

Les Entrées

~ Les Salades ~

Burrata, tomates-cerises "Heirloom" et pesto 90
Burrata, "Heirloom" cherry tomatoes and pesto (D · G · N)

Salade de homard et vinaigrette au pamplemousse 225
Lobster salad with pomelo dressing (S)

Salade de quinoa 65
Quinoa salad with cranberries and nuts (N · Se)

Salade César 65
Caesar salad · add on chicken or prawn 35
(D · G · Se · E · M)

Salade de tomates-cerises «Heirloom», fromage de chèvre, noisettes et figues 105
'Heirloom' cherry tomatoes salad with goat cheese, hazelnuts and figs (D · N · Se · G)

Salade de lentilles et légumes marinés 65
Lentil salad with pickled vegetables (N)

Salade Niçoise 125
Niçoise salad with tuna, tomato, onion, egg, parmesan and mustard (D · E · M · S)

Salade de crevettes et halloumi à la vinaigrette de citron et miel 165
Prawn & Halloumi salad with baby gem and lemon-honey dressing (D · S · M)

~ Les Froids ~

Carpaccio de boeuf 125
Beef carpaccio with Parmesan cheese and truffle dressing (D · G · E · R)

Tartare de thon 155
Tuna tartare with grilled baguette (S · G · R)

Carpaccio de thon 125
Tuna carpaccio (S · R · N)

Tartare de boeuf et pommes frites 165
Beef tartare with chips (E · G · D · R · M)

~ Les Chauds ~

Aubergine grillée aux crevettes et fromage feta 90
Grilled aubergine with shrimps, feta cheese and pesto sauce (S · D · N)

Crevettes grillées à la sauce harissa 95
Grilled harissa prawns (S)

Calamars et courgettes frits 75
Crispy calamari and zucchini (D · E · G · S)

Oeuf au plat, foie gras et sauce Périgéoux 185
Fried eggs and foie gras with Périgéoux sauce (G · D · E)

Escargots au beurre, anchois et chapelure 105
Snails with butter and anchovies (S · G · D · N)

Poulpe grillé avec sauce au poivron rouge et purée de chou-fleur 105
Grilled octopus with bell peppers sauce and cauliflower purée (S · D)

Tarte à la truffe 225
Truffle tart · Additional Truffle 30 per gram (G · D · E)

Tarte à l'oignon 90
Onion tart (G · D · E · S)

~ Les Pizzas ~

All pizzas are thin crust

Pizza végétarienne 90
Tomato sauce, grilled eggplant, zucchini, bell peppers and garlic oil (G)

Pizza margherita 85
Tomato sauce, olive oil and mozzarella (D · G)

Pizza diavola 105
Tomato sauce, Salami and Buffalo Mozzarella (D · G)

Pizza à la burrata et basilic 125
Burrata pizza and basil (D · G)

Pizza quatre saisons 95
Artichokes, mushrooms, tomato, veal ham, mozzarella, and basil (D · G)

Pizza aux fruits de mer, crevettes, calamars, moules 185
Seafood pizza, shrimp, calamari, mussels (S · G · D)

Pizza au poulet et aux champignons 110
Chicken and mushroom pizza (D · G)

Les Plats Principaux

~ Les Sandwichs d'Izu ~

Izu Burger 135

Wagyu beef burger with Emmenthal cheese, tartar sauce.
Option of bun or baguette (D · G · E)

Croque Monsieur 85

Classic French toasted sandwich with Parmesan, Gruyère cheese, turkey ham, Béchamel sauce (D · G)

Izu Burger de poulet 105

Chicken burger with Emmenthal cheese and tartar sauce served in a bun (D · G · E)

Burger de poisson et sauce tartare 105

Fish fillet burger and lettuce with tartar sauce (S · G · E)

~ Les Pâtes ~

Gnocchi à la sorrentina 95

Gnocchi sorrentina, basil and mozzarella (D · G · E · C)

Paccheri aux truffes 240

Paccheri with truffle (D · G · E · C)(V optional)

