



## DINNER MENU

SAR 240 per person

### APPETIZERS

choice of

**RUBY BEET SALAD WITH SHEEP FETA, CUCUMBER & VINAIGRETTE**

(M, Vg, So2) 557 Cal

**MARKET GREENS WITH RAOUL'S DRESSING & WARM GOAT CHEESE**

(M, Md, Vg, E, So2) 867 Cal

### ADD ON

**SOURDOUGH BAGUETTE WITH FARM BUTTER, RADISHES & SEL GRIS**

(G, M, Vg) 659 Cal - SAR 35

**CAULIFLOWER GRATIN, COMTE CHEESE BECHAMEL**

(G, M, Vg) 750 Cal - SAR 45

**MOULES FRITES, FRENCH LIVE MUSSELS, CREAM SAUCE**

(M, Mo, So2) 729 Cal - SAR 80

### MAIN COURSES

choice of

**LAMB NAVARIN WITH BRIGHT LIGHT CHARD, CHERRY TOMATO, MASHED BABY POTATO**

(Ce, M) 1186 Cal

**FINES HERBES ROAST CHICKEN WITH TRUFFLE RISOTTO, REGGIANO AND JUS DE POULET**

(Ce, M, So2) 1982 Cal

### ADD ON

**ROASTED SEABASS, SAUCE VIERGE, SAFFRON BEURRE BLANC**

200 gm (F, Ce) 562 Cal - SAR 100

**LAMB MERGUEZ SOCCA CREPE, CHICKPEA PUREE,**

**HARISSA VINAIGRETTE, QUINOA TABBOULEH**

(G, E, M, So2, L) 569 Cal - SAR 120

**DUTCH VEAL SCHNITZEL, FRISSE, SUNNY SIDE UP EGG, CAPER DRESSING**

(E, G, Md, F) 960 Cal - SAR 110

### DESSERTS

choice of

**STICKY DATE PUDDING**

(M, E, G) 402 Cal

**CRÈME BRÛLÉE**

(M, E, G) 575 Cal

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts  
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.