

LE BISTRO

by Salmontini

BREAKFAST SALMONTINI SIGNATURES DISHES

FRESH START	
SUPER GREEK  	65
Fresh Fruits, Mixed Berries, Greek Yoghurt, Roasted Walnuts, Honey Drizzle	
AÇAÍ BOWL  	70
Fresh Berries, Granola, Nut Butter, Toasted Coconut, Honey and Banana	
BERRY GOOD  	60
Açai Topped with Pistachio Brittle, Fresh Strawberries and Super Seed Mix	
OVERNIGHT OATS 	45
Pistachio Butter, Berry Jam, Fresh Berries, Honeycomb and Warm Milk	
OUR BENEDICTS	
EGGS FLORENTINE  	40
Tomato Chutney, Sautéed Kale and Hollandaise Sauce	
EGGS ROYALE  	75
Salmontini Smoked Salmon on Crumpets, Wilted Spinach, Hollandaise, Crispy Shallots, Salmon Roe	
 THE SALMONTINI BENEDICT   	80
Poached Eggs Florentine with Wood-Smoked, Light Smoked, Roasted Salmon with Creamy Spinach, Shaved Fennel, Mustard Hollandaise	
TENDERLOIN BENEDICT  	80
Tenderloin Over English Muffins, Poached Eggs, Rocca, Fresh Herbs, Béanaise Sauce, Shaved Parmesan Cheese	
WILD MUSHROOM BENEDICT  	48
Wild Mushrooms with Parmesan Cheese, Fried Sage	
AVOCADO TOAST / TARTINES	
FRESH SEASONED AVOCADO   	40
Smashed Avocado with Rocca, Pickled Vegetables and Super Seed	
SMOKED SALMON AVOCADO TOAST   	46
Fresh Seasoned Avocado with Poached Egg, Rocca, Pickled Vegetables and Superseed	
AVOCADO TOAST WITH OLIVE TAPENADE  	42
Smashed Avocado with Poached Egg	
CROISSANTS	
PLAIN  	20
PAIN AU CHOCOLAT  	20
ZAATAR  	20
MERINGUE CROISSANT  	30
ALMOND  	20

EGG CLASSICS	
THE BREAKFAST   	40
Heirloom Tomatoes, Crumbled Goat Cheese, Baby Rocca, Poached Eggs, Green Olive Tapenade and Grilled Sour Dough Bread	
EGG WHITE BURRATA   	73
Wild Mushrooms, Baby Spinach, Leeks, Topped with Burrata, Slow-Roasted Cherry Tomatoes, Fresh Herbs and Grilled Sourdough Toast	
 CHORIZO EGGS   	55
Slow Cooked Chorizo with Poached Eggs, Avocado, Labneh and Multi-Seed Toast	
OUR EGGS ANY STYLE	45
Style Your Way With Roasted Baby Potatoes, Vine Tomatoes and Baby Rocca Salad	
TURKISH EGGS   	45
Poached Eggs With Roasted Tomatoes, Whipped Yoghurt, Beef Bacon, Chili Oil, Sausage and Grilled Sour Dough Bread	
 SHAKSHOUKA   	45
Eggs Steamed In A Spiced Tomato Sauce with Feta Mousse, Beef Bacon, Fresh Herbs, and Grilled Toast	
OTHER DELIGHTS	
PANCAKES CHOCOLATE  	40
Chocolate Mousse, Fresh Berry Jus and Berry Compote	
FRENCH TOAST  	45
Banana Brule, Grilled Peaches and Salted Caramel Sauce	
STUFFED CROISSANTS AND SIMITS	
TRUFFLE EGGS  	45
Parmesan, Gruyere and Rocca	
SMOKED SALMON   	52
Scrambled Eggs, Rocca, Avocado	
SMOKED SALMON SIMIT   	59
Capers, Onion, and Herb Whipped Cream Cheese with Rocca	
GRILLED CHEESE SIMIT  	52
Tomato Jam	
CHOCOLATE MOUSSE  	30
CUSTARD  	30
PISTACHIO CREAM  	30

DRINKS

THE CLASSICS (HOT OR ICED)		MOCKTALS	
ESPRESSO	20	ICED TEA (Lemon, Peach)	25
DOUBLE ESPRESSO	24	VIRGIN MOJITO (Strawberry, Passion Fruit)	34
CAPPUCINO	24	VIRGIN PINACOLADA	34
CAFFE LATTE	24	LEMONADE	26
AMERICANO	24	MINT LEMONADE	26
MACCHIATO	20	PINK LEMONADE	26
DOUBLE MACCHIATO	24	ELDERFLOWER LEMONADE	26
SPANISH LATTE	26		
CORTADO	24		
FLAT WHITE	24		
DAMMANN FRÈRES TEAS		FRESH JUICES	
BLACK TEAS	28	ORANGE	30
EARL GREY		PINEAPPLE	30
ENGLISH BREAKFAST		CARROT	30
		GREEN APPLE	30
GREEN TEAS	28	WATERMELON	30
BALI			
JASMIN		MILK SHAKES	
		VANILLA	32
WHITE TEA	28	CHOCOLATE	32
PASSION DE FLEURS		AVOCADO	34
HERBAL TEAS	28	WATER & SOFT DRINKS	
MENTHE POIVRÉE		ACQUA PANNA	19/28
CARCADET NUIT D'ÉTÉ		SAN PELLEGRINO	19/28
CHAMOMILLA		SOFT DRINKS	14
		(Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Mirinda, Ginger Ale, Soda Water)	

