

The Story of Bisou

MENU

Our cuisine combines French classics and spirit of Middle East. French cooking has long been a rockstar of the foodie world, but when you add a dash of oriental magic, it becomes a sensory symphony of flavor. Our dishes are a love letter to the senses, a fusion of passion and imagination that knows no limits.



BISOU BLACK CAVIAR

brioche, butter

390

RAW

Gillardeau oysters (<i>lpcs</i>)	55
Shrimps, avocado, tomatoes	90
Beef tartare, French fries, Comté	90
Tataki tuna, ras el hanout, red wine	120
Artichoke, carpaccio zucchini, Pecorino, truffle	115

RAW FOR COMPANY

salmon, scallop, shrimps, black and red caviar

475

MEZE

Foie gras cream, dates, pecan	75
Eggplant hummus, mint adjika	45
Muhammara with artichoke, spice oil, walnut	50
Brioche, whipped butter	25
Za'atar flatbread	25

SMALL BITES

White asparagus, salted lemon, Cantabrian anchovies	65
Artichoke fries, Pecorino mousse	55
Marinated eggplant and ramiro peppers, olives	45
Dates, tahina yuzu, black caviar	110

SALADS AND STARTERS

Camembert with truffle, marinated asparagus, apple vanilla cream	95
Tomatoes, tzatziki, basil	85
Grande salade verte, vegetable brochette, yuzu pistachio sauce, cucumbers	145
Tabbouleh salad, quinoa, tomatoes, salted lemon, pecan	60
Bisou Crab salad, red caviar, raspberries, mousse noisette	295
Niçoise with tuna confit	120
Foie gras terrine, apricots	155
Tagliata striploin	85
Smoked duck salad, chicory, tomatoes, gorgonzola	75

SOUPS

Onion soup	55
Cold eggplant soup, tomatoes, chips	50
Bouillabaisse, garlic croutons, parmesan	125

VEGETABLES

Broccoli fries, smoked cheese, oriental pesto	40
Eggplant, harissa, labneh, marinated tomatoes	45
Dried sweet potatoes, mornay sauce, baked brie, pistachios	50
Truffle French fries	45
Charred potatoes, beurre blanc, anchovies, red caviar	170

MAIN COURSES

Pasta vongole, bottarga	95
Rigatoni, duck confit, mushrooms	125
Pie with shrimps, snails, crab, sauce bisque	180
Lamb pie, dates, spinach	140
Scallops, morels, artichoke, vanilla sauce	230
Salmon, tomato sauce, green peas	165
Octopus, ramiro, okra, muhammara, basil	195
Black cod, mashed potatoes, tuna mousse	185
Steak haché, greens, beurre blanc	130
Duck breast, chestnut cream, dates, prunes, pecan	165
Lamb chops, mint adjika, parsnip, dates salad	240
Ribeye, truffle sauce, mashed potatoes	320

FOR COMPANY

Char-grilled chicken, Parmesan, potatoes	165
Seafood plato <i>scallops, crab, octopus, vongole</i>	690
Lamb shoulder, vegetables, dips and flatbread	780





DESSERTS

Apple tart, vanilla ice cream	55
Pavlova, apple-celery sorbet	50
Chocolate tart, raspberry, truffle	65
Bisou honey cake	90
Tonka cream brûlée, fruit salad, pomegranate sorbet	60
Sélection de pâtisserie <i>chocolate and passion fruit truffles, pistachio and hazelnut madeleines, wine marmalade, date halva</i>	80
Homemade sorbet and ice cream	45
<i>pomegranate/avocado/apple-celery/vanilla/pistachio/chocolate</i>	

All prices are in AED and inclusive of 7% municipality fee, 5% VAT & 10% service charge

Bisou 