

# *Fouquet's*

DUBAI

From January to March 2024

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La Brasserie

Le Toit

Le Salon Diane

Apéritifs

Canapés

Lunch, Dinner

Beverages

Le Goûter

Prices

Visit us

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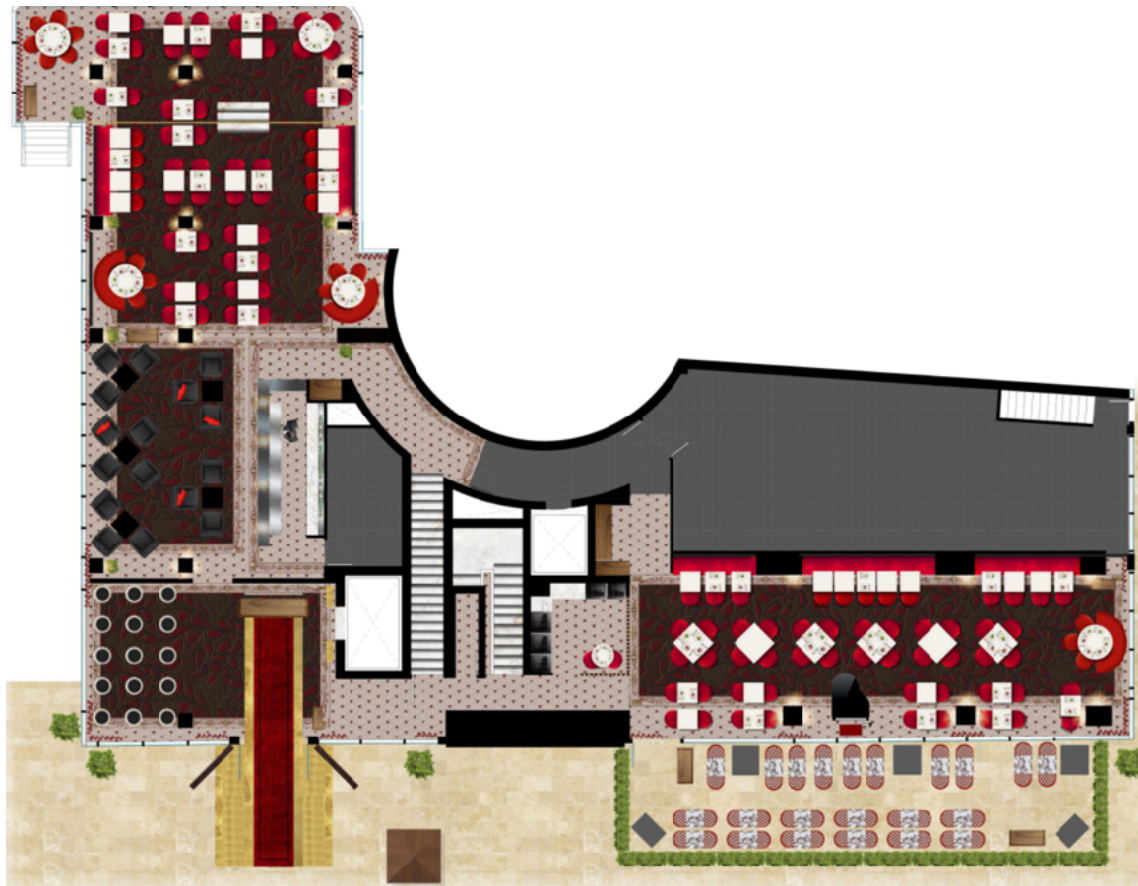


## *La Brasserie*

For more than a century, Fouquet's has been the ambassador of the Parisian "Art de vivre", from the Champs Elysées to Courchevel, Cannes, St Barths, New York, Abu Dhabi and today Dubai. In a hushed and elegant scenery, movie stars, writers and gourmets love to share signature dishes from the Parisian repertoire and taste the French Art of Hospitality. A unique story, which continues to be written in front of the famous Burj Khalifa. Inspired by the iconic codes of the mythical brasserie, the decorator Bruno Borrione has imagined a glamorous setting, where the black and white Harcourt portraits adorn the emblematic wood-paneled, a sign of elegant luxury.

# La Brasserie

Venue	Seated	Standing	Area
Burj View	76	180	254.58 m <sup>2</sup>
Burj Lounge	16		
Piano Room	62	120	110.64 m <sup>2</sup>
Piano Terrace	30		85.70 m <sup>2</sup>



# *Le Toit*

Nestled on the top floor of the emblematic Maison Parisienne, Fouquet's Le Toit is a must-see rooftop of Dubai's nightlife scene. Hanging garden in a contemporary city, refined cocktails, and festive atmosphere with a touch of glamour, this is the spirit of Le Toit.

Imagined by a renowned mixologist, the cocktail menu will amaze and soak up the guests into a visual and delectable experience, for a moment out of time facing the tallest tower in the world! The promise of endless nights, animated by live resident DJs.



