO 360
Seared wild turbot fillet, rocket pesto, almond

SOGLIOLA AI CAPPERI 550
800 g round sole, capers, lemon, butter

FILETTO DI TONNO 295
Grilled bluefin tuna steak, olives dressing, sour onion,
balsamic vinegar

CALAMARI GRIGLIATI 240
Grilled calamari, smoked tomatoes,
crispy breadcrumbs

POLIPO AL LIMONE 300
Grilled octopus, sorrento lemon mayo

GAMBERI PROVENZALE 330
Grilled king prawns,
provençale sauce

CATCH OF THE DAY
Upon availability

Carne

GALLETTO AL LIMONE 180
Oven baked baby chicken, capers, lemon jus

COTOLETTA ALLA MILANESE 500
Veal escalope, sage, rocket, datterino tomatoes

COSTOLETTE DI AGNELLO 290
Grilled lamb chops, eggplant tapenade, olives jus

TAGLIATA DI FILETTO 340
Black angus tenderloin, salsa verde, rosemary jus

WAGYU TOMAHAWK 1500
Charcoal grilled 1.7 kg Wagyu Tomahawk (sharing)

Piccolini

CAPONATA 60
ROCKET PARMESAN SALAD 45
PARMESAN MASHED POTATO 60
CHILI GARLIC BROCCOLINI 60
ROSEMARY CRISPY POLENTA 60
HAND CUT FRIES 60



LES TABLES PARIS SOCIETY

Mün - Beau CoCo - Girafe - Monsieur Bleu - Dar Mima - Bonnie - Apicius - Louie - Perruche -
Il Bambini Club - Le Piaf - Moudaine - Maison Rezka - Maxim's - La Suite - Laurents - Baronne
All prices are in AED, inclusive of 5% VAT, 10% service charge and subject to 7% municipality fees.