

# Maison de la plage

*Mon Ami,*

*Welcome to Maison de la Plage - a coastal haven where my cuisine pays  
homage to my love for the French savoir faire.*

*Our market is echoing memories of my first encounter with my wife, Carine,  
in a bustling French marché. It is the beginning of a culinary love story where you are  
the architect of flavors crafting them exactly as you desire.*

*With Love,  
Chef Izu*

## Le Marché

### ~ Les Crudités ~

Select your seasonal vegetables and savor them raw with a variety of dips. Choose between a prepared basket curated by our chefs or handpick individual items at the market. Each vegetable is sold based on the daily market value.

**Petit panier de légumes du marché 125**  
Small vegetables basket from the market

**Grand panier de légumes du marché 195**  
Large vegetables basket from the market

### ~ Les Tartinades ~

**Tapenade d'olives 15 (S)**

**Houmous 15 (Se)**

**Tzatziki 15 (D)**

### ~ La Poissonerie ~

Our Chefs will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of fish is sold based on daily market value.

#### Raw

Fish of your choice thinly sliced or tartare

#### Grilled

Simply grilled in the charcoal oven with lemon oil

#### Baked Mediterranean

With spiced tomato, olives and potatoes

#### Salt Crust

Steamed in salt crust with sage and orange zest (D · G · E)

#### Harissa Style

Rosemary, garlic, chili, olive oil and lemon juice

#### Pan Fried Meunière

Lemon juice, dill, capers and dry tomatoes

### ~ Caviar Selection ~

Your selection of caviar is served with eggs, chives, shallots, and blinis.

**Beluga 30gr 995**

**Oscietra 30gr 775**

**Caviar Toast 395**  
Oscietra (D)

### ~ Oyster Selection ~

**Gillardeau**  
N2 55 per piece  
N3 50 per piece

### ~ La Rôtisserie ~

Our chefs will recommend tailored cooking techniques — whether grilled or baked — to enhance the distinct qualities of each premium cut. Our selection of meat is sold based on daily market value.

**Charcoal grilled**

**Salt crusted (D · G · E)**

*S Shellfish & Seafood · D Dairy · G Gluten · E Eggs · C Celery · M Mustard · N Nuts · Se Sesame Seeds · V Vegan · R Rare*  
*All prices are in AED and exclusive of 5% VAT and 7% Municipality Fee*

## Les Entrées

### ~ Les Salades ~

**Burrata, tomates-cerises "Heirloom" et pesto 90**  
Burrata, "Heirloom" cherry tomatoes and pesto (D · G · N)

**Salade de homard et vinaigrette au pamplemousse 225**  
Lobster salad with pomelo dressing (S)

**Salade de quinoa 65**  
Quinoa salad with cranberries and nuts (N · Se)

**Salade César 65**  
Caesar salad · add on chicken or prawn 35  
(D · G · Se · E · M)

**Salade de tomates-cerises «Heirloom», fromage de chèvre, noisettes et figues 105**  
'Heirloom' cherry tomatoes salad with goat cheese, hazelnuts and figs (D · N · Se · G)

**Salade de lentilles et légumes marinés 65**  
Lentil salad with pickled vegetables (N)

**Salade Niçoise 125**  
Niçoise salad with tuna, tomato, onion, egg, parmesan and mustard (D · E · M · S)

**Salade de crevettes et halloumi à la vinaigrette de citron et miel 165**  
Prawn & Halloumi salad with baby gem and lemon-honey dressing (D · S · M)

### ~ Les Froids ~

**Carpaccio de boeuf 125**  
Beef carpaccio with Parmesan cheese and truffle dressing (D · G · E · R)

**Tartare de thon 155**  
Tuna tartare with grilled baguette (S · G · R)

**Carpaccio de thon 125**  
Tuna carpaccio (S · R · N)

**Tartare de boeuf et pommes frites 165**  
Beef tartare with chips (E · G · R · M)

### ~ Les Chauds ~

**Aubergine grillée aux crevettes et fromage feta 90**  
Grilled aubergine with shrimps, feta cheese and pesto sauce (S · D · N)

