

Fouquet's

ABU DHABI

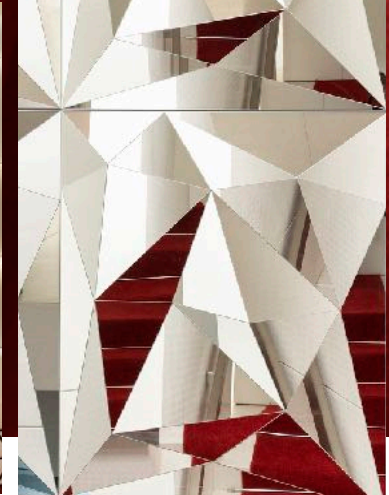


Le Fouquet's elevates the art of hospitality to the rank of major art in the setting of the Louvre Abu Dhabi, designed by the star architect Jean Nouvel. In a unique setting, a mixture of glamor and authenticity, chef Pierre Gagnaire signs with a master hand a menu in the pure tradition of Parisian brasseries, faithful to the spirit which makes the reputation of his Parisian double: cosmopolitan atmosphere and lively, sharp selection of the best producers, meat cuts made to the minute in the dining room, ballet of servers with an inimitable style... From the panoramic terrace, overlooking the waves of the Persian Gulf, French gastronomy is nothing short of mirage.



Legendary

Created in 1899 by Louis Fouquet, Fouquet's restaurant has radiated the vibrant and lively essence of Paris. Perched at the junction of avenue George V and the iconic Champs-Élysées, with the majestic Arc de Triomphe as its backdrop, the establishment has continuously refined and elevated its concept, becoming a benchmark of exquisite French cuisine within the cultural, political, and business spheres. Not to mention, for countless years, it has also been the top pick for rendez-vous among the glitterati of the film, artistic, and cultural domains of the French capital.



French Art de Vivre

Fouquet's exudes prestige, warmth, and a quintessentially Parisian brasserie vibe, making it the perfect spot for anyone seeking a lively atmosphere no matter what time of day. The brasserie's menu is both inventive and fresh, reimagining and reinvigorating classic French brasserie fare. Moreover, the menu is tailored to satisfy the tastes of the local clientele, featuring an array of delectable regional dishes.





La Brasserie

A legendary brasserie of arts and culture, Fouquet's has been the meeting place for more than a century for Parisian epicurean in search of high-end «brasserinomy» and immersion in History. Born in Paris, the legend of Fouquet's is now being exported in Abu Dhabi, and with it the philosophy of cooking authentic and traditional French heritage, twisted by the famous Chef Pierre Gagnaire, partner of the Barrière Group. In the heart of the Louvre Abu Dhabi's atmosphere, Fouquet's promises gastronomic moments of sharing and conviviality, in the greatest tradition of the Parisian brasseries.





Menu

LE CAVIAR

Caviar Fouquet's. 30g    
Fouquet's caviar, traditional garnish.






























































420



LES ENTRÉES

- | | | |
|--|-----|-----|
|  Escargots de Bourgogne au beurre d'ail (6/12).   | 95 | 170 |
| Burgundy snails, garlic butter (per 6 or 12). | | |
|  Terrine de foie gras de canard.     | 115 | |
| Terrine of duck foie gras. Apple chutney, dates. | | |
|  Soupe à l'oignon Forrs des Halles.   | 75 | |
| Traditional French onion soup. | | |
| Burrata crémeuse, tomate marinée.     | 90 | |
| Creamy burrata, beef tomato, basil pesto. | | |
| Tartare de crabe, avocat, gelée d'agrumes.      | 95 | |
| Crab tartare, avocado, citrus jelly. | | |
| Carpaccio de bœuf Wagyu.    | 110 | |
| Wagyu beef carpaccio, red pepper confit, parmesan flakes. | | |
| Crevette roses, carpaccio d'avocat.     | 105 | |
| Pink prawns, avocado carpaccio and egg mimosa. | | |
| Homard Breton aux agrumes, asperge au sarasson.      | 140 | |
| Citrus Breton lobster, asparagus with sarasson cream. Baeri caviar. | | |
| Gravlax de saumon d'Ecosse.      | 85 | |
| Scottish salmon gravlax, celery root remoulade. | | |
| Salade d'artichauts poivrade et salade verte.   | 75 | |
| Peppered artichoke and mixed green salad. | | |
| Encorners croustillants.      | 80 | |
| Crispy squid, piquillos purée. | | |
| Tataki de thon rouge Bluefin.     | 95 | |
| Bluefin tuna tataki, green mango salad. | | |
| Salade fraîcheur.  | 70 | |
| Fresh salad. Baby gem, rocca, avocado, cucumber, tomato, olive, pomegranate. | | |

