

Ch. 1



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)
EXTRA TRUFFLE 95

POLPO E PESTO ALLE ERBE 145
Warm sliced octopus, taggiasca olives,
sundried tomatoes, capers, rocket leaves, chili (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)

FIORI DI ZUCCHINA 115
Fried zucchini flower, ricotta cheese, parmesan sauce
(D, G, V)

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

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, E)

PACCHERI AL RAGOUT 210
Mezzi paccheri pasta, beef ragout (D, G)

RAVIOLI DI MANZO 220
Beef ravioli, sage butter, roasted hazelnuts, jus (D, G, N, E)

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

BAVETTE AGLI SCAMPI 270
Bavette pasta, citrus,
langoustine, asparagus (D, S, G)

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)

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 110
Endives salad, gorgonzola cheese, rocket leaves, raspberries,
walnuts, honey mustard dressing (D, N, G)

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)

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)

BRANZINO E CARCIOFI 375
Grilled wild sea bass, artichokes, olive oil, lemon (SF)

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

GAMBERI PROVENZALE 330
Grilled king prawns,
provencale 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, esepette chilli (SF)

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

GAMBERO ROSSO 190
Red Mazara prawns carpaccio, lemon, esepette chilli (S, SF)
EXTRA CAVIAR 95

TONNO ROSSO 160
Bluefin tuna tartar, avocado, basil (SF)
EXTRA CAVIAR 95

CARPACCIO DI OTORO 360
Otoro tuna carpaccio, lemon, esepette 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)

DIAVOLA 185
Tomato sauce, mozzarella, spicy salami
(G, D)

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

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

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

TAGLIATA DI MANZO 350
Beef tagliata, salsa verde, rosemary jus
(G, SF, E)

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
GREEN ASPARAGUS (V) 70
HAND CUT FRIES (V) 60



LES TABLES PARIS SOCIETY

Mim - Beau CoCo - Girafe - Monsieur Bleu - Dar Mimma - Bonnie - Apicius - Louie - Perruche -
Il Bambini Club - Le Puf - Mondaine - Maison Reeka - Maxim's - Mimimi'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