

Ch. 1



Antipasti

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

BURRATA E POMODORI 115
Burrata cheese, roasted datterino, basil pesto (D, N)

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

WAGYU CECINA 210

ARANCINI AL TARTUFO 115
Truffle and mushroom arancini, whipped ricotta (G, D, E, SF)

MELANZANE ALLA PARMIGIANA 95
Baked eggplant parmigiana (D, G)

VITELLO TONNATO 130
Thinly sliced veal, tuna sauce, fried capers, celery salad
(D, SF, E, V)

CALAMARI FRITTI 95
Fried Patagonian calamari, lemon mayo (D, G, E, SF)

Oyster & Caviar

OSCIETRA 50/100 G
50GR: 900 100GR: 1800

ROYAL BELUGA 50/100 G
50GR: 2800 100GR: 5600

OYSTER 6 PCS - 340
(M)

Insalate

RIVIERA 140
Ventresca, baby lettuce, green beans, baby potatoes, soft
boiled eggs, taggiasca olives, cantabrian anchovies,
Parmigiano Reggiano dressing (D, E, SF, M)

POMODORI DELLA NONNA 95
Seasonal tomatoes, basil leaves

CARCIOFI E PARMIGIANO REGGIANO 160
Violet baby artichokes, Parmigiano Reggiano,
balsamic dressing (D, M)

FAGIOLINI VERDI 120
Green beans, pecorino cheese, pistachio (D, N)

CAPRESE 500G 350
Buffalo treccia, candy tomatoes, oregano (D)

Crudi

ORATA 120
Sea bream carpaccio, lemon, basil (D, SF)

RICCIOLA 170
Yellowtail carpaccio, grapefruit dressing, fresh thyme,
espelette chilli (SF)

CAPELANTE 155
Sea scallop carpaccio, truffle dressing, lime (SF)

GAMBERO ROSSO 190
Red Mazara prawns carpaccio, lemon oil,
espelette chilli (S, SF)

TONNO ROSSO 155
Bluefin tuna tartar, avocado, basil (SF)

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

Pizza

BURRATA 135
Tomato sauce, oregano, basil, Parmigiano Reggiano,
burrata cheese (D, G)

TARTUFO 260
Parmigiano Reggiano, truffle stracciatella, fresh chives,
seasonal black truffle (D, G, SF)

Pasta & Risotti

RIGATONI ARRABBIATA 130
Rigatoni pasta, spicy tomato, Parmigiano Reggiano (D, G)

GNOCCHI AL TARTUFO 240
Potato gnocchi, sage, seasonal truffle (D, G, SF)

LINGUINE ALLE VONGOLE 250
Linguine pasta, clams, garlic, parsley (D, G, SF, A)

MEZZI PACCHERI AI GAMBERI ROSSI 210
Mezzi paccheri pasta, citrus,
red mazara prawns tartar, pistachio (D, S, G, N, SF)

RISOTTO LIMONE E CAVIALE 520
Sorrento lemon risotto, 30g kaluga caviar (D, SF)

RISOTTO POMODORO E BURRATA 145
Acquerello rice, datterino tomato, stracciatella cheese,
confit tomato, fresh basil (D)

Pesci

FILETTO DI ROMBO 360
Seared wild turbot fillet, rocket pesto, almond
(D, SF, N)

SOGLIOLA AI CAPPERI 550
800 g round sole, capers, lemon, butter (D, G, SF)

TONNO SCOTTATO 295
Seared bluefin tuna steak, olives dressing, sour onion,
balsamic vinegar (SF)

POLIPO ALLA GRIGLIA 300
Grilled octopus, sorrento lemon mayo (SF, E)

GAMBERI PROVENZALE 330
Grilled king prawns,
provençale sauce (SF, D, S, A)

CATCH OF THE DAY
Upon availability (SF)

Carne

GALLETTO AL LIMONE 220
Oven baked baby chicken, capers, lemon jus (D)

COTOLETTA ALLA MILANESE 620
Veal escalope, sage, rocket, datterino tomatoes (G, E)

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

TAGLIATA DI FILETTO 340
Black angus tenderloin, salsa verde, rosemary jus
(G, SF, E, D)

WAGYU TOMAHAWK 1750
Charcoal grilled 1.7 kg Wagyu Tomahawk (sharing)

Piccolini

CAPONATA (V,G,N) 60
ROCKET PARMESAN SALAD (D) 45
PARMESAN MASHED POTATO (D) 60
CHILI GARLIC BROCCOLINI 60
ROSEMARY CRISPY POLENTA (D) 60
HAND CUT FRIES 60



LES TABLES PARIS SOCIETY

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

ALLERGENS

V - suitable for vegetarians SF - Sea food
N - Nuts D - Dairy
S - Shellfish E - Egg
A - Alcohol G - Gluten