

# LA TERRASSE DE BACCHANAL

## APPETIZERS

### LES CLASSIQUES

<b>Rillettes de Saumon</b> <sup>D, G, SF</sup> <b>80</b>
Smoked & confit Norwegian salmon pink peppercorn, cream cheese & chives, sourdough toast
<b>Pâté en Croûte</b> <sup>D, G, N</sup> <b>115</b>
Veal-chicken-turkey, foie gras pistachio, mesclun leaves, pickles (Half board supplement 50)
<b>Escargots de Bourgogne</b> <sup>D, SF</sup> <b>80</b>
Six Burgundy snails, garlic parsley butter
<b>Maquereaux en Escabèche</b> <sup>A, SF</sup> <b>85</b>
Mackerel fish fillet, cooked with white wine, onion, carrot, parsley
<b>Poireaux à la Vinaigrette</b> <sup>D, G</sup> <b>75</b>
Steamed leeks, croutons gribiche dressing

### LES SALADES

<b>Salade de Bacchanal</b> <sup>V</sup> <b>80</b>
Green leaves, asparagus green beans heirloom tomato
<b>Salade de Fruit de Mer</b> <sup>SF</sup> <b>120</b>
Marinated prawns, octopus calamari, cucumber, avocado herbs, rosemary dressing (Half board supplement 50)
<b>Salade Niçoise</b> <sup>SF</sup> <b>95</b>
Marinated tuna, green beans steamed potatoes, cherry tomatoes, anchovies, boiled egg black olives
<b>Tomate, Fromage de Canut</b> <sup>D</sup> <b>80</b>
Tomato, canut cream cheese marinated green zucchini basil oil

### LES PIZZAS FINES

<b>Flammekueche aux Champignons</b> <sup>D, G, V</sup> <b>80</b>
Alsatian thin crust, cream cheese white mushrooms chives
<b>Tarte Tomate et Pesto</b> <sup>G, N, V</sup> <b>80</b>
Confit tomato tart black olive, basil pesto

### LES SOUPES

<b>Soupe à l'Oignon</b> <sup>D, G</sup> <b>70</b>
Traditional French onion soup toasted bread, melted Beaufort cheese
<b>Soupe Froide de Poivrons</b> <sup>D, G, V</sup> <b>65</b>
Chilled bell pepper soup red bell pepper bavaois

## MAIN COURSES

### LES POISSONS

<b>Filet de Bar</b> <sup>SF</sup> <b>175</b>	<b>Filet de Saumon</b> <sup>D, SF</sup> <b>185</b>	<b>La Pêche du Jour</b> <sup>D</sup> <b>190</b>
Mediterranean sea bass fillet cooked in parchment, lemon basil, zucchini, eggplant, tomato onion, thyme, steamed rice	Steamed Norwegian salmon fillet mashed potatoes, baby spinach hollandaise sauce	Freshly grilled catch of the day fillet with seasonal local vegetables chauron sauce

### Le grill

<b>Steak Frites</b> <sup>D, G</sup> <b>150</b>
Grilled flank steak, confit shallots pommes frites, pepper sauce
<b>Bayaldi de Légumes Provençaux</b> <sup>V</sup> <b>105</b>
Roasted eggplant, zucchini onions, tomatoes, rocket leaves

<b>Côte de Boeuf Black Angus 1.2kg</b> <sup>D</sup> <b>560</b>
(Served for two) 250 days grain fed Australian Black Angus, confit baby potatoes broccoli, bearnaise sauce (Half board supplement 360)

### LES VIANDES

<b>Épaule d'Agneau Confit</b> <sup>D, G</sup> <b>160</b>
Confit Australian lamb shoulder, vegetable tian fried panisse, lamb jus
<b>Poulet Rôti au Beurre d'Herbes</b> <sup>D</sup> <b>150</b>
Roasted French corn-fed chicken confit shallots, green beans, baby potatoes
<b>Hâchis Parmentier</b> <sup>D, G</sup> <b>140</b>
Black Angus minced beef, mashed potatoes gratinated cheese, mixed salad, mustard dressing

### Les pâtes

<b>Crozets aux Crevettes</b> <sup>D, G, SF</sup> <b>120</b>
Crozet pasta, prawn, aioli, bisque, garlic tarragon oil
<b>Crozets au Reblochon</b> <sup>D, G</sup> <b>110</b>
Crozet pasta, Reblochon cheese foam
<b>Crozets au Boeuf Braisé</b> <sup>A, D, G</sup> <b>175</b>
Crozet pasta, Australian beef braised in red wine jus, chives, confit onion

## SPECIALS

### MONDAY

<b>Blanquette de Veau</b> <sup>D, G</sup> <b>155</b>
Slow cooked Dutch veal carrots, mushrooms, pilaf rice creamy sauce

### WEDNESDAY

<b>Bouillabaisse</b> <sup>SF, D, G</sup> <b>170</b>
Arabian fish stew with mussels potato, saffron aioli, croutons

### FRIDAY

<b>Moules frites Marinière ou Poulette ou Basilic et Tomate</b> <sup>A, D, SF</sup> <b>140</b>
French mussels – marinière or cream or tomato & basil served with French fries

### vin du jour

<b>White wine</b>	<b>250 ml carafe</b>	<b>120</b>
Château Argandens, Bordeaux Blanc	Château Minuty, Rosé Or	

<b>Rosé wine</b>	<b>Red wine</b>
Château Minuty, Rosé Or	M Chapoutier, Côtes du Rhône

## CHEESES & DESSERTS

<b>Sélection de Fromages</b> <sup>D, G, N</sup> <b>105</b>	<b>Pêche Melba</b> <sup>D, G, N</sup> <b>70</b>	<b>Soupe de Fruits Rouge</b> <sup>D, G</sup> <b>65</b>
(Half board supplement 70)	Peach in syrup, vanilla ice cream almond, raspberry compote	Strawberry consommé, lime madeleine, fresh berries lychee rose, hibiscus parfait
<b>Tropezienne</b> <sup>D, G, N</sup> <b>65</b>	<b>Ice Cream &amp; Sorbet</b> <sup>D, N</sup> <b>55</b>	<b>Coulant au Chocolat</b> <sup>D, G, N</sup> <b>70</b>
Light vanilla cream soft brioche, pearl sugar	(3 scoops) Dark Chocolate, Strawberry Vanilla, Pistachio	Chocolate fondant, vanilla ice cream
	Strawberry, Lemon, Raspberry	

Caesars Palace Dubai cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering. Food Contains: (A) Alcohol (D) Dairy (G) gluten (N) Nuts (SF) Seafood (V) vegetarian

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