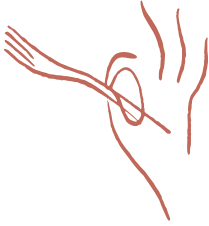


Q.9.



Antipasti

PARMIGIANO REGGIANO E ACETO BALSAMICO 95
36 month aged Parmigiano
Reggiano, extra old balsamic vinegar (V, D)

BURRATA E POMODORI 125
Burrata cheese, roasted datterino, basil pesto (V, D, N)

POLIPO E PATATE 145
Warm thin sliced octopus, purple potatoes, taggiasca olives,
sundried tomatoes, parsley (SF)

WAGYU CECINA 210
Cured wagyu beef

ARANCINI AL TARTUFO 125
Truffle and mushroom arancini, whipped ricotta (G, D, E, SF)

MELANZANE ALLA PARMIGIANA 110
Baked eggplant parmigiana (D, G, V)

VITELLO TONNATO 140
Thinly sliced veal, tuna sauce, fried capers, celery salad
(D, SF, E)

CALAMARI FRITTI 120
Fried Patagonian calamari, lemon mayo (D, G, E, SF)

Oyster & Caviar

OSCIETRA 50/100 G (SF)
50GR: 900 100GR: 1800

ROYAL BELUGA 50/100 G (SF)
50GR: 2800 100GR: 5600

OYSTER 6 PCS - 340
(S)

Insalate

RIVIERA 150
Tuna, baby lettuce, green beans, baby potatoes, soft boiled
eggs, taggiasca olives, mayonnaise,
Parmigiano Reggiano dressing (D, E, SF)

INDIVIA E GORGONZOLA 140
Endives salad, gorgonzola cheese, rocket leaves,
raspberries, walnuts, honey mustard dressing (V, D, G, N)

POMODORI DELLA NONNA 105
Seasonal tomatoes, basil leaves (SF)

CARCIOFI E PARMIGIANO REGGIANO 170
Violet baby artichokes, Parmigiano Reggiano,
truffle balsamic dressing (V, D)

FAGIOLINI VERDI 130
Green beans, pecorino cheese, pistachio (V, D, N)

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

Pasta & Risotti

RIGATONI ARRABBIATA 140
Rigatoni pasta, spicy tomato, Parmigiano Reggiano (V, D, G)

GNOCCHI AL TARTUFO 260
Potato gnocchi, sage, seasonal truffle (D, G, SF)

PACCHERI AL RAGOUT 210
MezzI paccheri pasta, beefragout (D, G)

LINGUINE ALLE VONGOLE 260
Linguine pasta, clams, garlic, parsley (D, G, S)

BAVETTE AGLI SCAMPI 270
Bavette pasta, citrus,
langoustine tartar, pistachio (D, S, G, N)

SPAGHETTI LIMONE E CAVIALE 520
Spaghetti pasta, sorrento lemon, 30g kaluga caviar,
(D, SF, G)

RISOTTO POMODORO E BURRATA 150
Acquerello rice, datterino tomato, stracciatella cheese,
confit tomato, fresh basil (V, D)

Pesci

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

SOGLIOLA AI CAPPERI 640
800 g round sole, capers, lemon, butter (D, G, SF)

SAN PIETRO ALLA MEDITERRANEA 420
Seared John Dory fillet, mediterranean sauce (G, SF)

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

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

CATCH OF THE DAY
Upon availability (SF)

Crudi

ORATA 140
Sea bream carpaccio, lemon, basil (D, SF)

RICCIOLA 180
Yellowtail carpaccio, grapefruit dressing, fresh thyme,
espelette chilli (SF)

BRANZINO 190
Seabass carpaccio, truffle dressing, lime, celery (SF, E)

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

TONNO ROSSO 160
Bluefin tuna tartar, avocado, basil (SF)

CARPACCIO DI OTORO 360
Otoro tuna carpaccio, lemon oil, espelette chili (SF)

CARPACCIO DI FASSONA 170
Fassona beef carpaccio, grana Padano, rocket leaves (D)

Pizza

BURRATA 145
Tomato sauce, oregano, basil, Parmigiano Reggiano,
burrata cheese (V, D, G)

TARTUFO 280
Parmigiano Reggiano, truffle stracciatella, fresh chives,
seasonal black truffle (D, G, SF)

Carne

GALLETTO AL LIMONE 230
Oven baked baby chicken, capers, lemon jus (D)

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

COSTOLETTE DI AGNELLO 310
Grilled lamb chops, eggplant tapenade, olives jus (D)

TAGLIATA DI MANZO 350
Beef tagliata, salsa verde, mushrooms, 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 (V, D) 50
PARMESAN MASHED POTATO (V, D) 60
CHILI GARLIC BROCCOLINI (V) 60
SAUTEED MUSHROOMS (V) 65
HAND CUT FRIES (V) 60



LES TABLES PARIS SOCIETY

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

ALLERGENS

V - suitable for vegetarians
N - Nuts
S - Shellfish

SF - Sea food
D - Dairy
E - Egg
G - Gluten