

MAISON

DE

SAVOIR

FAIRE

10 YEARS

MERCI À VOUS

CAFÉ

-

COMPTOIR

-

BISTRONOMIE

As we celebrate 10 years in Dubai, Bistro des Arts remains inspired by the traditions of the French brasserie, honouring classic recipes, craftsmanship, and the pleasure of sharing at the table.

A PARTAGER

For sharing

OEUFS MIMOSA 38

Classic devilled eggs, herbs, creamy yolk filling (V, D)

PISSALADIÈRE* 46

Caramelised onion tart, anchovy, Niçoise olives (GL, D, SF)

CALAMARS FRITS 65

Fried calamari, lemon-caper aioli (D, GL, SF)

CAMEMBERT AU FOUR* 79

Oven-baked Camembert, molten centre, grilled baguette (V, D, GL)

PLANCHE A PARTAGER* 350

Sharing board with:

Caramelized onion tart bites, fried calamari,
devilled eggs, olive tapenade, beef charcuterie,
French cheeses, pickles, pear chutney,
dried apricots.
(N, D, GL, SF)

ENTRÉES

Starters

TARTARE SAUMON ET AVOCAT 89

Diced raw salmon, avocado, shallots, capers, marinated tomato, sour cream, crostini (D, GL, SF)

POULPE GRILLÉ 99

Charred grilled octopus, garlic, parsley, Espelette pepper, lemon (SF)

CARPACCIO BOEUF ET BURRATA 99

Thin beef carpaccio, burrata cheese, truffle cream, balsamic pearls, crispy bread (D, GL)

ESCARGOTS DE BOURGOGNE 6/65 | 12/115

Burgundy snails, garlic-parsley butter, crusty bread (D, GL, SF)

FOIE GRAS POÊLÉ* 125

Seared foie gras, toasted brioche, sage onion, roasted peach (A, GL, D)

GAMBAS GRILLÉES 130

Grilled head-on XL prawns, garlic, Espelette pepper, lemon olive oil (D, SF)

HUÎTRES

NO.3 DIBBA BAY OYSTERS (SF)

1 pcs 30 | 6 pcs 170 | 12 pcs 330

served with your choice of sauce:
classic shallot vinaigrette or spicy sauce

SOUPES

Soups

SOUPE DU JOUR 49

Soup of the day, toasted baguette (V, GL)

SOUPE À L'OIGNON* 75

Caramelised onions soup, gratinated Gruyère croutons (D, GL)

SALADES

Salads

SALADE DE CHÈVRE CHAUD 89

Toasted goat cheese, mixed leaves, roasted beetroot, orange dressing, caramelised hazelnuts (V, N, D, GL)

add grilled chicken 20

SALADE NIÇOISE* 92

Seared rare tuna, green beans, potatoes, olives, anchovy, soft-boiled egg, raspberry vinaigrette (D, SF)

★ The house favourites you can't miss

All the food prepared may have come in contact with gluten. Therefore, if you have food allergies or special dietary requirements, please inform a member of the service team.

(V) Vegetarian

(GF) Gluten free

(VG) Vegan

(A) Alcohol

(D) Dairy

(GL) Gluten

(SF) Seafood

(N) Nuts

Prices are in AED, inclusive of municipality fee, service charges and V.A.T

CÔTÉ TERRE

From the Land

RAVIOLES DU ROYANS 105

Raviolo filled with Gruyère de Comté cheese and parsley, cream, lemon touch (V, D, GL)

POULET CORDON BLEU 120

Crisp chicken, turkey ham, melted cheese, mashed potatoes, mushroom sauce (D, GL)

TARTARE DE BOEUF 85 | 145

Hand-cut tenderloin, shallots, capers, pickles, egg yolk, fries

RISOTTO AUX CHAMPIGNONS SAUVAGES ET TRUFFE NOIRE 129

Wild mushrooms risotto & black truffle (D)

CONFIT DE CANARD 150

Duck leg confit, Puy lentils, buttered spinach (D)

GARNITURES

Sides

30

FRITES

French Fries (V)

GRATIN DAUPHINOIS

Creamy Baked Potato Gratin (V, D)

PURÉE DE POMMES DE TERRE

Homemade Mashed Potato (V, D)

RATATOUILLE

Slow-Cooked Provençal Vegetables (V)

LÉGUMES POÊLÉS

Pan Fried Vegetables (V)

SALADE VERTE

Green Salad (V)

HARICOTS VERTS

Green Beans (V)

LE COIN DU BOUCHER

Butcher's Premium Cuts

BURGER DE BŒUF, BRIE, OIGNONS CARAMELISÉS, AÏOLI À LA TRUFFE NOIRE * 99

Angus beef burger, brie cheese, caramelized onions & black truffle aioli (D, GL)

Ajoutez du foie gras | Add foie gras 80

FILET DE BOEUF 250

250g grass fed tenderloin, roasted tomato, choice of side and sauce

L'ENTRECÔTE 270

300g Black Angus ribeye, roasted tomato, choice of side and sauce

FILET DE BOEUF ROSSINI * 330

Grass fed tenderloin, seared foie gras, brioche, truffle demi-glace (GL, D)

DUO TERRE ET MER * 340

300g MB2+ Black Angus ribeye, grilled prawns, roasted tomato, choice of side and sauce (D, SF)

* Our Meat Cuts Are Served With A Choice Of Side Dishes & Sauce

SAUCES

25

BÉARNAISE (V, D, GF)

ROQUEFORT (V, D, GF)

FORESTIÈRE (D, GL)

MOUTARDE (D, GL)

POIVRE (D, GL)

BÉARNAISE & ROQUEFORT (V, D, GF)

CÔTÉ MER

From the Sea

FILET DE SAUMON 140

Pan-seared salmon, green beans, mashed potato, citrus beurre blanc (D, SF)

LOUP GRILLÉ 145

Grilled seabass, ratatouille, basil, olive tapenade (SF)

MOULES MARINIÈRE * 150

Mussels, garlic, shallots, thyme, white wine (A, SF, D)
French fries

LINGUINE AUX FRUITS DE MER 128

Mixed seafood linguini with mussels, shrimps and squid braised in tomato sauce (SF, GL, D)

"La simplicité est la clé de toute grande cuisine."

Simplicity is the key to great cooking.



★ The house favourites you can't miss