



CHEF FRANÇOIS SAVIN · DUBAI

Menu Essentielle

A three-course menu

from 6 guests · two choices for each course, please select one dish per course · every menu can be adjusted to your taste



ENTRÉE

Heirloom Multicolored Tomato Salad with Burrata & Lemon Confit Dressing

OR

Artichoke Carpaccio, Pine Nuts, Espelette Pepper & Citrus Vinaigrette

PLAT

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

OR

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

DESSERT

Chocolate Fondant with Espelette Pepper Crème Anglaise

OR

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

WHAT'S INCLUDED

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|---|---|
| ✓ The menu above, cooked and plated at your home by Chef François Savin | ✓ Kitchen left tidy at the end of the dinner |
| ✓ Printed menus for your guests | ✗ Evian and San Pellegrino mineral waters, in glass bottles |
| ✓ Table linen, napkins, glassware, porcelain and cutlery | ✗ Floral decoration |
| ✓ One waiter for the table service | ✗ Tables and chairs (quoted separately if needed) |

599 AED per person · everything included · for a smaller table, the price of 6 guests applies

Would you rather compose your own menu? My signature menu is attached: choose your dishes from it, or tell me what you have in mind and I will create a bespoke menu for you, quoted separately.

Chef François Savin · booking@chefsavin.com · +971 50 343 9604 · chefsavin.com



CHEF FRANÇOIS SAVIN · DUBAI

Menu Signature

A five-course menu

from 6 guests · two choices for each course, please select one dish per course · every menu can be adjusted to your taste



APÉRITIF · FINGER FOOD

A Selection of Provençal Canapés by the Chef, Created Daily

PREMIÈRE ENTRÉE

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

OR

Scallop Carpaccio with Citrus, Lemongrass Sorbet & Artichoke Crisps

SECONDE ENTRÉE

Large Lobster Ravioli, Fresh Herb Jus & Lemongrass Bisque

OR

Morel Ravioli, Garlic Cream & Grilled Parmesan

POISSON OU VIANDE

Wild Sole fish Gently Cooked, Provençal Herb Gremolata, Yuzu Foam sauce, Potato

Mousseline, Provence Olives & Lightly Pickled Fennel

OR

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

DESSERT

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

OR

Signature Chocolate & Hazelnut Entremets, Hazelnut Crisp, Praline Sponge, Chocolate Cream & Chocolate Mousse

WHAT'S INCLUDED

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|---|---|
| ✓ The menu above, cooked and plated at your home by Chef François Savin | ✓ One maître d'hôtel, full table service |
| ✓ Printed menus for your guests | ✓ Kitchen left tidy at the end of the dinner |
| ✓ Table linen, napkins, glassware, porcelain and cutlery | ✓ Floral decoration |
| ✓ Evian and San Pellegrino mineral waters, in glass bottles | ✗ Tables and chairs (quoted separately if needed) |

799 AED per person · everything included · for a smaller table, the price of 6 guests applies

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CHEF FRANÇOIS SAVIN · DUBAI

Menu Prestige

A seven-course menu

from 6 guests · two choices for each course, please select one dish per course · every menu can be adjusted to your taste



APÉRITIF · FINGER FOOD

A Selection of Provençal Canapés by the Chef, Created Daily

AMUSE-BOUCHE · PRE-STARTER

Amuse-bouche of the day

PREMIÈRE ENTRÉE

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

OR

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

SECONDE ENTRÉE

Morel Ravioli, Garlic Cream & Grilled Parmesan

OR

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

POISSON

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

OR

Lobster, Lobster Butter Sabayon, Carrot Variations, Pepper Piperade & Pea Purée

VIANDE

Beef Fillet with Morels, Dauphinois Gratin & Mangetout

OR

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

DESSERT

Large Raspberry & Basil Macaron, Raspberry & Lime Jelly, Basil Sorbet

OR

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

WHAT'S INCLUDED

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|---|--|
| ✓ The menu above, cooked and plated at your home by Chef François Savin | ✓ A full service team, one maître d'hôtel and one waiter |
| ✓ Printed menus for your guests | ✓ Kitchen left tidy at the end of the dinner |
| ✓ Table linen, napkins, glassware, porcelain and cutlery | ✓ Floral decoration |
| ✓ Evian and San Pellegrino mineral waters, in glass bottles | ✗ Tables and chairs (quoted separately if needed) |

999 AED per person · everything included · for a smaller table, the price of 6 guests applies

Would you rather compose your own menu? My signature menu is attached: choose your dishes from it, or tell me what you have in mind and I will create a bespoke menu for you, quoted separately.

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