





# Menu

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FREE VALET PARKING

www.maisonbagatelle.com

JOIN US  
**Dubai Downtown**

### HOT & COLD BEVERAGES

COLD BEVERAGES		HOT BEVERAGES	
Iced Americano	24.00	Espresso Single	15.00
Iced cafe Latte	25.00	Americano	19.00
Iced cappuccino	25.00	Cafe Latte	22.00
Iced Dark or White Mocha Frappe	25.00	Cappuccino	26.00
For extras Edition please ask your Server		Turkish Coffee	18.00
MIKSHAKES & SMOOTHIES		Arabic Coffee	50.00
Lorus Milkshake	25.00	Machacino Dark, Milk, or White	25.00
- Vanilla Ice Cream, Fresh Milk, Speculoos			
Bananunt Milkshake	25.00	English Tea	24.00
- Chocolate Ice Cream, Fresh Milk, Banana, Nutella, Hazelnut, Whipe Cream		Green TEA	24.00
Virgino Pinacolada	25.00	Moroccan Tea	70.00
- Fresh Pineapple, Coconut Milk, Pinacolada Flavor, Desiccated Coconut, Ice Cubes,			

  

### MOCKTAILS & FRESH JUICES

La Bleu	28.00
- Blue Curacao syrup, Passion Fruit Syrup, Lemon Juice and Crushed Ice	
Virgin Mojito	25.00
- Lime, Fresh Mint Leaves, Brown Sugar Crushed Ice	
Peach Blossom	25.00
- Fresh Orange, Fresh Green Apple, Peach Halves, Apple Juice, Peach Syrup, Soda Water and Crushed Ice	
Watermelon	22.00
Lemonade	22.00
Pineapple	22.00
Carrot	22.00

  

### SODAS & WATER

Aqualina	10.00/15.00
Evian	17.00/27.00
Pepsi/Peppi Diet	13.00
7-UP/7-UP Diet	13.00
Mirinda	13.00
Ginger Ale	13.00
Red Bull 1.3.18.00	

  

**You Invite the guests, We do the rest....**

Maison Bagatelle catering offers personalized services by undertaking all types of Function such as weddings, birthday anniversaries, VIP parties with specially Designed menus and nomenclated services. Maison Bagatelle catering will provide Experienced service staff will take care of you guests.

### JOIN US BREAKFAST MENU

<b>Maison Full English Breakfast</b>	82.00
Three Scrambled Eggs or Selection of Poached or Fried Eggs, Veal Bacon or Smoked Turkey Ham, Button Mushroom, Chicken Sausage, Grilled Holland Tomatoes, Brown Grain Toast, Cube Potato Fries Serve With Baked Beans	
<b>Omelet</b>	56.00
Four Eggs, Smoked Turkey, Gruyere Cheese, Fine Herbs Served with cubed fries and Grilled Cherries skewer	
<b>Eggs Benedict</b>	56.00
Poached Egg's choice of veal Bacon, Smoked Salmon, Smoked Turkey Ham and Breg Pastrami on Toasted English Muffin with Freshly made Hollandaise Sauce, served With Cube Potato Fries and Chives	
<b>Salmon Scrambled</b>	56.00
Smoked Salmon with 3 Scrambled eggs medium Chives and Toasted Brioche	
<b>Eggs o Toast</b>	56.00
Choice of Scrambled Eggs, Poached Eggs or Over Easy with Brown Toast Served with Cube Potato Fries	
<b>Croque Monsieur</b>	56.00
Choice of Smoked Turkey or Beef (astrami, Emmental, Bechamel Sauce and Dijon Mustard Fine Herbs	
<b>Croque Madame</b>	56.00
Choice of Smoked Turkey or Beef Pastrami, Emmental, Bechamel Sauce, Dijon Mustard Fine Herbs Topped with Over Easy	
<b>French Breakfast</b>	56.00
Choice 1 of any Croissants, Half Sliced Toasted French Baguette, Sliced Of multigrain Toast Choice of Orange or Coffee, Serve with Homemade Jam and Butter.	
<b>Florentine Special</b>	56.00
Two Poached eggs pan seared spinach, freshly made Hollandaise sauce Served with Cubed Potato fries and smoked sweet paprika	
<b>Maison "HEALTHY BOWEL" 40.00 WOW!</b>	56.00
Mixed fruit Cuts, Homemade muesli, Candied walnuts served with fresh Honey Yogurt	
<b>French toast</b>	60.00
Freshly Baked Brioche, Candied walnuts, Topped with Mixed Berries.	
<b>Nutella French Toast</b>	60.00
Freshly Baked Brioche, candied walnuts Served with Homemade Creme Anglaise	
<b>Croque Complete</b>	60.00
Three Scrambled Eggs, Gruyere, Mozzarella, Mushroom, Veal Bacon or Turkey ham and Baby spinach	
<b>Wrapped a crepe</b>	60.00
French Crepe Nutella, Vanilla Ice Cream, Candied Walnuts and mixed berries	
<b>Bagatelle pancake</b>	60.00
Homemade pancake serve with mixed berry compot, maple syrup, pancake butter With fresh berries	

