

ENTRÉES ET SALADES

Meagre tartar, green apple and celery, pomegranate jelly [F] | 75

Asparagus, goat cheese, parmesan shortbread [D, G, V] | 75

Grande assiette of grilled vegetables, rocket pesto [V, N, D] | 69

Burrata, Yosuke artichokes [F, D] | 89

Organic salmon quiche, green beans salad [F, D, E, G] | 70

CHOIX Salad [D, G, SO] | 65

Passion fruit dressing; aloe vera, Shimizu chicken

Caesar Salad - chicken or prawns [D, G, F, E, S] | 65

Niçoise salad [F, E] | 69

Mesclun, black truffle vinaigrette [V] | 40

SOUPES

Lentil soup [D, V] | 45

Soup of the day [D] | 45

Asparagus velouté, poached egg, black olives chantilly [D, G, E, V] | 45

SANDWICHES

Club Sandwich [G, E] | 65

Chicken terrine, fried eggs, veal bacon, tomato, Boston lettuce,
French fries

Smoked Salmon Bagel [F, D, G, E] | 55

Cream cheese, cucumber, green salad

Croque Mozzarella [D, G, V] | 55

Pesto, grilled zucchini, sundried tomatoes, green salad

Croque Monsieur or Madame [D, G, E] | 50 | 55

Gruyère cheese, turkey ham, green salad

Beef Cheeseburger [D, G, E] | 75

Onion marmalade, sundried tomatoes, Cheddar cheese,
Baby gem, French fries

Pan Bagnat [F, E, D, G] | 65

White tuna, hard-boiled egg, lettuce,
Taggiasche olives, basil, tomatoes, French fries

Mini Burgers [D, G, E] | 50

PLATS PRINCIPAUX

CHOIX du jour. [Sunday to Thursday] | 79

Fish of the day – grilled [F, N, D, G] | 135

Carrot purée, bulgur, broccolini

Grilled organic salmon (from Ireland) – [F, D] | 145

Sorrel, raspberries, red quinoa and tomato

Farm roasted chicken supreme cooked in citrus butter, [D, G, E] | 125

Herb potato gnocchi, green beans.
Chicken jus flavoured with green curry

Lamb rack (from Ireland), [D] | 130

Ratatouille; Gaufrette potato.

Lamb juice flavoured with mint

Beef rib eye (Australian Angus). [D, E] | 151

Sarawak black pepper,
French fries, Béarnaise sauce

Spelt risotto finished with parmesan, spring vegetables [G, D, V] | 75

Prawns spaghetti [S, D, G] | 78

Hand cut beef tartar (from Australia); [E, D, G] | 95

Beaufort cromesquis, avocado

GARNITURES | 25

Green beans salad [V]

French fries [V, E]

Pilaf rice [D, V]

Seasonal steamed vegetables [V]

Salted butter mashed potatoes [D, V]

CHOIX POUR LES PETITS

PG's nuggets (homemade) [D, G, E] | 47

French fries

Penne Pasta ; Bolognaise [D, G] / **Tomato sauce** [D, G] | 47



LES VINS

NV, Prosecco Amore di Amanti - Veneto, Italy | 60 | 295

NV, Taittinger Brut Réserve - Reims, France | 125 | 690

- B L A N C S -

Sauvignon Blanc, Santa Julia - Mendoza, Argentina | 50 | 225

Pinot Grigio, Lamberti Santepietre- Veneto, Italy | 60 | 265

Terret-Vermentino, Marius- Languedoc, France | 50 | 225

- R O U G E S -

Cabernet Sauvignon, Santa Julia - Mendoza, Argentina | 50 | 225

Bordeaux, Château Moulin de Mallet - France | 60 | 265

Pinot Noir, Les Deux Loups Rouges - Burgundy, France | 85 | 390

- R O S É -

Côtes de Provence,
Oh! By Omérade - France | 60 | 265

BIÈRES

Stella Artois - Belgium | 45

Heineken - Netherland | 45

Peroni - Italy | 45

Asahi - Japan | 45

THÉ PAR TCHABA

"CHOIX Blend" - Our signature house blend | 39
Green tea with mango, guava, rose petals

Royal breakfast - Black tea | 27

Sencha Zen - Green tea | 27

Masala Chai | 27

Black tea, black pepper, cardamom, ginger, star anise and cloves

Earl Grey Flora | 27

Black tea, bergamot oil and violet flowers

Jasmine Pearls | 37

White tea and jasmine blossom

Currant Dream | 37

Green tea and red currant (Passion Fruit Ice Tea optional)

Sabah Dubai | 37

Green tea, pineapple, ginger and calendula petals

Lapsang Souchong | 37

Smoked black tea

Happy Forest | 37

Sour cherries, grapes, rosehip and hibiscus (Ice Tea optional)

Chamomile Breeze | 37

Chamomile, hibiscus, orange peel, lemongrass

Organic Tchaba Mint | 37

Peppermint

MOCKTAILS

Mojito | 27

Classic | Strawberry | Passion Fruit

Zaytouna | 31

Green apple, fennel, elderflower

Golden Desert | 31

Passion fruit, earl grey tea

Le Rouge | 31

Raspberry, grenadine, cranberry

Jus Vert | 31

Green apple, celery, ginger

Pink Fizz | 31

Strawberry, orange, tonic water

Le Canari | 31

Pineapple, lemongrass, grenadine

CAFÉ PAR LAVAZZA

Espresso | 24

American Coffee | 26

Latte | 26

Mocha | 28

Cappuccino | 26

Flat White | 26

French Press | 39

Macchiato | 24

*Iced option available

Turkish Coffee | 27

Pierre Gagnaire Hot Chocolate | 29

FRESH FRUIT JUICE

27

Orange, Green Apple, Watermelon, Pineapple

Carrot, Grapefruit, Mango,

Detox du jour [Sunday-Thursday]

MINERAL WATER

Acqua Panna/ San Pellegrino/ Perrier | 24

Small

Acqua Panna/ San Pellegrino/ Perrier/ Badoit/ Evian | 37

Large

All prices are inclusive of 7% municipality fee,
10% service charge and 5% VAT.

[V] Vegetarian, [V*] Vegetarian option, [N] Contains nuts,

[S] Contains shellfish, [SS] Contains sesame, [SO] Contains soya,

[F] Contains fish, [E] Contains eggs, [G] Contains gluten, [D] contains dairy,