

## - DESSERTS -

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**LEMON MERINGUE ..... 45.00**

Lemon curd, honeycomb and shortbread crumble,  
white chocolate and camel milk ice cream

**BOMBOLONI ..... 45.00**

Spiced plum and cherry jam, peanut brittle

**PARIS BREST ..... 50.00**

Salt caramel cream, lemon and almond ice cream

**SOUFFLÉ ..... 55.00**

Chocolate soufflé, mascarpone ice cream

**CRÈME BRÛLÉE ..... 50.00**

Vanilla, burnt sugar

**CHEESECAKE ..... 45.00**

Candied orange, citrus coulis

**SALADE DE FRUITS ..... 40.00**

Seasonal fruits, grapefruit granite, coconut sorbet

**AFFOGATO ..... 35.00**

Homemade vanilla ice cream, espresso coffee

**SELECTION OF GELATI ..... 25.00**

Vanilla

Pistachio

Caramel

**SELECTION OF SORBETTI ..... 25.00**

Lemon

Mango

Blood Orange



Built on a legacy of creativity,  
the Le Cirque experience  
unfolds a journey of French  
cuisine inspired by the Italian  
influences of its renowned  
creator Sirio Maccioni

# - LES ENTRÉES -

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## LA BURRATA

..... 80.00

Burrata, chargrilled peaches, green olive,  
candied pine nuts

## SALADE CÉSAR

.....50.00

Caesar salad, baby gem, bacon,  
crispy hen's egg, shaved parmesan

## FOIE GRAS PARFAIT

..... 80.00

Toasted oat granola, fig & date jam, brioche

## POIS SUCRÉS

..... 70.00

Sugar snaps, radish, mint, whipped feta, roasted  
avocado, crispy quinoa, Dijon dressing

## CARPACCIO DE BOEUF

.....70.00

Charcoal mayo, caper & raisin puree, crispy  
tendons

## NOIX DE ST. JACQUES

..... 70.00

Scallops, coconut & lime, sweet potato

## SALADE DE SAISON

.....45.00  
Grilled peppers, tomato, cucumber,  
caramelized onion

## TOMATES AU CHÈVRE

.....50.00  
Heirloom tomatoes & beets, goats cheese,  
toasted hazelnut, burnt onion vinaigrette

## SÉRIOLE AU POMME

..... 80.00  
Yellow tail, horseradish,  
apple & pickled fennel salad,

## TARTARE DE THON

..... 80.00  
Yellow fin tuna, chili infused watermelon,  
pomegranate, coriander & lime

# - LES PÂTES & RISOTTO -

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## FROMAGE AU FREGOLA

.....55.00  
Slow cooked egg, bacon,  
truffle & cheese sauce

## RISOTTO AU HOMARD

.....85.00  
Lobster fritters, gremolata

ANGOLOTTI AU POTIRON  
.....85.00  
Roasted pumpkin, wild mushrooms,  
sage & parmesan crumble

RAVIOLI AU CRABE  
.....90.00  
King crab, brown bread, salt ricotta

RAGOUT DE VEAU  
.....100.00  
Veal ragout, crispy sweet bread,  
braised fennel, pecorino

## - LES PLATS -

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FILET BOURGUIGNON  
.....140.00  
Chargrilled tenderloin, pomme puree,  
watercress, short rib & mushroom stew,

NAVARIN D AGNEAU  
.....195.00  
Roasted lamb & saffron braised shoulder, mint  
& pistachio cous cous

SAUMON POACH  
.....115.00  
Slow cooked Norwegian salmon, Jerusalem  
artichoke, pickled onion, sauce vierge

CASSOULET DE VOLAILLE  
.....105.00  
Corn fed baby chicken, foie gras,  
chest nut puree, barley & bean cassoulet

PEPERONATA DE MORUE  
..... 220.00  
Cod, chorizo, peppers & tomato fondue, olives

ENTRECOTE AU POIVRE  
..... 150.00  
Chargrilled ribeye, confit onion & peppercorn  
sauce, béarnaise

CANNARD A L'ORANGE  
..... 150.00  
Duck breast, sweet potato puree, chicory,  
orange jus  
honey & clove braised duck leg

LOUP DE MER  
..... 150.00  
Sea bass a la plancha, leeks, shellfish veloute

## - À PARTAGER -

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SOLE AMANDINE  
..... 150.00  
Almond crusted dover sole, lemon brown butter

VEAL BRAISÈ 12H  
..... 800.00  
2.5kg Braised veal shank, pea & bacon  
emulsion, mint & baby gem

## - ACCOMPAGNEMENTS -

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FRITES: ..... 28.00

Potato chips, béarnaise

POMME PUREE ..... 28.00

Mash, chives

CAROTTES GLACÉES ..... 28.00

Glazed Carrots, toasted walnut

HARICOT VERT ..... 28.00

Fine beans, smoked almond

FRICASSE'S DE CHAMPIGNONS ..... 28.00

Wild mushroom, garlic & herbs

BROCOLIS VAPEUR ..... 28.00

Tender stem broccoli, gremolata

LANCES D'ASPERGES ..... 28.00

Asparagus, truffle dressing

Prices on the menu are subject to

10% DIFC Authority Fee