

# *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.

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



**BISOU BLACK CAVIAR**

*brioche, butter*

**390**

**RAW**

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Gillardeau oysters ( <i>lpcs</i> )	55
Shrimps, avocado, tomatoes	95
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**

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Foie gras cream, dates, pecan	75
Eggplant hummus, mint adjika	55
Muhammara with artichoke, spice oil, walnut	50
Brioche, whipped butter	45
Za'atar flatbread	30



## SALADS AND STARTERS

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Camember <i>with truffle, marinated asparagus, apple vanilla cream</i>	95
Tomatoes, tzatziki, basil	90
Grande salade verte, <i>yuzu pistachio sauce, cucumbers</i>	145
Tabbouleh salad, <i>quinoa, tomatoes, salted lemon, pecan</i>	85
Bisou-Crab salad, <i>red caviar, spinach, avocado</i>	295
Niçoise <i>with tuna confit</i>	120
Foie gras terrine, apricots	155
Tagliata striploin	130
Smoked duck salad, <i>chicory, tomatoes, gorgonzola</i>	95
White asparagus, salted lemon, Cantabrian anchovies	75
Marinated eggplant, ramiro, tomatoes, olives	50

### SPHERE ROYALE

Foie gras, black caviar, truffle

195

Lamb prosciutto

65

Veal chorizo

65

Cantabrian anchovies, tomatoes

55

### SOUPS

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Onion soup	65
Cold eggplant soup, tomatoes, chips	60
Bouillabaisse, garlic croutons, parmesan	125

## MAIN COURSES

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Pasta orzo, King crab, tomatoes	230
Rigatoni, duck confit, mushrooms	135
Risotto with chanterelles	160
Rigatoni cacio e pepe, comte, truffle	175
Pie with shrimps, snails, crab, sauce bisque	180
Lamb pie, dates, spinach	140
Scallops, morels, artichoke, vanilla sauce	230
Salmon, tomato sauce, broccolini, oriental pesto	165
Octopus, Ramiro pepper, tomatoes	195
Black cod, mashed potatoes, arabic curry	185
Whole seabass, cooked your way ( <i>ask the waiter</i> )	350
Steak hache	150
Lamb burger, tomatoes, tête de moine	165
Lebanese liver, truffle-chilli-pomegranate sauce, mashed potatoes	120
Duck breast, chestnut cream, dates, prunes, pecan	165
Char-grilled chicken, Parmesan salad	185
Lamb chops, mint adjika, parsnip, dates salad	240
Ribeye, truffle sauce, mashed potatoes	320

## FOR COMPANY

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Lamb kebab, tomatoes, <i>black pepper sauce</i>	350
Seafood platter <i>scallops, crab, octopus, shrimps</i>	850
Lamb shoulder, vegetables, dips and flatbread	780
Australian Ribeye Bone-in 800 gr	700

## VEGETABLES

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Broccoli fries, Parmesan cream, oriental pesto	60
Eggplant, harissa, labneh, marinated tomatoes	75
Dried sweet potatoes, mornay sauce, baked brie, pistachios	95
Truffle French fries	50
Charred potatoes with spicy oriental aioli	50
Charred potatoes, béarnaise, anchovies, red caviar	170



## DESSERTS

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Almond cake, plum, hibiscus ice cream	60
Apple tart, vanilla ice cream	75
Pavlova with raspberry	70
Chocolate cake with ice cream	65
Bisou honey cake	90
Tonka cream brûlée, fruit salad, pomegranate sorbet	75
Paris-Brest	80
Selection de patisserie <i>chocolate and passion fruit truffles, pistachio and hazelnut madeleines, wine marmalade, date halva</i>	90
Homemade sorbet and ice cream <i>pomegranate/arabic flavour/apple-celery/vanilla/pistachio/chocolate</i>	45

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

