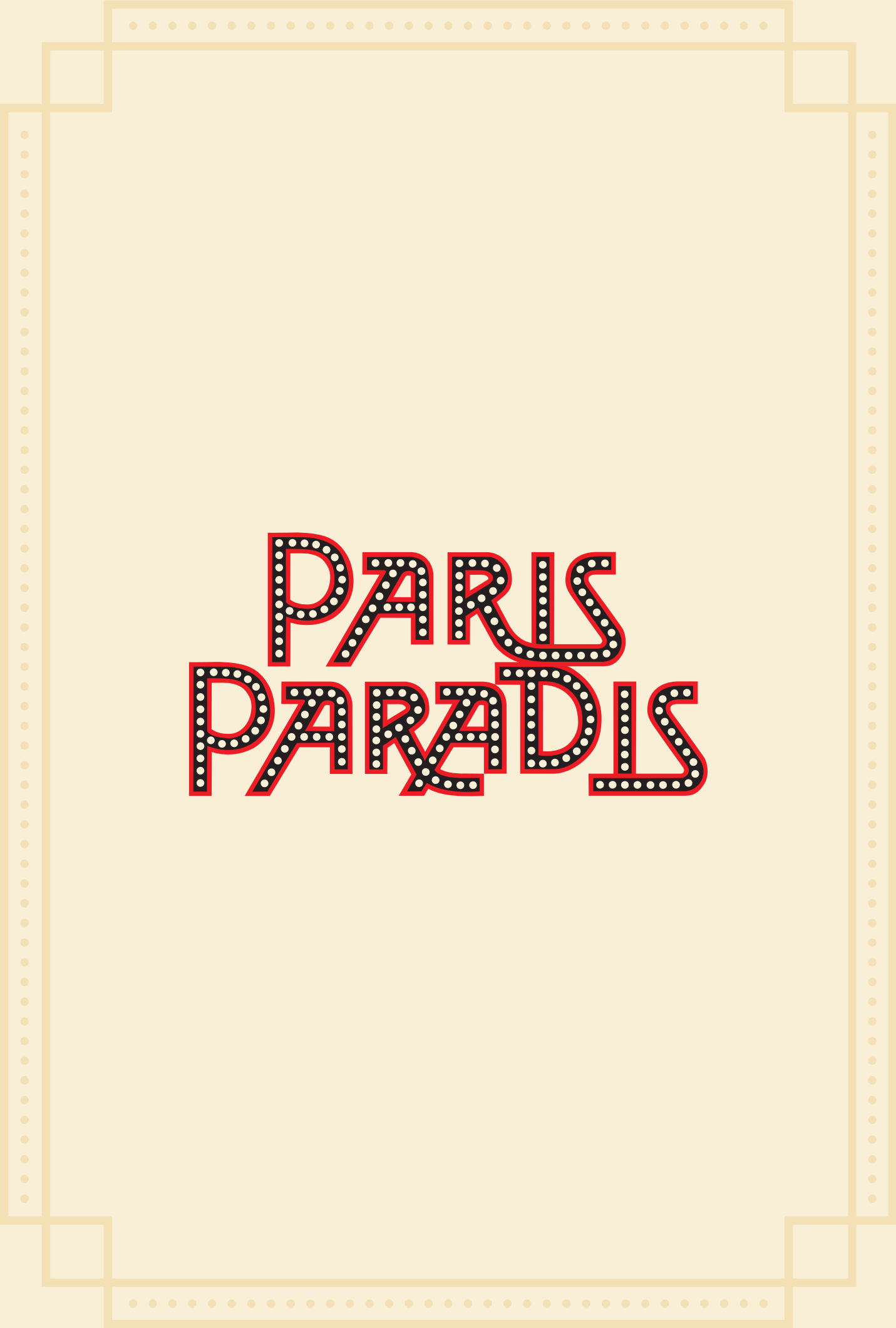




PARIS PARADIS

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STARTERS

BURRATA & CAVIAR WITHOUT CAVIAR	650 105
Puglian burrata 125g, methi leaves cream (D)(V)	
SAN MARZANO TOMATO TART	140
San Marzano tomato, caramelized onion, mascarpone Parmigiano Reggiano cream (D)(G)	
WHITE ASPARAGUS, SAFFRON SABAYON	160
White asparagus, saffron maltese sauce (D)	
FRIED EGGS & GIROLLES	160
Organic fried eggs, Parmigiano Reggiano cream, girolle mushrooms (D)	
ZUCCHINI FLOWER TEMPURA	175
Zucchini flower, vegan tomato mayonnaise, mint oil (G)(V)	
MILANESE SCALLOPS	155
Scallops, saffron sabayon, herb espuma (D)(G)(S)	

