

# LE COMPTOIR *de Nicole*



SAR 160 Per Person

## Starters

*Choice of*

**Marinated Peppers** (V)

*Roasted red bell peppers drizzled with extra virgin olive oil, garlic & herbs*

**Croque Monsieur** (G) (E) (D)

*Bresaola, brioche, Gruyere cheese sauce*

**Tarte Flambe** (G) (D) (N) (V)

*Onions, cheese, creme Fraiche, nutmeg, burrata, tomato*

**Angus Beef Carpaccio** (M) (Md) (G) (N)

Add SAR 20

*Filo pastry and toasted pine seeds*

## Main Courses

*Choice of*

**Lamb & Artichoke Tajin** (G)

*Cinnamon Couscous, eggplant riata*

**Le Comptoir Burger** (G) (E) (D)

*Caramelized onions, Gruyere cheese and grain mustard*

**Trofie Pesto** (N) (G)

*Artisan pasta with homemade pesto*

**Filet Steak Rossini**

Add SAR 90

*Foie gras, mushroom, truffle, potato*

(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.

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT

# LE COMPTOIR *de Nicole*



SAR 195 Per Person

## Starters

*Choice of*

Marinated Peppers (V)

*Roasted red bell peppers drizzled with extra virgin olive oil, garlic & herbs*

Croque Monsieur (G) (E) (D)

*Bresaola, brioche, Gruyere cheese sauce*

Tarte Flambe (G) (D) (N) (V)

*Onions, cheese, creme Fraiche, nutmeg, burrata, tomato*

Angus Beef Carpaccio (M) (Md) (G) (N)

Add SAR 20

*Filo pastry and toasted pine seeds*

## Main Courses

*Choice of*

Lamb & Artichoke Tajin (G)

*Cinnamon Couscous, eggplant riata*

Le Comptoir Burger (G) (E) (D)

*Caramelized onions, Gruyere cheese and grain mustard*

Trofie Pesto (N) (G)

*Artisan pasta with homemade pesto*

Filet Steak Rossini

Add SAR 90

*Foie gras, mushroom, truffle, potato*

## Desserts

*Choice of*

Pear & Frangipane Tartlet

*Almond cream, poached pears, filo pastry, cinnamon ice cream*

Toffee Date Pudding

*Baked date cake, warm toffee-date syrup, date ice cream, creme chantilly*

(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

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