Rigatoni à la Bolognese 135

Rigatoni with Bolognese sauce (D · E · G · C)

Linguine au homard 275

Lobster linguine (S · D · G · C)

Risotto aux champignons 125

Mushroom risotto (D · C)(V optional)

Risotto aux fruits de mer et pistaches 165

Seafood risotto with pistachios (S · D · N · C)

Penne à l'arrabiata 95

Penne with Arrabiata sauce and pink sauce (D · G)(V optional)

Pâtes aux Boulettes de viande Wagyu 145

Wagyu meatballs with spaghetti, cherry tomato sauce (D · G · E · C)

~ La Ferme ~

Entrecôte grillée et piments de Padrón 325

Grilled rib eye with Padrón peppers (400gr) (M · D · E)

Travers de boeuf 295

Slow cooked short rib served with Padrón peppers, roasted carrots and sweet onions (D)

Fillet de bœuf grillé 395

Grilled tenderloin served with broccoli, baby potatoes and peppercorn sauce (D · M · C)

Escalopes de veau à la milanaise 255

Veal Milanese with house salad (D · G · E)

Côtelettes d'agneau marinées, pain pita et aubergines épicées 205

Marinated lamb cutlets with pita bread and spiced aubergine (D · G · E)

Coquelet mariné 225

Whole marinated baby chicken with house salad (G)

~ Accompagnements ~

Select your vegetables at the market and savor them either, steamed, grilled or sauted.

Ratatouille 40

Baked vegetables

Pommes frites 35

French fries (extra truffle +10)

Gratin dauphinois 40

Potato gratin (D)

Broccolini 40

Asperges sautées 45

Sautéed asparagus

Riz Basmati 30

Basmati rice

Pommes de terre croustillantes 40

Crispy baby potatoes (D · S)

Maison de la plage

Mon Ami,

Welcome to Maison de la Plage - a coastal haven where my cuisine pays
homage to my love for the French savoir faire.

Our market is echoing memories of my first encounter with my wife, Carine,
in a bustling French marché. It is the beginning of a culinary love story where you are
the architect of flavors crafting them exactly as you desire.

With Love,
Chef Izu

Le Marché

~ Les Crudités ~

Select your seasonal vegetables and savor them raw
with a variety of dips. Choose between a prepared
basket curated by our chefs or handpick individual
items at the market. Each vegetable is sold based
on the daily market value.

Petit panier de légumes du marché 125
Small vegetables basket from the market

Grand panier de légumes du marché 195
Large vegetables basket from the market

~ Les Tartinades ~

Tapenade d'olives 15 (S)

Houmous 15 (Se)

Tzatziki 15 (D)

~ La Poissonerie ~

Our Chefs will recommend the appropriate cooking
technique to suit the unique quality of each fish.
Our selection of fish is sold based on daily market value.

Raw

Fish of your choice thinly sliced or tartare

Grilled

Simply grilled in the charcoal oven with lemon oil

Baked Mediterranean

With spiced tomato, olives and potatoes

Salt Crust

Steamed in salt crust with sage
and orange zest (D · G · E)

Harissa Style

Rosemary, garlic, chili, olive oil and lemon juice

Pan Fried Meunière

Lemon juice, dill, capers and dry tomatoes

~ Caviar Selection ~

Your selection of caviar is served with eggs,
chives, shallots, and blinis.

Beluga 30gr 995

Oscietra 30gr 775

Caviar Toast 395
Oscietra (D)

~ Oyster Selection ~

Gillardeau
N2 55 per piece
N3 50 per piece

~ La Rôtisserie ~

Our chefs will recommend tailored cooking techniques — whether grilled or baked — to enhance the distinct
qualities of each premium cut. Our selection of meat is sold based on daily market value.

Charcoal grilled

Salt crusted (D · G · E)

S Shellfish & Seafood · D Dairy · G Gluten · E Eggs · C Celery · M Mustard · N Nuts · Se Sesame Seeds · V Vegan · R Raw
All prices are in AED and exclusive of 5% VAT and 7% Municipality Fee