



# At.Mosphere

Source d'inspiration inépuisable de nos restaurants, la nature dicte son rythme à la cuisine,  
Nous remercions nos fournisseurs de travailler qu'avec des produits de saison, de grande qualité issue  
d'une agriculture locale engagée.  
La cuisine c'est bien plus que des recettes

An endless source of inspiration, nature sets the rhythm for the cuisine in our restaurants,  
We thank our suppliers for working exclusively with seasonal, high-quality products, sourced through  
committed local agriculture.

Cuisine is much more than recipes

"Each plate holds a memory; we're grateful you shared this moment with us.  
Until next time!"

Eric Gonzalez  
Executive Chef

Assisted by Marco Tursi  
Head Chef and their team

## MENU DECOUVERTE

### L'Amuse-Bouche

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### LE FOIE GRAS FERME "ROUGIÉ" (D, G)

Truffle – pomme – pain d'épices

**Foie gras - truffle- apple - gingerbread**

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### LES CAPELLETTIS MAISON (D, G, E)

Joue de veau confite – sauge et citron – parmesan

**Braised veal cheek - sage and lemon - parmesan**

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### LE BAR (S, C, D, G)

Haricot – coco – bœuf chorizo – poivron – tomate – mousseline a l'orange

**sea bass – beans - coco – capsicum – beef chorizo – tomato – orange mousseline**

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### LE BŒUF "WAGYU" SELECTION +9

En variation – purée d'ognion fumée – pomme de terre croustillante – truffe

**Wagyu beef served in variation – smoked onion puree – crispy potato – truffle**

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### PRE DESSERT

Selon l'inspiration du Chef

**As per Chef Inspiration**

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### LA VIE EN ROSE (G, D, N, E)

Eau de rose – glace – kadaïf – praliné à la pistache

**Rose water – ice cream – kadaifi – pistachio praline**

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### LES MIGNARDISES / SWEETS

This menu option is served until 1:30 PM for lunch and 10:00 PM for dinner

*AED 1095 – 5 Courses Set Menu*

*Set menu must be selected for the whole table*



## MENU ÉPICURIEN

### L 'Amuse-Bouche

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#### LE FOIE GRAS FERME "ROUGIÉ" (D, G)

Truffe – pomme – pain d'épices

**Foie gras - truffe- apple – gingerbread**

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#### LA NOIX DE SAINT-JACQUES FRAÎCHE (SH, D)

Chou-fleur – Bœuf bacon – balsamique

**Pan – seared Hokkaido scallops - cauliflower – beef bacon – balsamic**

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#### LA RAVIOLE (D, SH, N, G)

Homard bleu – fenouil – noix de coco – poivre fermenté

**Blue lobster - fennel - coconut – fermented pepper**

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#### LE TURBOT " Sauvage de méditerranée " (D, E, S)

Caviar – choux fleur

**Wild Mediterranean turbot - caviar – cauliflower**

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#### LA SELLE D'AGNEAU "RHUG ESTATE" (D, E)

Boulangère – olives taggiasche – ail noir

**Lamb saddle - boulangère – taggiasca olives – black garlic**

Or

#### LE BŒUF "WAGYU" SELECTION +9

En variation – purée d'ognion fumée – pomme de terre croustillante - truffe

**Wagyu beef served in variation – smoked onion puree – crispy potato – truffle**

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### PRE DESSERT

Selon l'inspiration du Chef

**As per Chef Inspiration**

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#### LA VIE EN ROSE (G, D, N, E)

Eau de rose – glace – kadaïf – praliné à la pistache

**Rose water – ice cream – kadaifi – pistachio praline**

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#### LE CHOCOLAT GRAND CRU (G, D, N, E)

Noix – glace à la vanille – tuiles au sirop d'érable – Manjari

**Walnuts – vanilla ice cream – maple syrup tuiles – manjari**

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### LES MIGNARDISES / SWEETS

This menu option is served until 01:30 PM for lunch and 10:00 PM for dinner

*AED 1355- 7 Courses Set Menu*

*Set menu must be selected for the whole table*

All prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)

Sulphates (SP) Vegetarian (V) Vegan (VG) Nuts (N) Dairy (D) Gluten (G) Seafood (S)

Shellfish (SH) Egg Products (E) Celery Products (C) Mustard Products (M) Soybeans Products (SB) Sesame Seeds Products (SS)



# MENU VEGETARIEN

## L 'Amuse-Bouche

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### LA TOMATE DE GUILLETTE LOCAL *(D, G)*

En variation : confite, d'une bouchée, éphémère

**Local tomato harvest - in variation - confit – single bite – ephemeral**

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### LES ASPERGES VERTES *(D, G, E)*

Jaune d'œuf croustillant - beurre blanc - tonburi

**Asparagus - Crispy egg yolk – beurre blanc – tonburi**

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### LA COURGETTE ITALIENNE *(D, N)*

Fleur – ricotta – “tomatolive”

**Zucchini - flower – ricotta – tomato - olive**

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### LE RISOTTO “RISERVA SAN MASSIMO” *(D)*

Betterave - chèvre - pickle

**Beetroot - goat cheese- pickle**

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## PRE DESSERT

Selon l'inspiration du Chef

**As per Chef Inspiration**

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### LE CELERI RENCONTRE LA POMME *(E, D, C)*

