

# REFLETT'S

*par Pierre Gagnaire*

## TRUFFLE TUBER MELANOSPORUM...



157 EN PÉRIGORD. — L'Opprintchazé, tout lou mondé trobaillo.  
(L'Apprentissage, tout le monde travaille). — ND

### TO START...220

- ▮ Topinambour velouté, egg yolk 68° and winter green vegetable.
- ▮ Craquette potatoes, apple compote, foie gras ice cream.

### TO CONTINUE...280

- ▮ Haddock/Sea-scallops soufflé, artichoke purée – corolla of scallops, truffle butter.
- ▮ Veal Shank Pot-au-feu, grelots onions and Paris mushrooms.

### TO CONCLUDE...140

- ▮ Rice pudding, parsnip chips, pear and truffle crème glacée.

*The black truffle as a menu for AED 1140*

*With a premium selection of French and international wines AED 1600*

We try to obtain the best product at the perfect time, if in any case one dish is not available, please excuse us.

\* Can be prepared without pork/ alcohol

All prices are inclusive 10% Municipality Fee and 10% Service charge

## LES ENTRÉES

### *FOIE GRAS*

*(Contains alcohol)\**

195

Ballottine of duck liver –  
Cédrats lemon, dattes, dried figs;  
Milky chocolate mikado.  
Pan fried foie gras, pine nuts and plum coulis.  
Beetroot carpaccio seasoned with balsamic vinegar,  
veil of camel milk, baby spinach and foie gras shavings.

### *LANGOUSTINE*

*(Contains alcohol)\**

295

Poêlée Terre de Sienne, onion petals flavoured with paprika;  
chickpeas gnocchi, apple soubise.  
Tartare slightly smoked; grapefruit/Kirsh syrup.  
Cubes of tofu, grated daikon turnip.  
Dim sum – julienne of celery, swiss chard and énoiki.  
Tandoori mousseline.  
Bisque perfumed with green curry.

### *L' HIVER*

*(Contains pork)\**

260

Sunchoke artichoke gelée; osciètra caviar and grey shrimp.  
Winter chutney - sliced mortadella, Gambero rosso with Espelette pepper.  
Traditional Veal pâté, cubes of red port, lemon paste,  
endives salad and grilled cuttlefish seasoned with colza oil.

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## LA MER

### *DAURADE*

*(Contains pork/ alcohol)\**

Gilt-head bream filet braised with brut Champagne –  
Diable sauce/Brillat-Savarin;  
Baby turnip, lardo di colonnata, Dundee-Picky.  
Ravioli: avocado and green mango.  
Beef *Ambrée* consommé.

### *SOLE*

*(contient du porc)\**

Dover sole petit-bateau cooked *meunière*;  
Stuffed with apple, Paris mushroom and chorizo.  
Slow-simmered spinach/garlic,  
Mashed potatoe with capers.  
Corolla of haddock, cauliflower.

### *TURBOT - TOURTEAU*

*(Contains alcohol)\**

Turbot braised with farm cider –  
Sweet onions flavoured with Madras curry.  
Pressed crab meat, seaweed cockles,  
*papillons Noirs*, brocoli cream and anchovy.

### *HOMARD*

Brittany blue lobster Salpicon and fresh ginger.  
Carrot velouté perfumed with orange;  
*Félicia* salad.  
Rilette, kumbawa, poivrades artichokes.  
Burrata di Bufala, pear sorbet.

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## LA CAMPAGNE

### *RIS DE VEAU*

310

Veal sweet bread, *beurre blond* –  
*Maltais* condiment, *épine-vinette*.  
Green asparagus, olive oil and parmesan.  
Radicchio Risotto.

### *AGNEAU* (*Quercy, origin France*)

280

Lamb Saddle flavoured with Marjoram –  
Potatoes darphin, black garlic purée with eggplant.  
Navarin juice, braised lettuce and turnip.  
Lamb chop, swiss chard, duxelle and crispy button mushrooms,  
ewe milk yoghurt, sage leaves, Roquefort cheese.

### *CANNETTE DES DOMBES* (*origin France*)... served for two persons (*Contains alcohol*)\*

660

Whole duck roasted and infused with Orange –  
Glazed with a cherry bigarade.  
The fillets are cut in thin *aiguillettes*, gratinated white cabbage leaf.  
The legs are served with red cabbage, argan oil.  
Potato Anna.

### *BŒUF* (*John Stone – Irish beef*) (*Contains alcohol*)\*

295

-Rib Eye

-*Champs Elysées* Sauce

-*Marguerite* potatoes.

-Cocotte of morels  
mushroom.

-Braised ox cheek; pan fried oyster and leeks.  
Smoked mashed potatoe.

220

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## *WITH YOUR DESSERT...*

*Muscat de Rivesaltes, Cazes, 2010  
(Roussillon, France)*

*Banyuls, Chapoutier, 2012  
(Roussillon, France)*

*Taylor's – 20 year old Tawny  
(Douro, Portugal)*

## *NIGHT WATCH ESPRESSO*

*Our revisited version of the Espresso Martini ...*

*Reflets Tchaba loose leaf tea & infusion...*

*Sélection of Lavazza coffee...*

*Espresso, Ristretto, American coffee*

*Cappuccino, Latte*

## *Esprit Pierre Gagnaire*

*A selection of desserts inspired by French traditional pastry, created around seasonal fruits and vegetables, low sugar confectionary & chocolate.*

### *Soufflé Chocolat*

*Guanaja chocolate soufflé, coffee ice cream, mango/passion fruit coulis.*

*Exotic puff pastry, coriander.*

*Light Tonka beans cream, mandarine sorbet;*

*Tiramisu, spéculos crumble, orange marmalade.*

*Amaretto emulsion.*

### *Soufflé au Grand Marnier*

*Grand marnier soufflé, orange sorbet*

*Crêpes Suzette, confit orange.*

*Mandarin segment;*

*Hazelnut cream and ganache flavoured with praline.*

### *Truffle to conclude*

*Rice pudding, parsnip chips, pear and truffle crème glacée.*