

## PASTA / CEREALS PATES / CEREALES

<b>Cacio e pepe tortellini</b> (A) (G) (D) (E) (N) Tortellini cacio e pepe	90
<b>Black truffle Spaghetti</b> (A) (G) (D) (E) Spaghetti à la truffe noire Melanosporum	175
<b>Brittany blue lobster risotto</b> (A) (D) (F) (S) Risotto de homard bleu de Bretagne	180

## SIDE DISHES SUR LE CÔTÉ

<b>Green spinach</b> (D) (V) Epinards Vert	29
<b>Grilled kale</b> (V) (D) Kale grillé	29
<b>Mashed potatoes with parsley</b> (D) (V) Purée de pomme de terre	31
<b>Mesclun salad</b> (V) Mesclun	29
<b>Gratin dauphinois</b> (D) (V)	35

## TO SHARE A PARTAGER

<b>White pizza <i>Pierre's</i></b> (A) (G) (D) (S) Pizza blanche <i>Pierre's</i>	96
<b>Black truffle pizza</b> (A) (D) (G) (V) Pizza à la truffe noire Melanosporum	115
<b>Plate of Jabugo ham, guindillas, candied tomatoes, green bell peppers</b> (P) (G) Assiette de jabugo, guindillas, tomates confites et poivrons verts	115
<b>Saffron arancini croquettes</b> (P) (G) (D) (A) (E) Croquettes arancini safranées	85
<b>Scampi Gambero Rosso</b> (S) (G) (E) Gambero Rosso en scampi	99
<b>Gratinated Spanish mussels</b> (D) (G) (S) Moules d'Espagne gratinées	98
<b>Honey and pine nut lamb skewer, green curry humus</b> (D) (A) (N) (Ss) Brochette d'agneau miel et pignons, humus de pois chiches au curry vert.	85
<b>Ricotta with pine nuts, mesclun, friggittelli</b> (N) (D) (V) Ricotta aux pignons de pin, mesclun et friggittelli	99

## CRUD@

<b>Grilled mackerel, onion marmalade with colatura di alici sauce</b> (F) (D) (A) Maquereau 1/2 sel grillé, taillé épais, fondue d'oignons à la colatura di alici.	90
<b>Garlic and parsley razor clams, tarbais white beans with olive oil</b> (D) (S) Couteaux en persillade, velouté aux haricots tarbais émulsionnés à l'huile d'olive.	105
<b>Tuna tataki, crispy rice</b> (F) (G) (N) (So) (D) Tataki de thon, riz croustillant	95
<b>Sea bream carpaccio with lime, dill cucumber</b> (F) (D) Carpaccio de daurade au citron vert, concombre à l'aneth	95
<b>Bouchée of beef tartare with smoked eel</b> (F) (G) Bouchée de tartare de boeuf à l'anguille fumée	95
<b>Black Angus beef carpaccio, herbs taboulé, harissa sauce</b> (G) Carpaccio de boeuf Black Angus, taboulé d'herbes, sauce harissa	95

## T@ START WITH P@UR C@MMENCER

<b>Duck foie gras terrine, tomato jam</b> (G) (A) Terrine de foie gras de canard, confiture de tomate	110
<b>Snail à la Diable, Florence eggplant</b> (A) (D) Escargots à la Diable, aubergine de Florence	110
<b>Smoked grenailles potatoes salad, duck foie gras, Portobello mushroom, farmhouse Cheddar with raspberry vinegar</b> (D) (A) (G) Grenailles, foie gras de canard, Portobello, Cheddar au vinaigre de framboise, l'ensemble est fumé devant vous	85
<b>Pan fried squid with kale, Paris mushrooms, black garlic butter sauce, coriander</b> (A) (D) (S) (F) Rouelles d'encornets à l'ail noir, champignons de Paris à la coriandre	99
<b>Egg PG, oscietra caviar, cream, cauliflower pickles</b> (E) (F) (D) OEufs PG, caviar osciètre, crème épaisse, pickles de chou-fleur	80
<b>Morels crêpe</b> (A) (D) (G) (E) Crêpe aux morilles	99