LES PLATS

 Sole Meunière classique. 500-600g    	310	 Tortiglioni aux truffes noires.  	180
Meunière style Dover Sole. Mashed potato and beurre nantais sauce.		Black truffle tortiglioni pasta	
Grosses gambas d'Oman poêlées, sauce saté.   	220	Gnocchi de pommes de terre à la crème de sauge et tomate.   	120
Pan fried Omani gambas prawns, satay sauce. Mashed potato.		Potato gnocchi, sage and tomato cream	
Fish & Chips.    	150	 Tartare de bœuf classique.  	175
'Coin de rue' fries. Split pea puree. Gribiche sauce.		Classic beef tartare. 'Coin de Rue' fries.	
Noix de Saint-Jacques, velouré de courge.   	190	 Cheeseburger Fouquer's.    	140
Pan seared sea scallops, butternut squash velouré, cauliflower couscous		Fouquer's cheeseburger. 'Coin de Rue' fries.	
Filer de bar à la plancha, endives caramélisées.  	190	 Suprême de volaille fermière, crème de morilles. 	160
Sea bass fillet 'à la plancha', caramelized endives, parsley butter.		Roasted corn-fed chicken breast, morel mushroom cream sauce.	
Fricassée de homard, purée de carotte à l'orange.   	360	Épaule d'agneau longuement confire.  	185
Lobster fricassée, orange and carrot puree, pilaf rice with seaweed flakes		Braised lamb shoulder, lentil hummus flavoured with green curry.	
Cœur de saumon à la plancha, purée de petits pois.    	170	Blanquette de veau à l'ancienne.  	165
Pan seared salmon fillet, peas puree, fennel salad.		Traditional veal blanquette. Pilaf rice.	
Linguine aux gambas.     	135	 Joue de bœuf à la bourguignonne.   	170
Gambas linguine, bouillabaisse sauce.		Classic beef bourguignonne	
		Faux filer de bœuf Wagyu. 300g  	240
		Wagyu beef sirloin.	
		Entrecôte de bœuf Wagyu. 350g  	260
		Wagyu beef ribeye.	
		Filer de bœuf Wagyu. 250g  	290
		Wagyu beef tenderloin.	
		Viandes grillées avec sauce et accompagnement au choix.	
		Grilled meats to be served with a sauce and garnish of your choice. [Truffle mash not included].	



LES DESSERTS

- 🍷 **Mille-feuilles Fouquers.** 🍷🍷🍷🍷
Caramelised puff pastry, vanilla cream, berries compote. 85
- 🍷 **Biscuit soufflé au chocolat.** 🍷🍷🍷
Venezuela 72% cocoa chocolate soufflé biscuit, vanilla ice cream. 85
- 🍷 **Crêpes Suzette.** 🍷🍷🍷🍷
Classic crêpe Suzette, flambéed with Grand Marnier. 85
- 🍷 **Tarte fine aux pommes, caramel au beurre salé.** 🍷🍷🍷🍷
Apple tart, salted butter caramel, vanilla chantilly.
To share. (40mins of cooking) 120
- Pavlova aux fruits rouges.** 🍷🍷
Mixed berries pavlova, whipped cream, vanilla ice cream. 85
- Tarte tropézienne.** 🍷🍷🍷
Tropézienne tart, orange blossom, fresh raspberries. 72
- Profiteroles.** 🍷🍷🍷
Choux pastry filled with vanilla ice cream, hot chocolate sauce, whipped cream and almond flakes. 72
- Tiramisu.** 🍷🍷🍷
Classic tiramisu. Mascarpone cream, sponge biscuit soaked with coffee. 72
- Carpaccio d'ananas au basilic.** 72
Pineapple carpaccio infused with basil, raisins, mango sorbet.
- Salade de fruits.** 65
Fruit salad.
- Charior de desserts.** 72
1 dessert of your choice.



