



TASTE JLT MENU

TWO COURSES FOR AED 189
(Starter + Main)
ADD DESSERT FOR AED 30

Starters

FRENCH ONION SOUP GRATINÉE

A slow-simmered caramelized onion broth,
with toasted baguette and melted Emmental cheese

SALADE CÉSAR

A classic with romaine lettuce, cherry tomatoes, sliced baguette crostini,
grated Parmesan, and crispy veal speck in CQ's traditional Caesar dressing
Add: grilled chicken AED 11 | grilled shrimps AED 18 | combo AED 15

ENDIVE ROQUEFORT SALAD [N,V]

Crisp red & white endives paired with pears, candied walnuts, pomegranate seeds,
blue cheese and a vibrant roquefort dressing and a drizzle of honey

ESCARGOTS DE CQ

Six-shell escargots, prepared in our traditional Burgundy recipe
(contains alcohol) or with miso yuzu butter, served with brioche

DUCK CONFIT & RACLETTE TARTIFLETTE

CQ's take on the classic tartiflette. Potato slices layered with duck confit,
caramelized onions, beef bacon, Raclette and Parmesan cheese
(recipe contains alcohol)

OYSTERS - LA BOUDEUSE N°5 · LA FINE N°2

(Two per serving)

Main Courses

CQ'S STEAK FRITES

Our signature butterfly-cut tenderloin, topped
with the sauce of your choice & served with fries (180g)
Add: AED 39 for 280g

CHICKEN FRITES

Grilled free-range French chicken topped
with a creamy herb sauce & served with fries

Allergen Notice: Please check with the staff regarding allergens,
as some items may contain or come into contact with common allergens





SAUMON GRILLÉ

Pan-seared Scottish salmon with crisp skin, potato purée, sautéed broccolini, and a lightly pickled fennel salad. Served with pink béarnaise on the side

PASTA AUX CHAMPIGNONS & TRUFFES [V]

Ring-shaped calamata pasta with wild trumpet, oyster and portobello mushrooms in a rich truffle cream, finished with parmesan and French herbs

Add: Fresh truffle at market price

DUCK CONFIT FRAMBOISE

Perfectly tender and crispy confit duck leg on a bed of sautéed forestières potatoes & chicken infused jus

Desserts

PAIN PERDU [N]

Our CQ signature, a warm caramelized brioche, served with vanilla ice-cream, salted caramel & almond crunch

CHOCOLATE BAGUETTE

Perfect for Sharing. Warm toasted baguette with homemade semi-dark chocolate squares, salted butter & fleur de sel, a nostalgic Parisian treat!

CREME CARAMEL

Nostalgic baked vanilla custard topped with a delicate layer of golden caramel

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