



la Zalle.

BISTRO

LA SALLE BISTRO IS A DISTINGUISHED DINING ESTABLISHMENT DEEPLY ROOTED IN ABU DHABI'S CULINARY LANDSCAPE. WITH ITS METAMORPHOSIS INTO LA SALLE BISTRO, THE ESTABLISHMENT PROUDLY PAYS HOMAGE TO THE TIMELESS ELEGANCE AND EXTRAORDINARY FLAVORS THAT ARE SYNONYMOUS WITH FRENCH CUISINE.

EMBARKING ON THIS EXCITING CHAPTER, THE BISTRO PROMISES TO ELEVATE THE DINING EXPERIENCE, INFUSING IT WITH THE WARMTH, CHARM, AND AUTHENTICITY BEFITTING THE RICH TAPESTRY OF FRENCH CULTURE.

LES ENTRÉES

Oyster mignonette

Oyster No 2 (Dibba)

6pcs

95

12pcs

175

Moules de normandie (G,D,A,S)

190

Pot steamed black mussels with sauvignon cream sauce, garlic parsley butter served with country bread

Bouillabaise (G,D,S)

130

Traditional provençal fish soup; clams, mussels, shrimps, seabass served with a crouton garnished with aioli

Bouton de culotte (D, G, N)

95

Baked mini goat cheese, beetroot carpaccio, roasted walnut dressing, grape salad

La Salle chef's planche de charcuterie (D, G, N)

180

Cerignola olive, figs, sliced boiled egg, cantalet cheese, concord grapes, crispy pastrami, veal pancetta, puff straw balsamic pesto, salsa verde

Escargots à la bourguignonne (D, G, S)

90

Pot baked snails, stuffed with garlic parsley butter, wakame

Duo de thon (D, G)

110

Tuna tasting tartar, tataki, mango salsa, croute, soy pearls

Carpaccio de boeuf (D, G)

90

Finely sliced wagyu beef tenderloin, smokey black salt, herb salad, shaved parmesan

Ris de veau (D)

180

Honey roasted veal sweetbread, madagascar vanilla, infused yellow carrot and orange purée

Dishes indicated with (D) Dairy, (GF) Gluten free, (N) Nuts, (S) Shellfish, (V) Vegetarian

All prices are in UAE dirham and are inclusive of all applicable service charges, local fees and taxes

PLATS PRINCIPAUX

DE LA TERRE

Boeuf bourguignon (G,D,A) Pinot noir marinated beef chunk served with homemade fettuccine pasta, silver onion	160
Poulet farci aux lentilles vertes (D) Green lentil, stuffed baby chicken, baby vegetables, creamy coconut broth	140
Carré d'agneau en croute d'herbe (D,G) Aromatic herb crusted rack of lamb, smokey Jerusalem artichoke cream, purple sweet potato, balsamic roasted vine tomato, buttered white balsamic glazed	220

DE LA MER

Gambas grillées, fregola sarda aux courgettes (D,G) Grilled king prawns, zucchini and basil fregola, confit dateline tomato	220
Bar sauvage (D) Line caught whole wild sea bass, tagliatelle of summer vegetables, emmental cheese, sauce campari	175

LES DESSERTS

Lemon meringue (D) Lemon cream, passion fruit sauce, whipped ganache, berries, meringue	65
Mousse au café (D,G) Coffee mousse, cremieux coffee, chocolate soil	65
Praline éclair (D,G,N) Chocolate crunchy, praline pastry cream, nutty glaze, gold leaf 24k, whipped ganash	65
Tarte tatin (D,G) Upside down apple tart, buttery pastry crust served warm with vanilla ice cream	65