(A) Alcohol - (C) Celery - (D) Dairy - (E) Eggs - (F) Fish - (G) Gluten - (M) Mustard - (N) Nuts - (S) Shellfish - (So) Soya Sauce - (Ss) Sesame seeds - (P) Pork - (V) - Vegetarian  
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## SEA / RIVER

### EAU SALEE / EAU D@UCE

<b>Frog legs with creamy poulette sauce</b> (A) (D) (G) Grenouilles sauce poulette	130
<b>Roasted turbot, vadouvan basmati rice, calamansi vinegar butter</b> (F) (A) (D) Turbot rôti, riz basmati au vadouvan, beurre de cuisson agrémenté au vinaigre de calamansi.	170
<b>Grilled wild sea bass, Genovese fennel</b> (F) (D) Pavé de bar sauvage, fenouil Genovese	165
<b>Sole fillet meunière Yosuke, carrot mousse</b> (F) (D) (A) Filets de sole meunière Yosuke, mousseline de carotte	180

## MEAT LA TERRE

<b>Grilled Wagyu beef ribeye (grade 5)</b> (A) (D) (E) (Ss) 250-450 g Béarnaise sauce. Champs-Élysées sauce. French allumette potatoes, sesame green bean salad Entrecôte de boeuf Wagyu grillée (grade 5) Sauce Béarnaise. Sauce Champs-Élysées. Pommes allumette. Salade de haricots verts au sésame	90 per 100g
<b>Milanaise veal rack, chard, creamy polenta with sweet curry sauce</b> (G) (A) (D) (E) Côte de veau milanaise, côtes de blettes. Polenta crémeuse au curry doux.	250
<b>Organic roasted farm chicken breast with aromatic herbs, Paris mushrooms cream with green pepper, soft potatoes</b> (D) (G) (E) Blanc de poularde fermière rôtie aux aromatiques, crème de champignons de Paris au poivre vert, pommes fondantes	140
<b>PG Burger</b> (G) (D) (E) Burger PG	115

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**FOR YOURSELF  
 CHACUN POUR SOI**

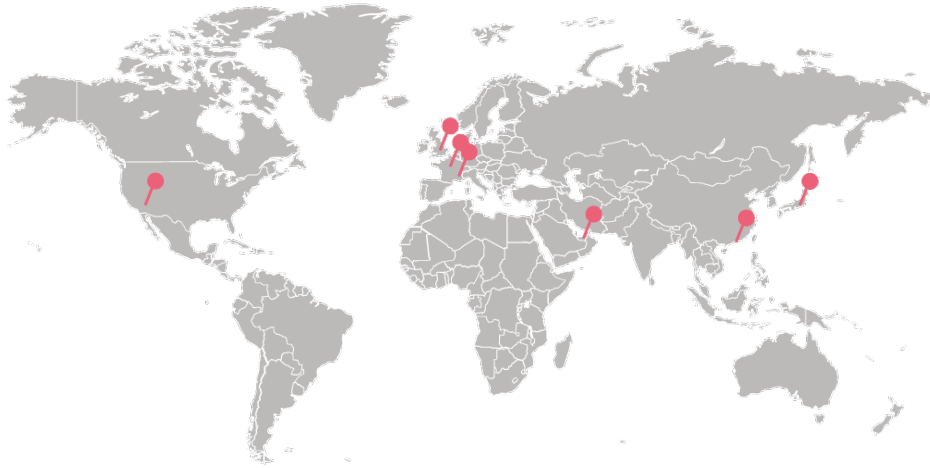
<p><b>Coupe Piero TT</b>          Rice pudding, lemon würtz, bread soufflé, strawberries jam          Coupe Piero TT          Crème de riz, würtz au citron, pain soufflé, confiture de fraise</p>	76
<p><b>Raspberries parfait, hibiscus jelly</b>          Parfait glacé aux framboises, gelée d'hibiscus</p>	76
<p><b>Cecilia biscuit, coffee ice cream</b>          Biscuit Cecilia, glace au café</p>	76
<p><b>Verbena sirup, lemon sorbet, burrata ice cream</b> (contains alcohol)          Sirop verveine, sorbet citron, glace burrata</p>	76