CAVIAR CAVIAR OSCIETRA

50G	100G	250G
1300	2450	5800

PIZZA

TRUFFLE	345
Fresh Melanosporum truffle truffle cream (D)(G)(V)	
MARGHERITA	135
San Marzano tomato sauce, basil, mozzarella fiordilatte (D)(G)(V)	
ARTICHOKE	140
Baby artichoke, Puglian stracciatella, chive fresh cream (D)(G)(V)	
WAGYU CACIO E PEPE	180
Wagyu ham, pecorino cream, fresh pecorino (D)(G)	

SALADS

WHOLE LOBSTER SALAD (FOR TWO)	470
Grilled lobster, snow peas, baby gem lettuce, anchoiade sauce (D)(S)	
GREEN ASPARAGUS SALAD	145
Green asparagus, pistachio pesto, Sicilian smoked ricotta (D)(N)	
TOMATO SALAD, 15 YEARS BALSAMICO DI MODENA	155
Uzbekistan tomatoes, tomato jus, 15 years Modena balsamic (D)	
NIÇOISE SALAD (FOR TWO)	255
Confit tuna ventresca, organic eggs, anchovies, Taggiasca olives, vegetables	
ENDIVE SALAD	105
White endives, Gorgonzola, walnuts (D)(N)(V)	

CRUDOS

TRUFFLE BEEF CARPACCIO	210
Fresh Melanosporum truffle, beef tenderloin carpaccio, Parmigiano Reggiano, crispy bread (D)(N)(R)	
LEMON SEA BASS CARPACCIO	165
Sea bass, yogurt sauce, black lemon (D)(R)	
TUNA TARTARE	155
Red tuna, Puglian stracciatella, fresh peach (D)(S)(R)	
SCALLOPS, CURRY SAUCE	180
Flambéed scallops, yellow curry sauce, coriander oil (S)(R)	

PASTA

TRUFFLE TAGLIATELLE	295
Fresh Melanosporum truffle, truffle butter, homemade pasta (D)(G)	
FOIE GRAS & CONFIT DUCK RAVIOLI	210
Foie gras, confit duck, trompette de la mort mushrooms, homemade pasta (D)(G)	
GIROLLES RISOTTO	230
Girolle mushrooms, Acquerello rice, poultry broth (D)(V)	
CAVIAR TAGLIOLINI	550
Oscieta caviar, fresh cream, chives, homemade pasta (D)(G)	
ZUCCHINI SPAGHETTI	155
Sautéed zucchini, lemon butter, pecorino, Mancini spaghetti (D)(G)(V)	

(N) NUTS, (R) RAW, (S) SHELLFISH, (V) VEGETARIAN, (D) DAIRY, (G) GLUTEN

We are happy to provide detailed allergen information for all dishes and drinks on our menus.
Please note that our dishes are not prepared in a completely allergen-free environment

PARIS PARADIS



SIDES

MASHED POTATOES (D)	55
GREEN SALAD	55
GREEN BEANS (D)	55
FRENCH FRIES	55
CREAMED SPINACH (D)	55

TO SHARE

MOREL CHICKEN	780
Farm raised yellow chicken, morels, creamy poultry jus (D)	
BLACK ANGUS OP RIB STEAK	200 / 100G
Premium Australian Black Angus OP rib steak, beef jus, Choron sauce (D)	
WAGYU TOMAHAWK	280 / 100G
Australian Wagyu tomahawk grade 6/7, beef jus, Choron sauce (D)	
WHOLE SOLE AL LIMONE	130 / 100G
Brittany sole, lemon fish sauce	
WHOLE SPINY LOBSTER	2200
Grilled spiny lobster, bisque, melted vegetables (S)(D)	

FISH

TUNA & PEPPERCORN	230
Saku tuna, peppercorn sauce	
GRILLED OCTOPUS	190
Grilled octopus, aioli, roasted vegetables (S)	
SEA BASS FILLET	280
Chilean sea bass, barigoule artichokes, sautéed mushrooms	

MEAT

ROSSINI WAGYU BEEF TENDERLOIN	590
Wagyu beef grade A4, foie gras, fresh Melanosporum truffle, truffle jus (D)	
MILK FED VEAL "AL LIMONE"	210
Veal fillet, lemon sauce (D)	
LAMB CHOP	255
Grilled lamb chop, rosemary lamb jus (D)	
PETITS FARCIS	275
Uzbekistan tomato, braised osso buco (D)	

Menu by Chef Louhair

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees.
10% Service charge and 5% Value Added Tax