## Front

### From the Grill

<b>Fillet/ Tenderloin</b>	
180 grams	97.00
240 grams	125.00
400 grams	160.00
<b>Sirloin/ Striploin</b>	
280 grams	88.00
400 grams	110.00
<b>Rib-eye</b>	
280 grams	96.00
400 grams	124.00
<b>T-Bone Poterhouse</b>	
550 grams	160.00
850 grams	187.00
<b>Prime Rib</b>	
550 grams	158.00
850 grams	187.00
<b>Mixed Grill</b>	168.00
T-Bone 300g, 2 lamb Chops, Half de-boned chicken, rib rashers, sauce, onion rings and a choice of a side.	
<b>Roasted Chicken</b>	59.00
1/2 roasted chicken piece served with French fries	
<b>Chicken Burger</b>	53.00
Grilled Chicken Breast, lettuce, Tomato Sliced Onion and Cheddar Cheese	
<b>Beef Burger</b>	53.00
Grilled homemade Beef, Lettuce, Tomato Sliced Onion, Pickles and Cheddar Cheese	

  

### COMBO

<b>Fillet &amp; Prawns</b>	170.00
180 grams fillet & 3 prawns and a choice of a side	
<b>Chicken &amp; Chops</b>	124.00
Lamb chops & chicken breast and a choice of a side	
<b>Chicken &amp; Ribs</b>	124.00
Chicken breasts & beef ribs and a choice of a side	
<b>Ribs &amp; Rump</b>	154.00
280 grams rump and beef ribs and a choice of a side	

  

### SAUCES

Rosemary | Chateaubriand | Béarnaise | Mushroom | Pepper

### SPECIALITY DISHES

<b>Rib Rasher</b>	88.00
Marinated slice of beef short ribs, served with fried eggs.	
<b>Beef Ribs Half / Full</b>	127.00 Full / 90.00 Half
Dry-rubbed with our secret spice slow roasted, basted and grilled to perfection.	
<b>Beef Sizzler</b>	67.00
Beef fillet sautéed with onion, garlic, mushroom and thyme. Served sizzling on a hot skillet, choice of mild or spicy	
<b>Beef Florentina</b>	67.00
Beef schnitzel escalope topped with creamed spinach & melted cheese	
<b>Schnitzel Escalope</b>	57.00
Beef escalope breaded & gently pan fried till golden served with a sauce of your choice	
<b>Soup Of The day</b>	31.00

  

### SEA-FOOD

<b>Salmon Fillet</b>	94.00
Perfectly grilled and served with Hollandaise sauce	
<b>Seafood Platter</b>	295.00
An extravagant selection from the daily catch	
<b>Mussel Pot</b>	117.00
Mussels steamed in a light sauce of garlic, butter and a dash of cream served with garlic bread	
<b>Prawn Fiesta 1/2 kg</b>	149.00
1/2 kg prawns served on a bed of rice, with lemon butter, cream & garlic bread.	
<b>Salt &amp; Pepper Calamari</b>	66.00
Perfect seasoned baby calamari served on a bed of rice tartar sauce.	