All prices are in AED and inclusive of 5% VAT.  Vegetarian Dishes

 Fish

 Crustaceans

 Gluten

 Sesame

 Nuts

 Egg

 Dairy

 Mustard

 Soy

 Sulfites

*Not suitable for pregnant women and children

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LUNCH & DINNER

SALMONTINI SIGNATURES DISHES

OUR SALMON SIGNATURES		OUR SOUP	
 SALMON RILLETES     70 Our 20 years Old Signature Recepte		SHRIMP BISQUE   48 With Poached Shrimps, Crème Fraiche and Chives	
TRADITIONAL SMOKED SALMON   95 Home-Smoked and Hand-Sliced with seasoned mixed greens		VICHYSOISE   40 Potato Crisps and Beef Lardons	
 SALMON TARTARE   100 Fresh and Light Smoked Salmon with Avocado Purée, Pickled Shallots		MISO SOUP   30 Soft Tofu, Seaweed	
HEART OF SMOKED SALMON   120 The Tsar Nikolai Cut			
THE BISTRO PLATE     125 Assortment Of Rillettes, Smoked Salmon, Heart Of Smoked Salmon and Tartare			
ENTRÉES			
SEAWEED SALAD  55 Marinated Seaweed, Avocado, Mixed Lettuce, Goma Dressing	BURRATA TOMATOES  88 Olive Oil Poached Tomatoes, Fresh Basil, Sea Salt, Olive Oil, and Balsamic Vinegar	VEGETERIAN POKE BOWL   58 Seasonal Fresh Vegetables and Sushi Rice	
 TUNA NIÇOISE SALAD    95 Oil Poached Tuna and Fresh Seared Tuna, Green Beans, Baby Potatoes, Soft Egg with Lemon Dressing	SALMON AND PRAWN POKE     58 Fresh Salmon, Fresh Prawns Marinated Seaweed, Sushi Rice	 SPICY CRISPY SALMON SALAD    89 Our Spicy Salmon Tartare with Spicy Tempura Crumbs	
KALE CAESAR SALAD    55 Grilled Cornfed Chicken, Parmesan Cheese and Sourdough Croutons	SPICY CRISPY TUNA SALAD    89 Our Spicy Tuna Tartare with Spicy Tempura Crumbs		
"SALADE DE BOEUF"   100 Marinated Grilled Beef Tenderloin, Baby Lettuce, Heirloom Tomatoes, Roquefort Cheese, Candied Walnuts, Pumpkin Seeds			
SANDWICHES			
THE CLASSIC BURGER      88 Melted Gruyère Cheese, Lettuce, Pickles, Onion Jam and Burger Sauce	ANGUS BEEF BURGER     88 with Aged Cheddar, Fries and Coleslaw	CRISPY SEABASS BRIOCHE     65 Parmesan Crusted Seabass with Baby Spinach and Remoulade on Brioche Bun	
BEEF TENDERLOIN SANDWICH    95 Melted Raclette Cheese, Grilled Onions, Basil Pistou	HOT SMOKED SALMON ROLL      95 "Hot Smoked" Salmon, Lightly Spiced Mayo, Brioche Roll, Fries and Green Salad		
CHICKEN "SCHNITZEL" SANDWICH    65 Breaded Chicken Breast Rocca, Heirloom Tomatoes, Grain Mustard Cream, Pomme Frites on a Soft Focaccia Bread			

