

BREAKFAST & SWEETS

HEALTHY BOWLS

Acai Bowl G.N	70
Acai, granola, mix berries, pistachio	
Coconut Chia Seed Pudding G.N	65
Chia seeds, granola, coconut yogurt, mango, kiwi, banana	
Yogurt, Berries & Granola G.N.D	65
Homemade granola, Greek yogurt and fresh berries	

SWEET

Pain Perdu Vanille G.D.E.N	90
Vanilla French toast	
Pain Perdu Praline Noisette G.D.E.N	90
French toast with hazelnut, hazelnut praline & crushed caramelized hazelnut	

SWEET VITRINE

Tarte Infiniment Vanille D.E.G.N.SF	85
Shortbread pastry, vanilla cake, vanilla ganache and mascarpone cream with vanillas from Tahiti and Madagascar	
Montebello D.E.G.N.SF	80
Pistachio dacquoise biscuit, pistachio mousseline cream, raspberries, pistachios	
2000 Feuilles D.E.G.N.SF	95
Caramelised puff pastry, flaky hazelnut praline, mousseline cream with hazelnut praline	
Ispahan D.E.G.N.SF	85
Macaron biscuit, rose petal cream, raspberries and lychee	
Plaisir Sucré D.E.G.N.SF	80
Hazelnut dacquoise biscuit, flaky hazelnut praline, milk chocolate, ganache and milk chocolate, chantilly cream	
Satine D.E.G.N.SF	85
Shortbread pastry, passionfruit, fluffy cheesecake, orange marmalade and light cream cheese	
Arya D.E.G.N.SF	80
Shortbread pastry, orange blossom cream, roasted pistachio, pistachio praline	
Utime D.E.G.N.SF	75
Infiniment chocolate shortbread, vanilla ganache, creamy Belize chocolate, chocolate shards	

HOT

Pistachio & Avocado Toast * G.N.E	75
Homemade bread, pistachio praline, avocado, egg	
Eggs Benedict * G.D.E	70
Homemade muffin, beef bacon, poached eggs, hollandaise sauce	
Eggs Royale * SF.G.D.E	70
Homemade muffin, smoked salmon, poached eggs, hollandaise sauce	
Pierre Hermé 'Shakshouka' * E	65
Tomato & red pepper sauce, fried egg, candied lemon, coriander	
Pierre Hermé Ham & Cheese Croissant D.G.E	95
Classic croissant, 18 month aged comté cheese, homemade chicken ham & mornay sauce	

VIENNOISERIE

Croissant D.G.E	45
Plain croissant	
Bostock Satine D.G.N.E	45
Passionfruit-soaked brioche, candied orange, almond & orange cream	
Pain Au Chocolat E.D.G	45
Gianduja chocolate croissant	
Pain Au Chocolat Pistachio D.G.N.E	45
Chocolate & pistachio almond paste croissant	

MADELEINE

Madeleine Jardin de l'Atlas D.G.N.E	20
Lemon zest and orange blossom madeleine garnished with maquis honey	
Madeleine Infiniment Vanille D.G.N.E	20
Vanilla infused madeleine, vanilla ganache, toasted almond vanilla glaze	
Madeleine Infiniment Praliné Noisette D.G.N.E	20
Hazelnut madeleine, hazelnut cream, caramelised hazelnut slivers	

* Partners in Provenance

G. Gluten | D. Dairy | E. Eggs | F. Fish | N. Nuts | SF. Shellfish/Seafood | V. Vegetarian | VG. Vegan | M. Mustard | S. Sesame

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menu. Kindly note that our dishes are not produced in an entirely allergen free environment. Majlis By Pierre Herme partners with local farms and food producers in a commitment to showcasing locally grown and sustainable ingredients.

ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES AND TAXES.

الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسم الخدمة والضرائب.