

Pierchic



Mediterranean Destination Menu France

TIMINGS

Sunday to Thursday 12:00pm-3:00pm

Spanish Blue Fin Tuna Nicoise

Roasted peppers, green beans, quail egg, balsamic dressing

or

Tomato Consommé

Danish langoustine, vegetable brunoise

or

Seared Foie Gras

Duo of quail, truffled lentils, potato fondant

Paupiette de Norwegian Turbot

Mazara red prawns, ratatouille, apple purée

or

Alaskan Black Cod au Miel

Haricot vert fricassée, razor clam gratin, honey

or

Entrecôte de Wagyu Beef

Dauphinoise potato, morels, baby gems

Valrhona Chocolate Crème Brulée

Raspberry tuile, yogurt ice cream

or

Mango & Passion Fruit Mille-Feuille

Passion fruit cream, mango sorbet

or

Selection of French Cheeses (N)

Spiced apricot chutney, grapes, lavroche

AED 350 per person

*This is a sample menu, to get the current menu please contact Pierchic@jumeirah.com

(V) Vegetarian (A) Contains Alcohol (N) Contains Nuts (O) Diabetic Friendly
Dishes may contain traces of gluten due to kitchen environment

All prices are in UAE dirhams and inclusive of 10% municipality fees and 10% service charge and valued added tax.