

Le Pré

BREAKFAST

BREAKFAST HOUSE

AVO TOAST • 47AED

Soft Bread, Eggs, Guacamole, Hollandaise Sauce, Cream Cheese.

TURKISH STYLE POACHED EGG • 45AED

Poached Eggs, Labneh, Smoked Paprika Oil, Confit Garlic Oil .

FRENCH BREAKFAST PLATTER • 69AED

Loaded breakfast that comes with beef sausage, halloumi, hash brownies, portabello mushroom with roasted cheese, eggs your way, baby spinach, sourdough bread & vine cherries tomatoes

ACAI MUESLI • 49AED

Jumbo Oats, Yogurt, garnished with Mix Berries and Açai Sorbet.

BIRCHER MUESLI • 45AED

Jumbo Oats, Yogurt, garnished with Mix Berries and Almond and Chia Seeds.

CHEESY SCRUMBLE EGG • 43AED

Simit Bread, Guacamole, Turkey Slice.

MODERN SHAKSHOUKA • 53AED

Traditional Tomato Sauce, Scrambeled Egg, Poached Egg, Cottage Cheese, Served with Sour Dough Bread.

BRIOCHE FRENCH TOAST • 51AED

Brioche Bread with Vanilla Mascarpone, Mix Berry Compote, served with Custard Velouté and Maple Syrup.

HUMMUS TOAST • 51AED

Homemade hummus beetroot, feta cheese avocado, rocket leaves, cherry tomatoes micro greens, poached eggs on sour dough

PARMESAN TOAST • 53AED

Creamy scrambled eggs with grilled portabello mushrooms, feta cheese, parmesan, mustard seeds, vine cherry tomatoes, micro greens & splash of truffle oil

AÇAİ BOWL • 40AED

Açaí Gorana, Fresh Berries, Banana, Roasted Granola, Served with Peanut Butter Sauce.

ORIGINAL FRENCH TOAST • 43AED

Bread with Vanilla Mascarpone, Mix Berry Compote, served with Custard Velouté and Maple Syrup.

LUNCH & DINNER

FRENCH MENU EXPERIENCE

CHICKEN BURGER • 55AED

Herbed brined & marinated chicken thigh, B.B.Q Mayo, special cheese mix, mixed salad & French Fries.

WAGYU BEEF BURGER • 75AED

*Minced Japanese Wagyu Beef, Iceberg lettuce, **Mozzarella cheese, Cheddar cheese, Tomato slice, Caramelized onion.***

WAGYU DOUBLE BEEF BURGER • 91AED

Double Minced Japanese Wagyu Beef, Iceberg lettuce, Mozzarella cheese, Cheddar cheese, Tomato slice, Caramelized onion.

AVO CHEESE TOAST • 45AED

Sour dough bread slice , Cheese sauce, Halloumi cheese , Smoked Cheddar cheese , Guacamole Feta cheese, Fresh fig topped with Basil leaves, Pomegranate , Balsamic reduction and Olive oil in addition to Salad.

PUFF CHIX STEW • 58AED

Crispy Puff Pastry, carefully enriched ragout, wilted spinach, Balsamic reduction.

SALMON VOL AU VENT • 75AED

Creamy garlic roasted salmon fillet with chives on crispy puff pastry.

GRILLED BUTTER PRAWNS • 75AED

Grilled butter prawns with garlic butter, cream, saffron black pepper lemon served with white rice.

CUBE ROLL STEAK • 110AED

Grilled cube roll steak with mushroom sauce served with truffle fries.

TUSCAN SALAD • 42AED

Heirloom cherry tomatoes, crispy bread, mixed lettuce, kalamata & onion, balsamic, Parmesan cheese.

CORN SALAD • 54AED

Mix lettuce tossed with feta, honey cherry tomatoes, steamed sweet corn with creamy lemon vinaigrette.

BURATIN SALAD • 49AED

Crumbled burrata with roasted tomatoes basil, balsamic glaze, and extra virgin olive oil.

ORZO PASTA • 62AED

Traditional napolitana sauce, grilled chicken breast, cherry tomatoes, parmesan cheese, served with toasted ciabatta.

OLIVE TAPANADE • 57AED

toasted baguette bread with olives paste, gruyere cheese ricotta cheese, dill leaves and parmasen.

DESSERTS

A SLICE OF HEAVEN.

AÇAÍ CHEESECAKE • 54AED

Chefs secret mixture, mix berries coulis, Açai sorbet, crispy nut crumb & blackberry, pomegranate seeds.

SIZZLING CARROT • 45AED

Slice of special carrot cake, frosty & Madagascar vanilla ice cream, cardamon Velouté, physalis.

PEANUT BUTTER PARFAIT • 42AED

Frozen peanut parfait, Acai sorbet, salted caramel, summer fruits & mint, peanut crumbs.

WHITE CHOCOLATE MIX BERRY • 45AED

28.5% white chocolate & Philadelphia cream, Caramelized white chocolate, crunchy biscuit crumb, wild berries & coulis .

COCONUT UM ALI • 41AED

Freshly made Um Ali wtopped with pistachio and pomegranate.

TIRAMISU • 38AED

Enriched Mascarpone, Lady finger, Brazilian bean espresso, white chocolate crumble & summer berries.

MANGO TRIFLE • 39AED

Madagascar vanilla pastry cream, lightly soaked sponge cakes, fresh Alphonso mango compote.

CHOCOLATE FONDANT • 58AED

Bleeding heart with warm chocolate fondant, Vanilla ice cream, Dark & white chocolate sauce, crispy crumb & raspberry coulis.

2.5 KG AÇAÍ CHEESECAKE • 324AED

PASTRY

FRESHLY BAKED EVERYDAY

PLAIN CROISSANT • 12AED

Freshly baked butter croissant.

ALMOND CROISSANT • 16AED

Freshly baked croissant stuffed with custard and topped with almond slices.

CHOCOLATE CROISSANT • 14AED

Freshly baked croissant stuffed with chocolate.

CHEESE CROISSANT • 16AED

Freshly baked croissant stuffed with our homemade cream cheese mix, topped with mozzarella and cheddar cheese.

COFFEE

HOT AND COLD

FLAT WHITE · 22AED

AÇAÍ LATTE · 32AED

ARRECCINO · 26AED

V60 · 26AED

CORTADO · 22AED

MACCIATO · 20AED

PICOLO · 20AED

AMERICANO · 17AED

ESPRESSO · 16AED

PISTACHIO LATTE · 26AED

COFFEE

HOT AND COLD

CHEMEX • 26AED

GEISHA / V60 • 65AED

GEISHA / CHEMEX • 65AED

APRES BLEND • 32AED

HIBISCUS • 22AED

COLD DRIP • 26AED

SPANISH LATTE • 26AED

SAFFRON LATTE • 24AED

PINK SPANISH • 29AED

CRÈME BRÛLÉE • 26AED

DRINKS

COOLERS

CLASSIC MOHJITO • 26AED

PASSIONFRUIT MOJITO • 26AED

STRAWBERRY MOJITO • 26AED

LEMON AND MINT LIMONADE • 25AED

STRAWBERRY LIMONADE • 25AED

PASSIONFRUIT LIMONADE • 25AED

MIX BERRY REFRESHER • 26AED

CHERRY LAGOON REFRESHER • 26AED

STRAWBERRY REFRESHER • 26AED

ORANGE&LEMON REFRESHER • 26AED

RED MANGO • 28AED

ORANGE JUICE • 23AED