



BEEF BISTRO



COLD STARTERS

 Caesar Salad (D,SF,G) 75
Baby Gem Lettuce Garlic Crouton Parmesan Cheese
Chicken - 80 Shrimp - 95
Beef Carpaccio (D,E,F,R) 90
Capers Parmesan Cheese Rocca Lettuce Mustard Dressing
King Crab (SF) 250
Heirloom Tomato Avocado Mousse Grape Fruit Fresh Basil Balsamic Caviar Yuzu Lemon Olive Oil Dressing
Asparagus & Shrimp Panna Cotta (SF,D,E,F) 60
Green Asparagus Panacotta Tomato Confit Quail Egg Asparagus Tip Orange Segment Cocktail Sauce
 Potato & Green Beans Salad (E,G) 50
Boiled Baby Potatoes Green Beans Boiled Egg Parsley Black Olive Caper Mustard Dressing
Poached Pear Salad (A,N,G,E,D,SF,S,SS) 100
Poached Pear in Red Wine Mache Lettuce Avocado Tempura Crispy Angus Beef Copa Walnuts Mustard Raspberry Vinegar Dressing

SOUPS

 Lobster Bisque (D,SF) 85
Lobster Medallion Basil Tomato Concasse
French Onion Soup (D) 50
Caramelized Onions Veal Jus Garlic Crouton Gruyère Cheese
Mushroom Soup (D) 55
Ceps Crouton

FRENCH CORNER

 Baked Brie Cheese (D,G,E) 75
Truffle Paste Rosemary Honey Puff Pastry Rocca Leaves
Baked Scallop (D,G,SF) 160
Creamy Mushroom Buttered Leek Garlic Parsley Truffle Oil
New Zealand Beef Tartar (G,E,R) (130g) 130
Shallot Capers Chives Cornichon Toasted Bread French Mustard Egg Yolk Bone Marrow Chopped Parsley Fries Green Salad
 Beef Bourguignon (A,D,G) 140
Braised Beef Paleron Carrot Mushroom Garlic Crouton Potato Onion Grean Peas
Pan-fried Foie Gras (G,D) (50g) 95
Brioche Bread Roasted Apple Xeres vinegar reduction
Oysters Fine de Claire (SF,R) (per piece) 35
Served with Lime and Mignoniette
Burgundy Snails (SF,D,G) 85
Baked in a Garlic and Parsley butter, served with Toasted Bread
 French Burger (D,G,E) 105
Wagyu Beef Patty Brioche Bun Truffle Mayonnaise Lettuce Tomato Onion Brie Cheese French Fries

MEAT SELECTION

*1 Sauce and 2 Side Dishes are included *

Australian



TENDERLOIN Wagyu Grade 6-7 475
250G
RIBEYE Wagyu Grade 6-7 450
300G
SIRLOIN Wagyu Grade 6-7 340
300G
T-BONE Wagyu Grade 2-3 320
500G
TOMAHAWK Wagyu Grade 4-5 900
1KG



USDA

TENDERLOIN Prime Gold 450
250G
RIBEYE Prime Gold 360
300G
SIRLOIN Prime Gold 320
300G



JAPANESE

TENDERLOIN Wagyu A5 900
250G
RIBEYE Wagyu A5 800
300G



ARGENTINA

RIBEYE 230
300G



New Zealand



 TENDERLOIN 28 Days 265
250G
 RIBEYE 28 Days 225
300G

DINE AROUND - TRAVELER'S CHOICE

Consumption of raw undercooked meat, seafood and poultry such as eggs may increase your risk of food-borne illness.

Contains Nuts (N), Shellfish (SF), Vegetarian (V), Dairy (D), Gluten (G), Fish (F), Soya (S), Alcohol (A), Sesame (SS), Food Safety Risk:Raw (R)
For those who have food allergies or dietary requirements, please inform your server.
All prices are inclusive of 10% service charge, 7% municipality fees and 5% VAT

FISH & SEAFOOD

 Salmon (D,F) (200g) 140
 Tiger Prawns (D,SF) (4 pcs) 180
Omani Lobster (D,SF) (600g) 310

OTHERS

 Baby Chicken (D) (600g) 150
Lamb Chop (D) (300g) 180

SAUCES

Hollandaise (D,E) 25
Béarnaise (D,E) 25
Lemon Butter Sauce (D) 25
Black Pepper (D,G) 25
Mushroom (D,G) 25
Blue Cheese (D,G) 25
Truffle (D,G) 25
Bordelaise (Red Wine) (D,G,A) 25

SIDE DISHES

VEGETABLES

Grilled Asparagus (D) 25
Creamed Spinach (D) 25
 Steamed Vegetables (D) 25
 French Ratatouille 25
Sautéed Mushroom (D) 25
 Green Salad 25

STARCH

 Home-made French Fries 25
Bistro French Fries (D) 25
Baked Potato, Parsley & Sour Cream (D) 25
Herb Roasted Baby Potatoes (D) 25
Potato Gratin (D) 25
Mashed Potatoes with Truffle Oil (D) 25

ADD-ONS

Half Lobster (SF,D) 170
1 Piece of Foie Gras 65

CHEF'S RECOMMENDATION

Entrecote Café de Paris (G,F,D) 360
NZ Rib Eye Steak (300g) French Fries Green Salad Café de Paris Cream Sauce

DESSERTS

 Traditional Milk Chocolate Mousse (D,N,G,E) 40
Orange Marmalade Feuilletine
 Home-Made Tarte Tatin (D,E,G) 40
Vanilla Ice Cream
Valhrona Dark Chocolate Fondant (D,G) 40
Vanilla Ice Cream
Crème Brulee (D,G,E) 40
Served with Biscotti

  @BEEFBISTRODXB

LE MÉRIDIEN DUBAI HOTEL & CONFERENCE CENTRE
AIRPORT ROAD, DUBAI, UAE

