



# MENU



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## THE FOOD CONCEPT

### WELCOME TO BEAU RIVAGE BISTRO

Our à la carte menu features a variety of hearty, well-balanced, brasserie-style dishes perfectly created by our talented kitchen brigade. Our ingredients and fine products are carefully selected and sourced from sustainable local farms whenever possible, allowing us to create an inspiring and surprising culinary journey driven by passion, innovation and respect for the products of mother earth.

The restaurant's atmosphere will transport you to the heart of a boutique Bistro located alongside the Dubai Water Canal. Its authentic offerings make it a place to savour a wholesome dining experience strongly influenced by flavours and traditional spices from France and the Mediterranean area. We aim to deliver the best and most honest food creating long-lasting memories within a friendly and relaxed atmosphere.

The team speaks to our trusted suppliers every day to ensure we only use the freshest produce available in the market; we will never compromise on the quality of the dishes, and if we run out of a product or a dish, we will accept that.

*"Enjoy the culinary experience and the great pleasure that comes with it"*



Contains Nuts (N) | Vegetarian (V) | Dairy (D) | Seafood (S) | Gluten (G) | Signature Dish (\*) | Locally Sourced Products 

Please highlight to the order taker any specific food allergies or intolerances before ordering

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## OYSTERS & CAVIAR & BUBBLES



FINE DE CLAIRE MON PETIT PLAISIR NO.3 (Per Piece) Sauce Mignonette	30
SIX OYSTERS AND TWO GLASSES OF SPARKLING WINE Condiments	265
A DOZEN OYSTERS AND ONE BOTTLE OF CHAMPAGNE Condiments	895
OSETRA CAVIAR 30GR Served with Blinis and Crème Fraiche	585
ROYAL OSETRA CAVIAR 30GR Served with Blinis and Crème Fraiche	655
OYSTERS, CAVIAR & CHAMPAGNE Six Fine de Claire Mon Petit Plaisir No.3 Oysters, Osetra Caviar (30GR), Condiments, a Bottle of Champagne	1200

## BUSINESS LUNCH

MONDAY - FRIDAY | 12:00 PM – 03:00 PM

AED 105 | 2 Courses Including Water, Tea or Coffee

AED 135 | 3 Courses Including Water, Tea or Coffee

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## APPETIZERS

CLASSIC CAESAR SALAD (D) (G) 	60
Baby Gem, Croutons, Parmesan Cheese Shavings, Anchovies	
<i>*Add Grilled Chicken or Grilled Shrimps</i>	35
ROASTED BEETROOT SALAD (V) (D) 	65
Puy Lentil, Baby Spinach, Feta Cheese, Raspberry Dressing	
QUINOA SALAD (V) (N) (*) 	75
Organic Quinoa, Mesclun Greens, Cranberry, Pecan, Citrus Dressing	
BAKED CAMEMBERT (V) (N)	80
Crispy Sourdough Bread, Pear Compote, Caramelised Walnuts Nuts	
BURRATA (D) (V) (N) (*) 	95
Cherry Tomato, Basil Pesto, Baby Gem Salad, Honey Balsamic Dressing	
PRAWN & AVOCADO SALAD (D) (S) 	90
Grilled Prawn, Avocado, Mesclun Greens, Lemon Dressing	


## SOUPS

CHAMPIGNON MUSHROOMS SOUP (D) (V) (G)	60
Forest Mushrooms, Truffle Oil, Chives	
FRENCH ONION SOUP GRATINÉE (D) (G)	60
Gruyère Cheese, Croutons	



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## OLD TIME FAVOURITES

SPINACH QUICHE (V) (D) 	85
Sautéed Spinach, Feta Cheese, Red Onion, Mesclun Leaves	
CANAL-MARI (S) (G) (D)	75
Deep Fried Calamary, Aioli Dip	
SHRIMP CROQUETTES (D) (G)	75
Sweet Chili Mayo Sauce	
POTATO SPUN PRAWNS (G) (S)	75
Black Tiger Prawns Wrapped in Crunchy Potato Noodle, Sweet Chili Mayo	
BALIK SALMON (D) (G) (S) (*)	115
Cream Cheese, Cornichons, Shallots, Quail Eggs, Lime	
PLATEAU DE CHARCUTERIE (D) (N)	120
Assorted Charcuterie, Artisanal Cheeses, Pickles, Olives, Nuts	

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## RAMADAN EXPERIENCE

DAILY | FROM SUNSET TO 02:00 AM

This Ramadan, join us on an unforgettable culinary journey and enjoy a lavish traditional feast, live entertainment, and a sumptuous selection of delightful sweets with our tailor-made Iftar and Suhoor experiences alongside the Dubai Water Canal. Gather with family and friends as you experience serene hospitality throughout the Holy Month.

AED 185 | Family Style Iftar

Suhoor starting from AED 150 per person






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## ON BREAD

GRILLED HALLOUMI CHEESE BAGUETTE (G) (D) (V) 	70
Tomato Relish, Olives, Rocket Leaves	
THE TRUFFLE FLATBREAD (G) (D) (V) (S) (*) 	80
Mozzarella, Black Truffle Paste, Mushrooms, Arugula	
MARGHERITA FLATBREAD (G) (D) (V) 	80
Mozzarella, Tomatoes, Basil Leaves	
BEEF PEPPERONI FLATBREAD (G) (D) 	85
Mozzarella, Tomatoes, Beef Pepperoni, Arugula	
SMOKED SALMON TARTINE (D)	90
Smoked Salmon, Braised Leeks, Lemon Dill Mayonnaise	
THE BEAU BURGER (G) (D) (*) 	95
Angus Beef Patty, Tomato, Cheese, Iceberg Lettuce, Onion Soubise	