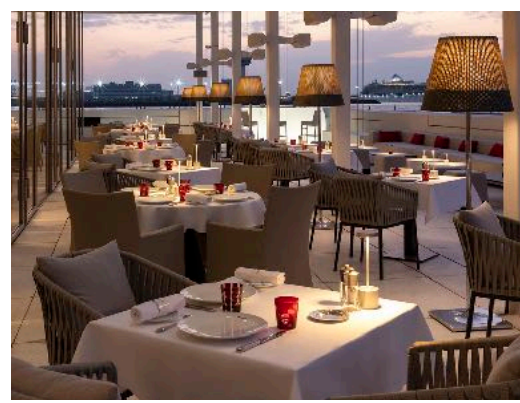
Le Bar Marta

The not-to-be-missed address of Parisian nights, the speakeasy-style Marta Bar is located above the Fouquer's restaurant to offer guests a unique experience. With its cozy atmosphere and its sophisticated selection of cocktails & mocktails. Seamlessly transitioning from day to night, enjoy the laid-back luxe atmosphere in the afternoon or its selection of sophisticated drinks and light bites come nightfall.

The finest poetry is written by night, in the dimmed glow of the candlelight, in hope for it to emerge at daylight. – Marta



Unique Location



Cocktail Menu

COCKTAILS COCKTAILS

Signature Cocktails

Smoked Dilkassa 65 AED
On: Hendrick's, Martini Rosso, bitter orange, hibiscus
Hendrick's Gin, Martini Rosso, orange bitter, hibiscus

Aperol Spritz by Saint Germain 65 AED
Aperol, liqueur Saint Germain, Prosecco
Aperol, Saint Germain liqueur, Prosecco

Tea Time 65 AED
On: Tinseltown Tea, jus de pamplemousses, sirop de canne à sucre
Tinseltown Tea Gin, grapefruit juice, charnômé syrup

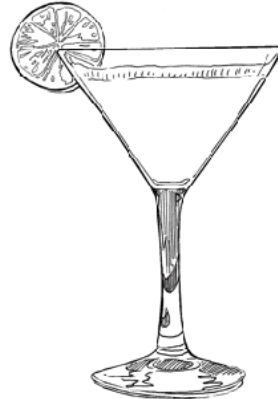
Mai Tai 65 AED
Ron Bacardi Carta Oro, Cointreau, sirop d'argent, jus d'orange, jus d'ananas
Ron Bacardi Carta Oro, Cointreau, orgeat syrup, orange juice, pineapple juice

Mexcal Sour 65 AED
Mexcal, Patron Silver Tequila, purée de fruits de la passion, sirop de pément, jus de citron vert
Mexcal, Patron Silver Tequila, passion fruit puree, chili syrup, lime juice

Pink Peach 65 AED
Patron silver tequila, Chambard, jus de pamplemousses, framboise, hibiscus
Patron silver tequila, Chambard, grapefruit juice, raspberry, hibiscus, lemon juice, egg white

Nutty Fruity 65 AED
Discoromo, Ron Bacardi, purée de pêche, jus d'orange, jus d'ananas, vin rouge
Discoromo, Ron Bacardi, peach puree, orange juice, pineapple juice, red wine

After Wedding 65 AED
On: Bombay Sapphire, liqueur Saint Germain, concombre, jus de citron vert, Cordón de Sacaú, blanc d'œuf
Bombay Sapphire Gin, Saint Germain liqueur, cucumber, lime juice, elderflower cordial, egg white



COCKTAILS COCKTAILS

Signature Cocktails

Smoked Negroni 65 AED
Mexcal, Campari, Martini Rosso, Rubino
Mexcal, Campari, Martini Rosso, Rubino

Catch me if you can 65 AFD
Pisco Lapostolle, Galbano, Limoncino, infusion de romarin, jus de citron, blanc d'œuf
Pisco Lapostolle, Galbano, Limoncino, rosemary infusion, lemon juice, egg white

Maverick Martini 65 AED
Vodka Grey Goose, purée de fruit de la passion, liqueur Passoa, sirop de vanille, Chouy pagne
Vodka Grey Goose, passion fruit puree, Passoa liqueur, vanilla syrup, Chouy pagne

Espresso Martini 65 AFD
Vodka Grey Goose, liqueur de café, café, sirop de coquilles
Grey Goose Vodka, Kahlua coffee liqueur, espresso, hazelnut syrup