our sandwiches are served with crispy fries

PLATS PRINCIPAUX

 SALMON "EN CROÛTE"    99 Salmon Rilette, Creamed Spinach and Beurre Blanc	 ENTRECÔTE ST GERMAIN DES PRÉS  150 Australian Wagyu Beef Tenderloin, "Pommes Frites" and our Secret Sauce
MISO-MARINATED SALMON PAVÉ   125 Broccoli and Fine Green Beans and Miso Glaze	BEEF TENDERLOIN  150 Australian Wagyu. with Béarnaise, Jus, Pomme Purée, Grilled Broccolini
SALMON PAVÉ   105 Fennel Salad, Braised Tomatoes, Tapenade	BRAISED CHICKEN WITH TRUFFLES   85 Truffles, Mash Potato, Tarragon Jus
SEARED SALMON TAGLIATELLE    99 Creamy Pesto Sauce, Fresh Salmon, Capers	SEAFOOD LINGUINE    95 Shrimp, Mussels, Calamari Tossed with Fresh Tomatoes, Garlic, Basil and Olive Oil.
 SEABASS "EN PAPILLOTTE"   100 Fresh Vegetables, Herb Butter, Asparagus, Olive Oil	TAGLIATELLE ALL' ARRABBIATA BURRATA   89 Garlic and Fresh Tomatoes Sautéed with Basil and Fresh Burrata
ALASKAN BLACK COD   140 Miso-Marinated, Eryngi Mushroom, Miso Butter Sauce	YELLOW CURRY SHRIMPS    95 Pan-Fried Shrimps, Thai Peanut and Yellow Curry Sauce, Steamed Rice
MUSSELS AND FRIES     80 Fresh Scottish Mussels Cooked with Cream, Provençal or Spicy Marinara Sauce	
FROM OUR PASTRY CHEF	
BURNT CHEESECAKE   56 Berry Compote and Chocolate Ganache	PHYLO CHEESECAKE    55 Crispy Vermicelli Pistachio and Sugar Syrup
STRAWBERRY AND PISTACHIO TART  52 Vanilla Custard, Fresh Berries	THE CLASSIC PROFITEROLES   56 Chocolate Ganache
CHOCOLATE TART   55 Chantilly Cream	RASPBERRY MACARON   56 Stuffed with Vanilla Ice Cream Raspberry Compote, Rose Hips
CHOCOLATE FONDANT   55 Vanilla Ice Cream	

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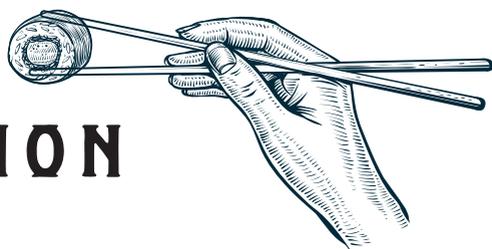
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SUSHI SELECTION

EDAMAME Salted or Spicy	34		
NIGIRI - 2 PIECES		SASHIMI - 3 PIECES	
SHAKE - SALMON	30	SHAKE - SALMON	38
MAGURO - TUNA	32	MAGURO - TUNA	42
EBI - SHRIMP	28	EBI - SHRIMP	35
HAMACHI - YELLOW TAIL	30	HAMACHI - YELLOW TAIL	45
UNAGI - EEL	38	KANI - CRAB STICK	30
TAKO - OCTOPUS	30	TAKO - OCTOPUS	38
KANI - CRAB STICK	26		
IKA - CALAMARI	28		
MAKIMONO - 8 PIECES			
CALIFORNIA MAKI Crabsticks, Avocado, Mayo, Lettuce, Tobiko	59	KATSOBUSHI MAKI Mixed Fish, Katsuoobushi	61
CALIFORNIA CRISPY Avocado, Cucumber, Mayo, Tempura Crumbs, Shredded Crabsticks	57	RAINBOW MAKI Kani, Eel, Cucumber, Ebi, Salmon, Tuna, Yellow Tail & Takuan Wrap	61
SHRIMP TEMPURA MAKI Shrimp, Cucumber, Mayo, Tempura Crumbs Outside	59	VOLCANO MAKI Apple, Mango, Cucumber, Topped with Spicy Mixed Fish	61
SALMON MAKI Plain or Spicy	60	TOFU MAKI Tofu, Cucumber Avocado, Asparagus, Soya Ben Nori, Teriyaki Sauce	56
TUNA MAKI Plain or Spicy	62	SMOKED SALMON MAKI Raw Salmon, Avocado, Cream Cheese & Smoked Salmon Wrap	61
SALMON KAWARE Salmon, Crabsticks, Avocado, Sprinkled with Salmon Skin	62	SALMON KORU HOSO MAKI Fresh Salmon, Avocado, Black Sesame	61
SALMON SKIN MAKI Spicy Mayo, Chives	55		
OUR SIGNATURE SUSHI ROLLS - 8 PIECES			
SALMON DELIGHT Salmon with Spicy Japanese Mayo, Avocado Wrap	70	TROPICAL TUNA ROLL Tuna with Spicy Japanese Mayo, Mango Wrap	70
TUNA DYNAMITE ROLL Eel & Cucumber, Topped with Finely Diced Tuna, Spicy Japanese Mayo & Tobiko	70	UMI UNAGI ROLL Eel & Avocado Topped with a Sweet Teriyaki Sauce & Brown Sesame	70
FLAMING YELLOW Salmon, Spicy Japanese Mayo & Cucumber Topped with Served Yellow Tail & Teriyaki Crumbs	70	DRAGON MAKI Deep Fried Tiger Prawn & Lettuce, Avocado Wrap with Dragon Sauce	72

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