  

### SIDE DISHES

Potato wedges | Creamy mash | Basmati Rice | French fries | Side Salad  
Sautéed Mushrooms | Roast Vegetables  
Broccoli & Cauliflower Bake

### PASTAS & PIZZAS

<b>Fettuccine Alfredo 65</b>	
Fettuccine pasta tossed in fresh mushroom and garlic cream sauce with strips of tender chicken breast and parmesan cheese	
<b>Spaghetti Meat bolis 65</b>	
Thin spaghetti pasta with a Tomato and minced meat sauce	
<b>Penn Arrabiata 60</b>	
A spicy arrabiata sauce mixed with penne pasta topped with shaved Parmesan cheese	
<b>Home Made Lasagna 60</b>	
The traditional Italian pasta freshly made tender pasta, seasoning beef sauce, and a creamy sauce. Topped with layer of three kind of melted cheese	
<b>Creamy shrimp linguine 70</b>	
Thin spaghetti pasta with freshly home made sauce	
<b>Margherita Pizza 45</b>	
Pizza with large juicy slices of mozzarella cheese with dried anchovy for added flavour	
<b>Vegetarian Pizza 47</b>	
Combination pizza of mushroom, onion, bell pepper, sweetcorn, artichokes, tomato and mozzarella	
<b>Pepperoni Pizza 45</b>	
Mozzarella cheese, pepperoni and oregano	

  

### FRESHLY MADE DESSERTS

<b>CARROT CAKE</b>	-25.00
<b>RED VELVET</b>	-02.00
<b>BLACK FOREST</b>	-25.00
<b>WHITE FOREST</b>	-25.00
<b>STRAWBERRY CHEESECAKE</b>	-18.00
<b>BLUEBERRY CHEESECAKE</b>	-18.00
<b>CHEESE CAKE TART</b>	-16.00
<b>TART</b>	-16.00
(Strawberry, chocolate, blueberry, Raspberry and Lemon)	
<b>CHOCOLATE CAKE</b>	-25.00
<b>ECLAIR'S</b>	-15.00
(Vanilla, Chocolate, Coffee, Raspberry and Pistachio)	

### ENJOY OUR FRESHLY MADE SANDWICHES

<b>Steak Sandwich 45.00</b>	
Flavorful Steak with sweetness from onions, some melted cheese and a kick of garlic, yummy!	
<b>FAMOUS PHILLY CHEESE STEAK SANDWICH 45.00</b>	
Thinly sliced steak with grilled, mushrooms and your choice of cheese.	
<b>Cheesy Chicken Subs 45.00</b>	
Flavorful red onion, Tom, Lettuce, Our homemade smothered dressing	
<b>Chicken parmesan open face sandwich 42.00</b>	
Red sauce, Oregano, mozzarella cheese, thinly sliced shredded Parmesan cheese	
<b>Open-Face your choice of grilled steak or chicken sandwich 45.00</b>	
Sliced onion, red pepper, green pepper, smothered with Herb jack cheese	

  

### SALADS

<b>Chicken Quinoa Salad</b>	48.00
Organic Quinoa, Tender Chicken Breast, Golden Raisins, Pomegranate, ALPA sprout cucumber with white Balsamic Dressings.	
<b>Beetroot Salad</b>	46.00
Organic Beetroot, Baby Spinach, Goat Cheese, Roasted Almond and pine Nuts with Black Balsamic Dressings.	
<b>Fatuous Salad</b>	42.00
Baby Gem lettuce, cucumber, tomatoes and olives	
<b>Goat Cheese Salad</b>	52.00
Fried Coated Goat Cheese, Mixed leaves Granny Smith Apple with Honey Yogurt	
<b>Nicoise Salad</b>	65.00
Confit Tuna, Potato Ratte, French bean, Black Olives Tomatoes and tonnato Vinaigrette.	
<b>Caesar Salad</b>	52.00
Baby gem lettuce sundried tomato, grilled chicken breast, shaved parmesan, Holland cucumber, hard Boiled egg and croutons with Caesar dressing	
<b>Pumpkin &amp; Rocket Salad</b>	47.00
Rocket salad, feta cheese, sundried tomato, mashed pumpkin and cinnamon walnut with lemon vinaigrette	
<b>Caprese Salad</b>	45.00
4.5 Sliced of cherry tomatoes, Grilled mozzarella cheese, Rocket salad, pesto dressing	
<b>Greek Salad</b>	40.00
Mixed Leaves cucumber, tomato olives	