

The Story of Bisou

M E N U

Bisou is a meeting point between French tradition
and Middle Eastern generosity.

From delicate bouchées and oysters to signature dishes
with subtle regional notes, many plates are designed
to be shared and enjoyed slowly.

Bisou is about pleasure without formality.

A table made for sharing.

A moment meant to last.

*At Bisou, we carefully select our ingredients from local Dubai
farmers and trusted farmers worldwide.
All the meat in our dishes is halal.*



TO BEGIN

Perfect with champagne

Oscietre classique black caviar service ^{D,G,SF}

Served with homemade brioche and lightly whipped butter

30g	390
50g	585
125g	1380

Gillardeau n°2 oyster ^{SF}

Iconic French oyster, briny and refined

1pc	55
6 pcs	315
12 pcs	590

Croque royal with duck & truffle ^{G,D,N,E} 115

R A W

Salmon crudo ^{G,SF}	90
Seabass crudo ^{G,SF}	105
Scallop tartare, black caviar ^{SF}	150
Raw platter for two, red & black caviar ^{SF}	475

FRENCH CLASSIQUES

Truffle french fries ^{G,D}	50
Onion soup ^{G,D,N,E}	70
Beef tartare, french fries, comté ^{G,E,D}	95
Foie gras terrine, raspberry ^{G,D,N}	155
Baked brie, dukkah, buckwheat truffle honey ^{G,D,N}	180

VEGETABLES & SALADS

Tomatoes, tzatziki, basil ^D	90
Smoked duck salad, chicory & roquefort ^{D,N}	95
Artichoke carpaccio, parmesan ^D	100
Grande salade verte ^N	115
Bisou king crab salad ^{SF,D}	205

SIDES

Grilled asparagus	60
Charred potatoes with spicy oriental aioli ^{D,G,N}	50
Za'atar flatbread ^{G,D,E}	15
Bisou brioche, whipped butter ^{G,D}	45

BISOU SIGNATURES

Bisou burger with truffle french fries	^{D,G,E,N}	165
Charcoal-grilled lamb kebab, tomato salad & hummus	^{D,G,E,N}	185
Black pepper steak, signature sauce	^{D,G}	340
Beef bourguignon	^{D,G}	280

PASTA & RISOTTO

Rigatoni, braised beef & morels	^{D,G}	150
Rigatoni cacio e pepe, comté & truffle	^{D,G}	175
Chanterelle risotto	^D	160
Spaghetti with King crab	^{D,G,SF}	275

SEAFOOD

Black cod, mashed potatoes & arabic curry	^{D,SF}	185
Seabass fillet with tomato salsa	^{D,SF}	190
Octopus with ramiro pepper and tomatoes	^{D,SF}	195

MEAT

Char-grilled chicken, vegetable salsa	^N	185
Ribeye, truffle sauce, mashed potatoes, truffle mustard	^{D,G}	320
Char-grilled duck breast, romaine, black pepper sauce	^{D,G,N}	165
Australian lamb chops	^{D,G}	240

LES GRANDS CLASSIQUES

For two people

Seafood platter ^{D,SF} 850

Scallops, crab, octopus & shrimp

Australian ribeye bone-in 800g ^{D,G} 700

GRAND DESSERTS

For sharing

Pavlova with berries ^E 275

Honey cake with ice cream and berries ^{D,G,E} 275

French toast with berries and dulce de leche ^{D,G,E} 190



DESSERTS

Pavlova with raspberries ^E	85
Apple tart, vanilla ice cream ^{D,G}	75
Chocolate cake with ice cream ^{D,G,E}	85
Bisou honey cake ^{D,G,E}	90
Fruits rouges a la creme ^D	135
Cheese platter ^{D,N}	145

PETITES DOUCEURS

Pistachio madeleine ^{D,G,E}	20
Hazelnut madeleine ^{D,G,E}	20
Chocolate Truffle ^D	20
Bisou kiss candy ^D	20
Homemade sorbets & ice cream ^D	45

All prices are in AED and inclusive of 7% municipality fee, 5% VAT

Allergens: G – Gluten, D – Dairy, N – Nuts, SF – Shell Fish, E – Eggs