*Our Burgers & Breads are Served with French Fries and Condiments*

## SIDES

Pommes Frites (V) 	45	Potato Purée (V) (D) 	45
Parmesan Truffle Fries (V) (D)	45	Grilled Asparagus (V) 	45
Green Salad (V) 	45	Olive Oil Broccolini (V) 	45
Haricot Verts (V) 	45	Creamed Spinach (V) 	45

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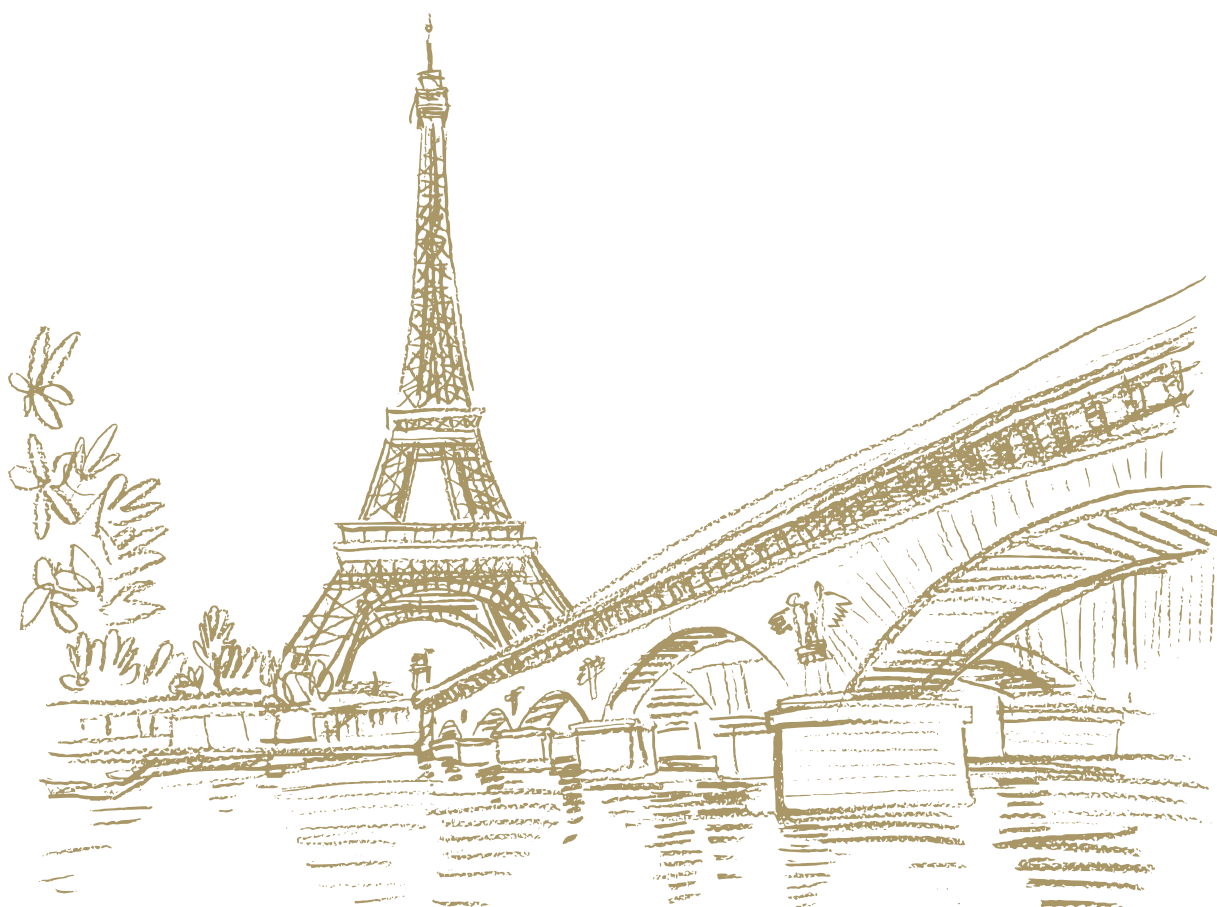
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## MAIN COURSES

BAKED GNOCCHI ALLA SORRENTINA (D) (V) (G) 	110
Homemade Tomato Sauce, Mozzarella, Basil	
THE RISOTTO (D) (V) (*) 	125
Wild Forest Mushrooms Risotto, Shaved Black Truffle, Baby Rocket Leaves	
SEAFOOD LINGUINE (G) (S) (N) (D)	135
Scallops, Prawns, Octopus, Clams, Basil Cream Sauce	
SEARED NORWEGIAN SALMON (D) (S) 	170
Celeriac Purée, Roasted Potatoes, Green Beans, Capers and Dill Sauce	
PAN-FRIED CRISPY SEABASS (D) (S) (*) 	180
Ratatouille, Wild Spinach, Lemon Butter Sauce	
CHICKEN VOL AU VENT (D) (G) (S)	135
Puff Pastry, Mushrooms, Sweet Corn, Green Peas	
CONFIT DE CANARD (N) (G) (S) (*) 	145
Overnight Duck Leg Confit, Lyonnaise Potatoes, Toasted Walnuts, Frisée Lettuce	
AUSTRALIAN LAMB CHOPS (D) (G)	180
Couscous, Mediterranean Vegetables, Mint Jus	
THE ENTRECÔTE 250GR (D) (G)	195
Grilled Black Angus Beef Ribeye Steak, Potato Fries, Café De Paris Butter	
FILET MIGNON 225GR (D) (G) (*)	215
Truffle Mashed Potatoes, Broccolini, Bearnaise Sauce	

"LA BONNE CUISINE EST LA BASE DU VÉRITABLE BONHEUR"

- AUGUSTE ESCOFFIER



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