# Le Toit

Venue	Seated	Standing	Area
Diner	40	-	198 m <sup>2</sup>
Bar Lounge	10	40	
Total Capacity	50	110	





## *Le Salon Diane*

Between the prestigious Burj Khalifa and Sheikh Mohammed Bin Rashid Boulevard, Fouquer's Dubai welcomes its business customers on the first floor, in Le Salon Diane. An exquisitely decorated function room, featuring comfortable leather armchairs followed by a boardroom boasting a large rosewood veneer table seating up to 12 people.

Bathed in natural light, overlooking the tallest tower in the world, and fully equipped with all the latest technology, this magical place will take you in the heart of exclusive Paris and won't fail to impress your guests.

# *Le Salon Diane*

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Venue	Seated	Standing	Area
Interior	12	25	90.3 m <sup>2</sup>









# Aperitifs

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A Glass of Champagne, Cocktail or Mocktail with a selection of 3 canapés

## Canapés

Prawn Tartare - Sarasson cream

Beef Carpaccio - Mustard pickles

Cheese Gougere

## Proposal of Cocktails

French 75 - Gin Bombay Sapphire, lemon juice, sugar syrup, Champagne

Aperol Spritz by Saint Germain - Aperol, Saint Germain liqueur, Prosecco

Mai Tai - Ron Bacardi Carta Oro, Cointreau, orange gear syrup, orange & pineapple juice

Bourbon Old Fashioned - Bourbon Four Roses, Angostura bitters, sugar syrup

## Proposal of Mocktails

Pure Passion - Passion fruit juice, mango & watermelon juice, fresh mint

Junior Mule - Lemongrass & ginger cordial, lime juice, ginger beer

Cucumber Mojito - Fresh mint, cucumber, sugar syrup, lime, soda water

Strawberry Delight - Strawberry juice, lychee, almond syrup, soda, fresh mint

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Other cocktails and mocktails can be suggested by our Head Bartender

# Canapés

## Cold

Smoked salmon, sarasson cream

Roasted leeks vinaigrette (V)

Pink prawns, avocado

Foie gras terrine, seasonal churney

Scottish salmon gravlax

Tomato gazpacho (V)

Beef Tarrare

Venerian beetroot (V)

Crab remoulade

Burrata, tomato pickle (V)

Tuna taraki

Duck rillette

## Hot

Roasted chicken, morel sauce

Potato gnocchi, parmesan cream (V)

Green pea velouré (V)

Baked snail, spinach & garlic butter

Grilled saray prawn, pomelo & coriander

Fregola, bell pepper & cumin, apricot (V)

Pan seared sea scallop

Truffle arancini (V)

Beef Bourguignon

Slow cooked lamb navarin

Grilled salmon, leek fondue

Roasted striploin, shallots

## Sweet

Chocolate triomphe

Hazelnut paris brest

Pistachio choux

Raspberry sable breton

Exotic fruit tartar, aloe vera

Poached pear, redcurrant, raisin & apricot

Blueberry cheesecake

Coffee opéra

Caramel cheesecake

Lemon tart

Chocolate tart

Vanilla millefeuille

Pineapple carpaccio, basil

Vanilla choux



\* (V) - Vegetarian



# Lunch, Dinner

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**Harcourt Menu** - Lunch availability only

Starter | Main course | Dessert

**Champs-Élysées Menu**

Starter | Main course | Dessert

**Premium Menu**

Starter | Main course | Dessert

1 dish selection to be made for each course

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Made with fresh and seasonal products. Subject to availability season dependent

# Menu

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## Harcourt Menu - Lunch availability only

1 dish selection to be made for each course

### Starters

Scottish Salmon Gravlax - Sarasson cream

Artichoke Salad - Green beans and fresh cheese remoulade

### Main Courses

Sea Bass Filet 'à la plancha' - Leeks fondue

Roasted Corn-fed Chicken Breast - Morel mushroom cream sauce

### Desserts

Raspberry and Litchi Macaron

Pineapple Carpaccio - Basil syrup, mango sorbet

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## Champs-Élysées Menu

1 dish selection to be made for each course

### Starters

Terrine of Duck Foie Gras - Apple and carrot chutney

Creamy Burrata - Tomato, basil pesto

Pink Prawns - Avocado, citrus dressing

### Main Courses

Black cod fillet - sea asparagus salad

Classic Beef Bourguignon

Potato Gnocchi - Parmesan cream and tomato cream

### Desserts

Fouquer's Millefeuille - vanilla cream, mixed berry compote

Lemon Tart

Pineapple Carpaccio - Basil syrup, mango sorbet





# Menu

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## Premium Menu

1 dish selection to be made for each course

### Starters

Snails Pastry - Burgundy snails, garlic butter, spinach, leeks, puff pastry

Terrine of Duck Foie Gras - Apple and carrot chutney

Peppered Artichoke - Green beans and fresh cheese remoulade (V)