Céleri confit - pomme granny smith – calissanne huile d'olive extra vierge

**Celery root meet apple – apple granny smith – Calissanne extra vierge oil**

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## LES MIGNARDISES / SWEETS

This menu option is served until 01:30 PM for lunch and 10:00 PM for dinner

*AED 990 – 5 Courses Set Menu*

*Set menu must be selected for the whole table*

All prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)  
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## LES CAVIARS

### DE LA MAISON "KAVIARI"

Tous nos caviars sont servis avec une sélection de blinis et condiments

**All caviar will be served with a selection of homemade blinis, crème fraîche, egg yolk, egg white, shallots, and chives**

Le Caviar Beluga 30 gm AED 2600 50 gm AED 4800

Le Caviar Oscietra 30 gm AED 1680 50 gm AED 2350

## LES ENTRÉES / APPETIZERS

### LA TOMATE DE GUILLETTE LOCAL *(D, G)*

En variation ; confite, d'une bouchée, éphémère

**Local tomato harves - in variation - confit - single bite - ephemeral**  
AED 190

### LES ASPERGES VERTES *(D, G, E)*

Jaune d'œuf croustillant - beurre blanc - tonburi

**Asparagus - fried egg - beurre blanc - tonburi**  
AED 225

### LA DAURADE ROYALE SAUVAGE *(D, G, SB, S)*

Yaourt - caviar - yuzu

**Royal sea bream - yogurt - caviar - yuzu**  
AED 295

### LE FOIE GRAS FERME "ROUGIÉ" *(D, G)*

Truffe - pomme - pain d'épices

**Foie gras -truffle- apple - gingerbread**  
AED 425

### LA TARTE AU CAVIAR *(D, G, SH)*

Caviar Krystal - homard breton - avocat

**Krystal caviar - blue lobster - avocado**  
AED 1240  
(TO SHARE)

### LA NOIX DE SAINT-JACQUES *(SH, D)*

Chou-fleur - bœuf bacon - balsamique

**Pan seared hokkaido scallops - cauliflower -beef bacon - balsamic**  
AED 395

### LA SOUPE DE GAMBERO ROSSO *(SH, N, D)*

Gambero rosso - fenouil - safran - caviar

**Red prawn - fennel - saffron - caviar**  
AED 295

### L'ŒUF BIO 'CROUSTI - FONDANT' *(E, D, G)*

Coppa de wagyu fumé - bœuf confit - parmesan comme un nuage

**Crispy egg - Somked wagyu coppa - confit beef - parmesan as a cloud**  
AED 275

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## LES POISSONS ET CRUSTACÉS / FISH & SHELLFISH

### **LE TURBOT “ Sauvage de méditerranée ”** *(D, E, S)*

Caviar – choux fleur – calamansi

**Wild Mediterranean turbot - caviar – cauliflower – calamansi**

AED 595

### **LE HOMARD BLEU DE “BRETAGNE”** *(D, SH, N, G)*

Fenouil – noix de coco – poivre fermenté

**Blue lobster - fennel – coconut – fermented pepper**

AED 695

### **LA SOLE ENTIÈRE SAUVAGE** *(S, D)*

(POUR 2 PERS)

Façon meunière – citron – persil

**Dover sole in meunière style – lemon – parsley**

(To share 2 pax)

AED 1250

## LES VIANDES / MEAT & POULTRY

### **LA VOLAILLE DE “BRESSE”** *(D, N)*

Farcie au foie gras – courge – noix de coco – girolles

**Bresse chicken – stuffed with foie gras – pumpkin – hazelnut – chanterelles mushroom**

AED 425

### **LA SELLE D’AGNEAU “RHUG ESTATE”** *(D, E)*

Boulangère – olives taggiasche – ail noir

**Lamb saddle - boulangère – taggiasca olives – black garlic**

AED 475

### **LE BŒUF “WAGYU” SELECTION +9**

En variation – purée d’ognion fumée – pomme de terre croustillante – truffe

**Wagyu beef served in variation – smoked onion puree – crispy potato – truffle**

(You can add pan-seared foie gras to your order for an extra AED 200)

AED 675

### **L’ENTRECÔTE** *(D, E)*

(POUR 2 PERS)

pommes de terre rôties glacées – sauce au poivre – sabayon

**Rib eye - roasted glazed potato - peppercorn sauce - sabayan**

(To share 2 pax)

AED 1900

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## LES FROMAGES / CHEESES

Fromage frais et mûré sélectionné par les chefs de la maison “Mons”  
**Fresh and matured “French” cheeses selected by the cheese master “Mons”**  
AED 195

## DESSERTS

*by Nicolas Milano*

**LA NOIX DE COCO** (D, N, G, E)  
Fruits exotique – texture – sorbet banane passion  
**Variation on exotic – texture – passionfruit banana sorbet**  
AED 135

**LE CELERI RENCONTRE LA POMME** (E, D, C)  
Céleri confit – pomme granny smith – huile d’olive extra vierge “calissanne”  
**Celery root meet apple – apple granit smith – “Calissanne” extra vierge oil**  
AED 115

**LA VIE EN ROSE** (G, D, N, E)  
Eau de rose – kadaïf – praliné à la pistache  
**Rose water – kadaifi – pistachio praline**  
AED 135

**LE CHOCOLAT GRAND CRU** (G, D, N, E)  
Noix – glace à la vanille – tuiles au sirop d’érable – Manjari  
**Walnuts – vanilla ice cream – maple syrup tuiles – manjari**  
AED 135

All prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)  
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