**TO SHARE  
 A PARTAGER**

<p><b>Apple tart, whipped cream flavoured with Calvados, praline ice cream</b> (contains alcohol)          Tarte Fines aux Pommes, Chantily au Calvados, Praliné Glacé</p>	125
<p><b>Guanaja chocolate souffled biscuit pistachio parfait, bitter chocolate ganache</b> (contains alcohol)          Biscuit soufflé Guanaja, parfait pistache et ganache amère</p>	125
<p><b>Redcurrants Mirliton</b>          Mirliton groseille</p>	125
<p><b>Gênes biscuit rolled in Dulcey chocolate, citrus infusion with honey lavender</b>          Biscuit de Gênes enrobé de chocolat Dulcey, infusion d'agrumes au miel de lavande</p>	125

## PIERRE'S WORLD OF COCKTAILS

Let us indulge with our signature cocktails from all around the world at Pierre's bistro and bar... to be continued



## COCKTAILS

<b>1789***</b> (Paris...souvenirs, souvenirs) Calvados, Cointreau, Sauternes, egg white and citrus	85
<b>Winter Castle</b> (Courchevel...let the games begin) Baynuls, Green Chartreuse, Chambord, raspberry, falernum syrup and citrus	85
<b>Mr. Abricot Hero</b> (Las Vegas...what happens in Dubai stays in Dubai) Rye whisky, Cointreau, apricot, fresh mint, egg white	78
<b>L'aventurier</b> (Hong Kong ...toast to the unsung traveller) Vodka, peach & lychee Liqueur, yuzu, ginger beer	78
<b>Kanpai</b> (Tokyo...rice your glass) Sake, Punt e Mes, grapefruit bitter	78
<b>LondreC</b> (London...let's have tea time) Gin, Violet Liqueur, hibiscus infusion, honey syrup and citrus	80
<b>Burning Moon</b> (Dubai... small step for men, but big sip for mankind) Bourbon Whiskey, Aperol, grapefruit juice, pepper corn syrup	78

## SHISHA

### Choice of Shisha Flavours

95

Apple  
*Pomme*

Grape  
*Raisin*

Mint  
*Menthe*

Strawberry  
*Fraise*

Sweet Lemon  
*Citron*

Rose  
*Rose*

Salloum  
*Tabac*

Cherry  
*Cerise*

Gum  
*Buble Gum*

Peach  
*Pêche*

Orange  
*Orange*

Mix Grape Mint  
*Raisin & Menthe*

Mix Lemon Mint  
*Citron & Menthe*

## TABACCO

Marlboro Gold 40

Marlboro Red 40



## CHAMPAGNE

NV Taittinger Brut 99 550

NV Taittinger Rosé, Brut 135 790

## WHITE WINE

TT 2017 Vermentino, « Marius » Chapoutier, France 55 270

2017 Sauvignon blanc, « Zephyr » Glover Family Vineyards,  
New Zealand 68 320

2018 Picpoul de Pinet, « Moulin de Gassac » Mas de Daumas,  
France 70 340

2018 Petit Chablis, « Pas si petit » La Chablisienne, France 80 390

## ROSE WINE

TT 2017 La Vie en Rose, Château Roubine (Magnum), France 65 550

## RED WINE

TT 2017 Classic Rouge, « Moulin de Gassac » Mas de Daumas,  
France 55 270

2016 Minervois, Domaine de la Senche, France 80 390

2014 Côteaux Bourguignons, « Les Deux Loups » Bouchard, France 70 340

2016 Malbec, Catena Zapata, Argentina 85 410

## SWEET WINE

2016 Baynuls, Micheal Chapoutier, Roussillon 95 390

2005 Sauternes,Chateau Armajan des Ormes 115 690

## FOOD MENU

### TO START

**Pierre's White Pizza** (contains alcohol) 96  
Pizza blanche *Pierre's*

**Bouchée of beef tartare with smoked eel** 95  
Bouchée de tartare de boeuf à l'anguille fumée

**Plate of Jabugo ham, guindillas, candied tomatoes, green bell peppers** 115  
Assiette de jabugo, guindillas, tomates confites et poivrons verts

