



The Signature Gastronomic Experience

Chef François Savin

Dubai

Before the meal, the Chef will serve a selection of Provençal canapés, created daily depending on the market and seasonal produce.

Entrées

Heirloom Multicolored Tomato Salad with Burrata & Lemon Confit Dressing.

Morel Ravioli, Garlic Cream & Grilled Parmesan.

Sea Bass Tartare with Parmesan Sablé Biscuit, Herb Salad & Edible Flowers.

Sea Bream Carpaccio, Combava, Slightly Burnt Mandarin, Fresh Coriander & Toasted Pine Nuts.

Artichoke Carpaccio, Pine Nuts, Espelette Pepper & Citrus Vinaigrette.

French Frog Legs, Delicately Pan-Seared, Brown Butter, Garlic Confit & Fresh Herbs.

Large Lobster Ravioli, Fresh Herb Jus & Lemongrass Bisque.

Large Langoustines in Kadaif, Orange & Combava Jelly, Shiso & Edible Flower.

Langoustine Carpaccio, Kumquat, Edible Flowers & Shiso, Thai Basil Sorbet, Toasted Pine Nuts, Yuzu & Parmesan Shards.

Bluefin Tuna Tartare, Nori & Sesame Crisp, Imperial Osetra Caviar & Herb Cress.

Beef Tartare, Asian Combava Seasoning, Soy Sauce & Osetra Caviar.

Scallop Carpaccio with Citrus, Lemongrass Sorbet & Artichoke Crisps.

A Timeless French Tradition — Burgundy Snails with Garlic & Parsley Butter.

All meals will be served with Artisanal French Bread.



Plats Principaux

Fish

Lightly Seared Wild Turbot, Champagne Sabayon Sauce & Young Braised Vegetables.

Seared Red Mullet Fillet, Citrus Vierge Sauce, Spinach & Young Carrots.

Roasted Sea Bass, Basil Zucchini Purée, Lemon–Black Olive Condiment & Reduced Fish Bone Jus.

Cod Cooked at Low Temperature, Provençal Ratatouille & Light Basil Cream.

Lightly Cooked Brittany Blue Lobster, Lobster Butter Sabayon, Carrot Variations, Pepper Piperade & Pea Purée.

Wild Sole Gently Cooked at Low Temperature, Provençal Herb Gremolata with Thai Basil, Yuzu Foam, Potato Mousseline with Provence Olives & Lightly Pickled Fennel.

John Dory Fillet, Yuzu Sabayon, Roasted Brussels Sprouts, Potato Mousseline & Fresh Herb Jus.

Large Royal Spiny Lobster, Poached in Court-Bouillon, Lightly Tangy Bisque, Roasted Peach & Root Vegetables.

Gilthead Sea Bream, Green Provençal Herb Jus, Thyme-Roasted Potatoes, Hinterland Sucrine Lettuce Heart & Young Vegetables.

All meals will be served with Artisanal French Bread.



Plats Principaux

Meat

Provençal-Stuffed Saddle of Lamb, Ratatouille, Garlic Cream & Homemade Lamb Truffle Jus.

Cumin-Spiced Duck Breast, Sauce "Câline", Vegetables with Asian Flavours.

Traditional Beef Wellington, Truffled Mashed Potatoes & Young Vegetables.

Beef Fillet with Morels, Dauphinois Gratin & Mangetout.

Roasted Pigeon, Asparagus Tips, Lobster Tails & Black Truffle Sauce "Périgueux".

Roast Veal Rib Eye with Garlic, Creamy Dauphinois Gratin, Small Onions & Pepper Jus.

Roasted Chicken Supreme, Verbena Jus, Pommes Pont-Neuf & Green Beans.

Wagyu or Black Angus Ribeye, Béarnaise Sauce, Pomme Dauphin & Roasted Baby Carrots.

Artisanal Cheese Selection

A selection of artisanal European cheeses, available in assorted platters of 2, 3, 4, 5 or 10 varieties, served with Artisanal French Bread.

All meals will be served with Artisanal French Bread.



Dessert

Our longtime bestseller — Chocolate Fondant with Espelette Pepper Crème Anglaise.

Caramelized Apricot Tart, Toasted Almonds & Rosemary Ice Cream.

Lemon & Lime Tart, Crisp Sablé Base, Soft Italian Meringue.

Traditional Mille-Feuille with Crunchy Almonds, Creamy Vanilla Custard & Roasted Hazelnuts.

Forêt Noire — Dark Chocolate Sponge, Cherry Compote & Vanilla Chantilly.

Fraisier — Vanilla Mousseline Cream Layered with Fresh Strawberries.

Traditional Tarte Tropézienne — Soft Brioche & Vanilla Cream, the Iconic Dessert from Saint-Tropez, Made Famous by Brigitte Bardot.

Chocolate-Hazelnut Cake, Hazelnut Crisp, Praline Sponge, Chocolate Cream & Chocolate Mousse.

Exotic Cheesecake, Crisp Sablé Breton, Génoise Sponge, Exotic Fruit Confit, Cheesecake Mousse, Mango Glaze & Vanilla Cream.

Traditional Tarte Tatin — Warm Caramelised Apples, Crispy Pastry & Homemade Vanilla Ice Cream.

Menu Format

This signature menu presents a selection of my key dishes, all of which can be adapted to your preferences. You may choose the number of dishes you wish, and I will adjust the portioning and style accordingly — whether as a tasting menu served individually or as a sharing format in the centre of the table.