Bourbon Old Fashioned 65 AED
Bourbon Four Roses, Angostura bitters, sucre
Bourbon Four Roses, Angostura bitters, sugar

Melon Twister 65 AFD
On: Bombay Sapphire, Midori, purée de kiwi, jus de citron, sirop infusé au romarin
Bombay Sapphire Gin, Midori, kiwi puree, lemon juice, infused rosemary syrup

Desert Rose 65 AED
Vodka Grey goose, Framboise liqueur, purée de framboises, jus de concombre, jus de citron, eau de rose, framboises, menthe
Grey Goose Vodka, Framboise Liqueur, raspberry puree, cranberry juice, lemon juice, rose water, raspberries, mint

Moscow Mule 65 AFD
Ketel One Vodka, jus de citron, sirop de gingembre, Ginger beer
Moscow Mule
Ketel One Vodka, lemon juice, ginger syrup, ginger beer

Le Salon Diane

Located within the Fouquet's is the Salon Diane, a private dining room that sits on the water's edge with views of the spectacular architecture that is Louvre Abu Dhabi.

Above the long marble dining table is the elegant Jean Nouvel designed chandelier, overlooked by a gallery wall adorned with Harcourt Studio headshots of those that filled the big screens through the art of cinema.

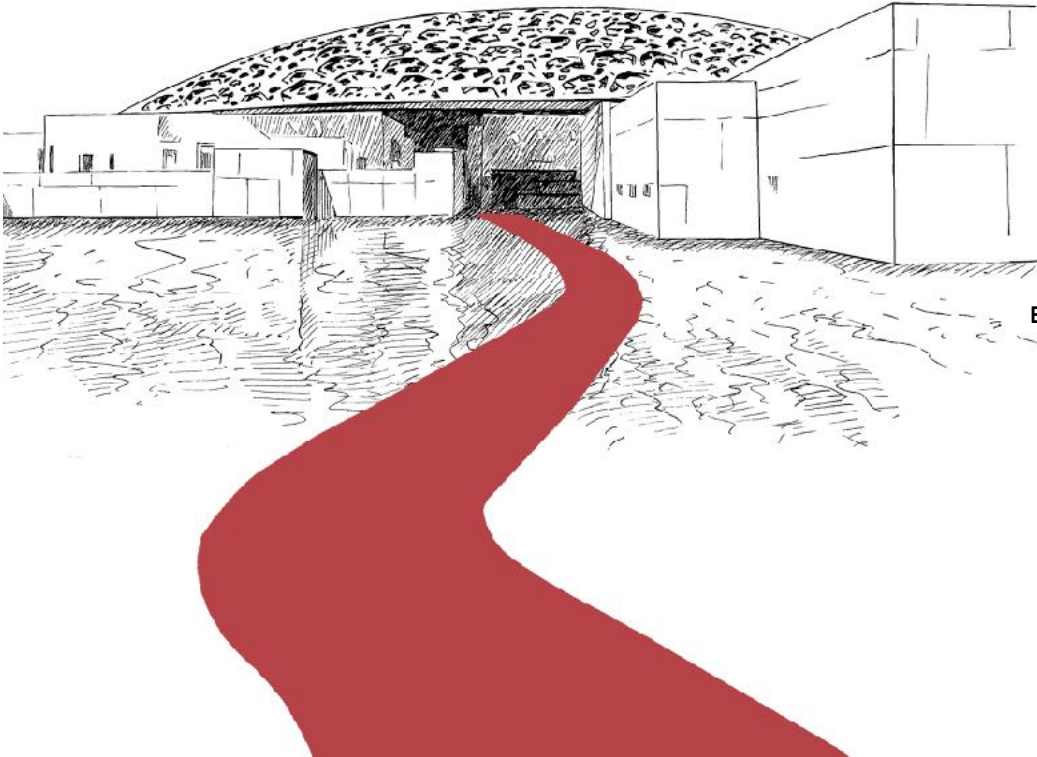
Comfortably seating 10 guests and with an exit to a semi-privatised terrace, the Salon Diane is perfect for an exclusive yet intimate private dining experience.





*Elegant French
Brasserie*





Feel the iconic French

"Art de Vivre"

At Louvre Abu Dhabi.

Louvre Abu Dhabi, Saadiyat Island

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Brasserie 12pm to 1am - **Marta** 12pm to 1am

Tuesday to Sunday

www.fouquersabudhabi.com