**Plate of mortadella, thorny artichokes** (contains pork) 105  
Assiette de mortadelle, artichauts épineux

**Saffron arancini croquettes** (contains pork and alcohol) 85  
Croquettes arancini safranées

**Black truffle Pizza** 115  
Pizza à la truffe noire Melanosporum (Australie)

**PG Burger** 115  
Burger PG

### CRUDO

**Tuna tataki, crispy rice** (contains alcohol) 95  
Tataki de thon, riz croustillant

**Spanish mussels gratinées** 98  
Moules d'Espagne gratinées

### DESSERTS

**Coupe Piero TT**  
Rice pudding, lemon würtz, bread soufflé, strawberries jam 76  
Coupe Piero TT  
Crème de riz, würtz au citron, pain soufflé, confiture de fraise

**Raspberries parfait, hibiscus jelly** 76  
Parfait glacé aux framboises, gelée d'hibiscus

**Cecilia biscuit, coffee ice cream** 76  
Biscuit Cecilia, glace au café

**Verbena sirup, lemon sorbet, burrata ice cream** (contains alcohol) 76  
Sirop verveine, sorbet citron, glace burrata



Rendez-vous by the glass only  
Full allergens menu is available upon request.

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## CIGARS

**Montecristo Mini Cigarillo** 28

Montecristo minis are an excellent cigar for those with little time on their hands to enjoy a puff of Cuban magic. Well balanced with a medium flavours.

**Montecristo Joyitas** 70

Don't be fooled by the size of this little Montecristo. Joyitas pack a real punch of true leathery, woody Montecristo flavours.

**Montecristo #5** 78

A 30 minutes cigar, an excellent choice for your lunch break or on-the-go. The No.5 has a medium body and vegetal, spicy flavors, that make it appealing yp any smoker.

**Hoyo De Monterey Petit Corona** 130

The aroma develops a light mocha smell. The flavors are like the strength of the cigar very light with hints of aged green tea leaves and cardamom.

**Cohiba Exquisitos** 184

Ideal starter cigar for those wanting to discover the best of Havana. Quick burring, fresh, flowery and packed with spicy flavor the Exquisitos makes for a casual smoke.

**Montecristo #2** 199

This Montecristo is something to deal with. Those who prefer brand, find in this particular model all the virtues from Cuban brand.

**Romeo Y Julieta Wide Churchills** 162

Taste is where this cigar redeems itself. Effortless lighting yields billowing columns of smoke with woody and oftentimes fruity and even melon like notes.

**Paratagas Serie D #4** 129

It is something unusual and this Cuban is nothing like the order Cubans you did or will smoke. Some flavors of nuts kicks in after, roasted coffee and more earthy undertones