### Main Courses

Beef Tenderloin - Truffle potato gratin

Sole Meunière - beurre nantais

Potato Gnocchi - parmesan cream (V)

### Desserts

Fouquet's Millefeuille - Mixed berries compote

Signature Apple Tart - Salted butter caramel

Pineapple Carpaccio - Basil syrup, mango Sorbet

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## Water, Tea and Coffee included for each menu

Made with fresh and seasonal products. Subject to availability season dependent

# Beverages

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## Soft Package

Mineral Water | Fresh Juice | Mocktails

## Standard Package

Mineral Water | Fresh Juice, | Mocktails, | House Spirits | Beer

Sommelier Choice

White

Red

## Premium Package

Mineral Water | Fresh Juice | Mocktails | Premium Spirits | Beer

Sommelier Choice

White

Red

Rosé

## Champagne Package

Mineral Water | Fresh Juice | Mocktails | House | Premium Spirits | Beer

Sommelier Choice

White

Red

Rosé

Champagne

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Free flow by 2, 3 or 4 hours, in accordance with your chosen menu





# Le Goûter

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## Classique

Le Goûter served with tea, coffee, hot chocolate, mocktails or freshly squeezed juices

## Savoureux

Le Goûter served with tea, coffee, hot chocolate, mocktails or freshly squeezed juices

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## Le Menu

Tiramisu Hazelnut Fudge  
Raspberry & Litchi Macaron  
Traditional Chocolate Chou  
Chestnut Tart  
Cookie  
Hazelnut Paris-Brest  
Pistachio and Raspberry Madeleine  
Raspberry Tart  
Cookies  
Fouquet's Scones with Jam & Clotted Cream

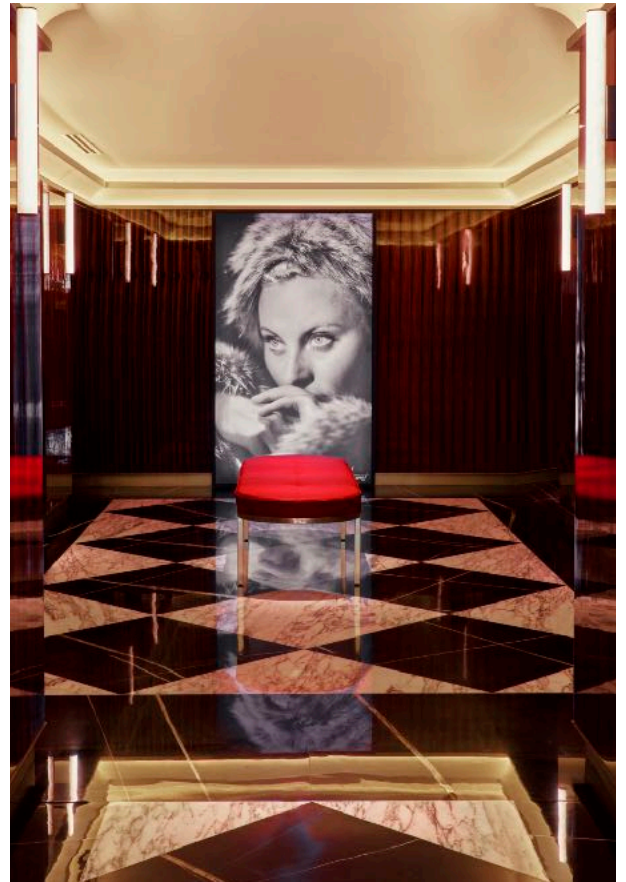
Turkey & Comté Cheese Sandwich  
Salmon & Cucumber Sandwich  
Tomato & Spinach Quiche  
Prawns & Avocado Quiche  
Truffle Pommes Dauphines  
Gribiche Sauce

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\*Available between 3pm-6pm

Made with fresh and seasonal products. Subject to availability season dependent





# Prices

## Catering Option

## Price

### Apéritifs 3 canapés

Champagne	155 AED
Cocktail	120 AED
Mocktail	90 AED

### Canapés

12 Canapés per person	250 AED
18 Canapés per person	375 AED
21 Canapés per person	420 AED

### Set Menus

Harcourt	250 AED
Champs-Élysées	550 AED
Premium	700 AED

### Beverages

	2HR	3HR	4HR
Soft	150 AED	200 AED	250 AED
Standard	300 AED	350 AED	400 AED
Premium	400 AED	450 AED	500 AED
Champagne	800 AED	850 AED	900 AED

### Le Goûter

Classique - for 2	390 AED
Savoureux - for 2	570 AED

\*All pricing is per guest





# Visit us

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## Facilities

Valer parking  
Outdoor smoking area  
Wheelchair Access

**Fouquet's Brasserie** - From Monday to Sunday  
12pm - 1am

**Le Toit** - From Monday to Sunday  
6pm - 2am

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## Contact

**Lea Ribeiro** - Sales & Operations Executive  
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