**Crevettes grillées à la sauce harissa 95**  
Grilled harissa prawns (S)

**Calamars et courgettes frits 75**  
Crispy calamari and zucchini (D · E · G · S)

**Oeuf au plat, foie gras et sauce Périgéoux 185**  
Fried eggs and foie gras with Périgéoux sauce (G · D · E)

**Escargots au beurre, anchois et chapelure 105**  
Snails with butter and anchovies (S · G · D · N)

**Poulpe grillé avec sauce au poivron rouge et purée de chou-fleur 105**  
Grilled octopus with bell peppers sauce and cauliflower purée (S · D)

**Tarte à la truffe 225**  
Truffle tart · Additional Truffle 30 per gram (G · D · E)

**Tarte à l'oignon 90**  
Onion tart (G · D · E · S)

### ~ Les Pizzas ~

All pizzas are thin crust

**Pizza végétarienne 90**  
Tomato sauce, grilled eggplant, zucchini, bell peppers and garlic oil (G)

**Pizza margherita 85**  
Tomato sauce, olive oil and mozzarella (D · G)

**Pizza diavola 105**  
Tomato sauce, Salami and Buffalo Mozzarella (D · G)

**Pizza à la burrata et basilic 125**  
Burrata pizza and basil (D · G)

**Pizza quatre saisons 95**  
Artichokes, mushrooms, tomato, veal ham, mozzarella, and basil (D · G)

**Pizza aux fruits de mer, crevettes, calamars, moules 185**  
Seafood pizza, shrimp, calamari, mussels (S · G · D)

**Pizza au poulet et aux champignons 110**  
Chicken and mushroom pizza (D · G)

## Les Plats Principaux

### ~ Les Sandwichs d'Izu ~

#### Izu Burger 135

Wagyu beef burger with Emmenthal cheese, tartar sauce.  
Option of bun or baguette (D · G · E)

#### Croque Monsieur 85

Classic French toasted sandwich with Parmesan, Gruyère cheese, turkey ham, Béchamel sauce (D · G)

#### Izu Burger de poulet 105

Chicken burger with Emmenthal cheese and tartar sauce served in a bun (D · G · E)

#### Burger de poisson et sauce tartare 105

Fish fillet burger and lettuce with tartar sauce (S · G · E)

### ~ Les Pâtes ~

#### Gnocchi à la sorrentina 95

Gnocchi sorrentina, basil and mozzarella (D · G · E · C)

#### Paccheri aux truffes 240

Paccheri with truffle (D · G · E · C)(V optional)

#### Rigatoni à la Bolognese 135

Rigatoni with Bolognese sauce (D · E · G · C)

#### Linguine au homard 275

Lobster linguine (S · D · G · C)

#### Risotto aux champignons 125

Mushroom risotto (D · C)(V optional)

#### Risotto aux fruits de mer et pistaches 165

Seafood risotto with pistachios (S · D · N · C)

#### Penne à l'arrabiata 95

Penne with Arrabiata sauce and pink sauce (D · G)(V optional)

#### Pâtes aux Boulettes de viande Wagyu 145

Wagyu meatballs with spaghetti, cherry tomato sauce (D · G · E · C)

### ~ La Ferme ~

#### Entrecôte grillée et piments de Padrón 325

Grilled rib eye with Padrón peppers (400gr) (M · D · E)

#### Travers de boeuf 295

Slow cooked short rib served with Padrón peppers, roasted carrots and sweet onions (D)

#### Fillet de bœuf grillé 395

Grilled tenderloin served with broccoli, baby potatoes and peppercorn sauce (D · M · C)

#### Escalopes de veau à la milanaise 255

Veal Milanese with house salad (D · G · E)

#### Côtelettes d'agneau marinées, pain pita et aubergines épicées 205

Marinated lamb cutlets with pita bread and spiced aubergine (D · G · E)

#### Coquelet mariné 225

Whole marinated baby chicken with house salad (G)

### ~ Accompagnements ~

Select your vegetables at the market and savor them either, steamed, grilled or sauted.

#### Ratatouille 40

Baked vegetables

#### Pommes frites 35

French fries (extra truffle +10)

#### Gratin dauphinois 40

Potato gratin (D)

#### Broccolini 40

#### Asperges sautées 45

Sautéed asparagus

#### Riz Basmati 30

Basmati rice

#### Pommes de terre croustillantes 40

Crispy baby potatoes (D · S)