

Pascal Tepper

FRENCH BAKERY

Meilleur Ouvrier de France

SEASONAL
MENU



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L'entrée ~ Starter

SOUPE AUX LENTILLES 'BIO' - AED 32

Organic Le Puy lentil soup with croutons, flat parsley

Les Mets ~ Main Courses

MAGRET DE CANARD FUMÉ, SALADE D'ÉTÉ - AED 60

Smoked duck breast with radicchio, frisée, baby rocket, fennel, pomegranate, radish, caramelised walnut, dried figs, raspberry vinaigrette (N)

SAJ WRAP AU FROMAGE HALOUMI - AED 55

Saj bread wrap with olive paste, grilled halloumi, bell peppers, grilled courgette, iceberg lettuce, sun-dried tomato, artichoke heart (D)

RAVIOLI À LA MOZZARELLE ET TOMATES SÉCHÉES - AED 58

Ravioli filled with buffalo mozzarella and sun-dried tomato, spicy tomato sauce, black olives, Parmesan (D)

POITRINE DE POULET FERMIER, FARROTTO AUX BOLETS - AED 95

Corn-fed chicken breast farrotto,

porcini mushroom, baby spinach, Parmesan (D)

FILET DE BOEUF AUSTRALIEN - AED 105

Grilled Australian beef tenderloin with Parmesan mashed potato, braised red cabbage, green peppercorn sauce (D)

Les Desserts ~ Desserts

TIRAMISU CHEESE CAKE - AED 25

Philadelphia cream cheese cake with lady's finger, coffee, mascarpone cheese, chocolate (D)

CRÊPE DULCE DE LECHE - AED 38

Crepe stuffed with slow-cooked condensed milk, banana, vanilla ice cream, berry coulis, pistacchio (D) (N)

Les Boissons ~ Drinks

SMOOTHIE 'STEVO' - AED 26

Peach purée, banana, yoghurt, yuzu essence, peach juice (D)

FRAPPÉ MATCHA - AED 26

Green tea matcha, milk, vanilla ice cream (D)

Allergens: (D): Dairy, (G): Gluten, (N): Nuts, (S): Shellfish

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