The Story of Bisou

MENU

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.

Champagne and wine are at the heart of the experience
— to begin a lunch, to open a dinner, or simply
to accompany good conversation.

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

Les Petites Bouchées

Two delicate one-bite bouchées, topped with

Cantabrian anchovies [G,D,E,SF]	55
Veal chorizo [G,D,E]	65
Foie gras, black caviar & truffle [G,D,E,SF]	155

Osciètre 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

1 pcs	55
6 pcs	315
12 pcs	590

Truffle french fries [G,D]

Fresh black truffle, aged cheese	50

RAW

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

Onion soup [G,D,N,E]	70
Truffle gratin dauphinois, parmesan mousse [D,N]	80
Beef tartare, french fries, comté [G,E,D]	95
Croque royal with duck & truffle [G,D,N,E]	115
Foie gras terrine, raspberry [G,D,N]	155
Baked brie, dukkah, buckwheat truffle honey [G,D,N]	180

VEGETABLES & SALADS

Eggplant hummus, mint adjika [N]	55
Tomatoes, tzatziki, basil [D]	90
Smoked duck salad, chicory & roquefort [D,N]	95
Artichoke carpaccio, parmesan [D]	100
Grande salade verte [N]	115
Niçoise with tuna confit [SF,E]	120
Bisou king crab salad [SF,D]	205

BISOU SIGNATURES

Bisou burger with truffle french fries	D,G,E,N	165
Slow-cooked lamb shoulder with black pepper sauce	D,G,N	175
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
Scallops, morels, artichoke	SF	230

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] *scallops, crab, octopus & shrimp*	850
Australian ribeye bone-in 800g [D,G]	700

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