

# Pierchic



## Mediterranean Destination Menu France

### TIMINGS

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

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#### **Spanish Blue Fin Tuna Nicoise**

*Roasted peppers, green beans, quail egg, balsamic dressing*

or

#### **Tomato Consommé**

*Danish langoustine, vegetable brunoise*

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#### **Seared Foie Gras**

*Duo of quail, truffled lentils, potato fondant*

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#### **Paupiette de Norwegian Turbot**

*Mazara red prawns, ratatouille, apple purée*

or

#### **Alaskan Black Cod au Miel**

*Haricot vert fricassee, razor clam gratin, honey*

or

#### **Entrecôte de Wagyu Beef**

*Dauphinoise potato, morels, baby gems*

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#### **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**

(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.