## FORGOTTEN CLASSIC COCKTAILS

**Boulevardier** 70

Bourbon Whiskey, Campari, Sweet Vermouth

**TT Clover Club** 70

Gin, raspberry syrup, egg white, lemon

**TT New York Sour** 70

Rye Whisky, Malbec, egg white, lemon juice

**Bijou** 70

Gin, Sweet Vermouth, Green Chartreuse, Bitters

**Corpse Reviver** 70

Cognac, Calvados, Sweet Vermouth

**TT Appletini** 70

Vodka, apple & apple reduction, lemon

## M@CKTAIL

**Crazy Parrot** 30

Fresh pineapple juice, passion fruit, pineapple coriander reduction

**Virgin Baies** 30

Mix berry puree, lemon, ginger beer

## N@N ALC@H@LIC SELECTION

**Pearl's Fine Sparkling Grape** 80 370

## S@FT BEVERAGE

**Evian, Acqua Panna** 39

**Perrier, San Pellegrino** 39

**Ginger ale, tonic water, soda water** 40

**Freshly squeezed juice** 28

**Coca-Cola/Diet coke, Sprite/Diet Sprite** 20

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## WHISKEY

30ml

TT Johnnie Walker Red Label	45	900
Monkey Shoulder	64	1250
Ballantine's 12 Years	70	1610
Johnnie Walker Black Label	72	1450
Chivas Regal 12 Years	72	1725
Johnnie Walker Double Black Label	73	1750
Nikka RED	100	1575
Hibiki Haimony	110	2175
Chivas Regal 18 Years	135	2625
Johnnie Walker Blue Label	310	7500

## MALT

Bunnahabhain 12 Years	60	1260
Isle of Jura 10 Years	65	1365
Glenfiddich 12 Years	65	1365
Ardberg 10 Years	67	1470
Laphroaig 10 Years	68	1365
Aberfeldy 12 Years	70	1470
Glenmorangie 10 Years	76	1400
Macallan 12 Years	79	1870
Springbank 10 Years	80	1680
Dalmore 15 Years	130	2860
Dalmore Cigar Malt	155	3400
Lagavulin 16 Years	170	3500
Glenfiddich 21 Years	175	3675

## BOURBON

30ml

TT Bulleit bourbon	50	1400
Knob Creek	60	1260
Woodford Reserve	65	1350
Jack Daniels	60	1200
Makers Mark	62	1495

## VODKA

TT Stolichnaya	49	650
Kettle One	62	900
Ciroc	73	1550
Grey Goose	78	1550
Grey Goose La Citron	80	1600
Grey Goose La Poire	80	1600

## GIN

TT Bombay Sapphire	45	900
Tanqueray	50	650
Rutte	70	1200
Tanqueray 10	73	1350
Hendricks	80	1500

## COGNAC

Hennessy VS	73	1475
Remy Martin VSOP	85	1975
Remy Martin X.O.	242	4815
Hennessy Paradis Impérial	425	57500
Remy Martin Louis XIII	3500	91000

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## TEQUILA

		30ml
TT Jose Cuervo Silver	45	900
TT Jose Cuervo Gold	45	550
Patron Silver	80	1700
Don Julio Blanco	88	1800
Don Julio Reposado	83	1950
Patron Anejo	95	2150

## RUM

TT Havana Club 3 Years Cuba	45	650
Takamaka (Coconut)	45	900
Sailor Jerry	45	900
Havana Club 7 Years Cuba	63	1100
Appleton Estate 12 Years Jamaïque	80	1600
Ron Zacappa 23	110	2395

## APERITIF

TT Campari	50	
TT Aperol	50	
Manchio Bianco	85	

## BEER

TT Corona	44	
TT Heineken	45	
Brooklyn lager	55	

## LIQUOR

Sambuca Romana	40	
Galliano	40	
DK Crème de Casis	40	
Dk Crème de Cacao	40	
Drambuie	45	
The Original Peach Tree	45	
Jagermeister	45	
Baileys	50	
Frangelico	50	
Saint-Germain	50	
Maraschino	55	
Cointreau	65	
Chambord	65	
Green Chartreuse	75	

## SELECTION OF TEAS

<b>Black Tea</b> Royal Breakfast, Lapsang Suchong, Earl Grey Flora	28	
<b>Green/White Tea</b> Sencha Zen, Sabah Dubai, Jasmine Pearls	28	
<b>Herbal Infusions</b> Chamomile Breeze, Mint Tea	28	

## SELECTION OF COFFEES

Espresso	24	
Americao, Double Espresso, Macchiato	26	
Cappuccino, Latte	28	