



CAFÉ DU PORT

VIENNOISERIES & PÂTISSERIES

CROISSANT

Butter (D, G, V)	16
Za'atar (D, G, V, N)	18
Cheese (D, G, V)	20

PAIN AU CHOCOLAT (D, G, V)	22
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MADELEINES - 3 PCS

Classic (D, G, V)	15
Chocolate Praline (D, G, V, N)	22

FINANCIERS (D, G, V, N) - 2 PCS

Chocolate	20
Pistachio	20

BOWLS

GREEK YOGHURT (D, G, V, N)	38
Greek yoghurt with granola and honey	

CHIA PUDDING (VE, N)	38
Chia pudding in coconut milk with red fruits and orange zest	

AÇAÍ (VE)	30
Organic açai with banana and honey	

ADD-ONS:

Granola	8
Mixed Berries	12
Peanut Butter	8
Dark Chocolate Chips	8

Prices are in AED, VAT inclusive.

(D) Dairy (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish (GF) Gluten Free

ŒUFS | EGGS

SERVED UNTIL 12PM

*All our egg dishes are served with sourdough, mixed leaves with the orange beetroot.

FREE-RANGE EGGS YOUR WAY* (E)

45

Poached

Fried

Scrambled

CHANGE YOUR BREAD (VE)

Gluten-Free 10

Grilled Sweet Potatoes 9

SIDES

Smoked Salmon 26

Mushrooms 12

Veal Bacon 12

Roasted Tomatoes 10

Smoked Turkey 13

Baby Spinach 6

Avocado 16

Extra Egg 10

ŒUFS BROUILLÉS À LA FRANÇAISE* (D, G, E)

48

Creamy scrambled eggs, Comté cheese

ŒUFS EN COCOTTE* (D, G, E)

45

Baked eggs with cream

OMELETTES* (G, E)

45

Choice of Classic French Omelette or Egg-White Omelette

CUSTOMISE YOUR OMELETTE:

Cheese 6

Mushroom 12

Smoked Turkey 13

EGGS BENEDICT* (G, E)

55

Poached eggs with hollandaise served on a brioche bun

CHOOSE ONE:

Smoked Salmon 6

Veal Bacon

Avocado

Baby Spinach

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CRÊPES DU PORT

TURKEY & CHEESE (D, G)	36
Smoked turkey, Gruyère, Dijon mustard	
MUSHROOM & COMTÉ (D, G, V)	34
Wild mushroom, Comté cheese, béchamel sauce	
CLASSIC LEMON (D, G, V)	24
Classic butter crêpe with citrus zest	
NUTELLA (D, G, V, N)	30
Nutella chocolate with hazelnut	

PLATS SALÉS | SAVOURY

MASHED AVOCADO DIP (VE, N)	44
Red peppers, lime, served with crispy tortilla	
HERBED LABNEH DIP (D, G, N, V)	45
Black olives, mint, olive oil, served with crispy vegetables	
SALMON & AVOCADO MILLE FEUILLE (G, F, D)	59
Smoked salmon with zesty avocado in mille feuille	
QUICHE LORRAINE (G, D) - 2 PCS	59
Smoked Veal bacon, caramelized onion, Gruyère cheese	
MUSHROOM & CHEESE QUICHE (G, D, V) - 2 PCS	59
Mushroom, Gruyère & Emmental cheese	

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PANINI

TOMATO & MOZZARELLA (D, G)	48
Tomato, mozzarella and basil pesto in a whole rye panini	
GOAT CHEESE & SUNDRIED TOMATO (D, G)	50
Goat cheese, sundried tomato and rocket in a multigrain panini	
TUNA & AVOCADO (G, F)	48
Tuna and avocado in a toasted multigrain panini	

PLATS SUCRÉS | SWEET

COCONUT & NUT COOKIE (G, V, N)	25
Mixed nut cookie sweetened with date syrup	
BDP ORANGE CAKE (D, G, V)	42
A BDP signature cake with burnt meringue and orange syrup	
OPERA CAKE (D, G, V, N)	42
Almond sponge, coffee cream, and dark chocolate ganache	
CRÈME BRÛLÉE (D, G, V)	38
Classic French vanilla custard	
CROISSANT PERDU (D, G, V)	45
Soaked Croissant in vanilla custard, served with vanilla ice cream	
SEASONAL FRUIT (VE)	35
Watermelon Melon	
SOFT SERVE (D, V)	21
Ask us for our seasonal flavours	

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