

رمضان كريم

قائمة الطعام لشهر رمضان ٢٠١٤



Ramadan Kareem

2014 Ramadan Menu



IFTAR MENU

(Served until 9pm)

Delight your senses with Pierre's delicious French and Arabic fusion Iftar. Choose from either the Formule Classique or Formule Complete selection and indulge to your heart's content

FORMULE CLASSIQUE AED 89

Enjoy a delicious appetizer and sip on our fresh home-made soup. Select one of six succulent main courses and savor a decadent pastry of the day, accompanied by either a cup of coffee or tea.

APPETIZER

DATE AND DRIED FRUITS

Jellab, Qamareddine or Tamarind

LENTIL SOUP OR SOUP DU JOUR

MAIN COURSE

Served with fresh mixed green salad

GALETTE

Chicken, Turkey, or Salmon

GRATIN DE BOEUF ET PATATE

Grilled beef tender, sliced potatoes skin on, onions, double cream and a thick layer of melting mozzarella cheese, served in a hot baked plate

GRATIN DAUPHINOIS AU POULET

Grilled chicken tender, mushroom and sliced roasted potato topped with a creamy béchamel sauce and thick layer of mozzarella cheese, served in a hot baked plate

LASAGNE AU FOUR

Layers of lasagna sheets with minces meat tomato sauce, béchamel cream sauce and cheese, served in a hot baked plate

DESSERT

PASTRY OF THE DAY

Dates Tart or Custard Pie with nuts

COFFEE OR TEA



\*

FORMULE COMPLETE AED 129

Enjoy a delicious appetizer and sip on our fresh home-made soup. Select a salad and one of three succulent main courses and savor a decadent pastry of the day, accompanied by either a cup of coffee or tea.

APPETIZER

DATE AND DRIED FRUITS

Jellab, Qamareddine or Tamarind

LENTIL SOUP OR SOUP DU JOUR

SALADS

SALADE DE CHÈVRE CHAUD

Baked goat's cheese sprinkled with chives on boule de bread and served over mixed greens, sundried tomato, dried fig, roasted zucchini, fresh raspberries and walnuts with a light mustard vinaigrette dressing

SALADE CHICKEN CEASAR

Hearts of romaine lettuce mixed with Pierre's home-made Caesar dressing, parmesan shaves and cherry tomatoes, topped with grilled chicken

MAIN COURSE

ROTI DE BOEUF MAISON

A home-made slow roasted beef served with mashed potatoes, thyme gravy sauce, green beans and baby carrots.sauce, green beans and baby carrots

SUPREME DE VOLAILLE

Grilled chicken breast cooked with a creamy lemon flavored sauce, served with saffron rice, green beans and baby carrots

CONFIT DE CANARD

Duck leg on bone seasoned and oven baked, served with junne pousse salad, cherry tomatoes, potato salardaise and a fresh thyme sauce

DESSERT

PASTRY OF THE DAY

Date Tart or Custard Pie with nuts

COFFEE OR TEA

\*\*\*\*\*

SUHOOR MENU

(Served from Midnight until 3:30am)

Refuel and reignite your taste buds with our delicious Suhour selections. Enjoy either of the following delightful courses

PETIT DÉJEUNER CLASSIQUE AED 47

Freshly squeezed orange juice with half Pierrette and your choice of croissant, served with butter and jam and your favorite hot beverage

PETIT DEJEUNER GOURMAND AED 59

French toast served with butter and jam, two eggs cooked to your desire with chicken sausage, hash brown potatoes, beef bacon, grilled mushrooms and tomato with a freshly squeezed orange juice and your favorite hot beverage

PETIT DEJEUNER BIEN-ETREN AED 51

Granola (Organic Muesli with red berries, low fat yogurt and honey) served with seasonal fruit platter, freshly squeezed orange or apple juice and your favorite hot beverage

PETIT DEJEUNER MEDITERRANEEN AED 54

French toast served with butter and jam, two eggs cooked to your desire with a bowl of labneh, grilled halloumi, sliced tomatoes, cucumber, mint and black olives with a freshly squeezed orange juice and your favorite hot beverage

PETIT DÉJEUNER COMPLET AED 58

Freshly squeezed orange juice with half Pierrette and your choice of croissant served with butter and jam, followed by two eggs cooked to your desire with a side of junne pousse salad and your favorite hot beverage

\*

