

Soupes et Apéritifs

Traditional French Onion Soup	8
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Escargots à la Bourguignonne	10.5
Frog Legs Provençale	12
Avocado Tuna Carpaccio	12
Classic Shrimp Cocktail	10
Steak Tartare Served with endive or homemade potato chips	12
Foie Gras Terrine	14
Warm Spinach & Mushroom Quiche	8

Les Salades et Les Sandwiches

Green Salad	8
Waldorf Salad	9
Ahi Tuna Niçoise Salad	14
Quinoa Goat Cheese Salad	9
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180 gm Wagyu 'Raclette' Burger	14
Bikini Truffle Croque Monsieur	12
Scottish Salmon Tartine	12

Les Pâtes et Risotto

Capellini al Pomodoro	8.5
Ravioli aux Poulet et Cepe Mushroom	9.5
Shrimp Risotto	14
Lasagne Bolognese	12
Parmigiana di Melanzane	10

Viandes et Poulet

Brasserie Julie L'Entrecôte Steak Prime grilled sliced angus beef fillet served with our homemade velvety l'entrecôte sauce	28
Steak au Poivre 220 gm Australian grass fed pepper steak	28
Wiener Schnitzel	22
Chicken Paillard	12
Truffle Roasted Breast of Chicken	14

Plats d'Accompagnement

Potato Dauphinoise	6.5
French Fries	4
Sautéed Spinach	4
String Beans	4
Button Mushrooms	4
Grilled Broccoli	4
Mashed Potatoes	4

BRASSERIE JULIE

37. SWEFIEH VILLAGE

Menu du Déjeuner et du Dîner

Les Poissons

Pan Fried Salmon with Summaq Cream	20
Roasted Lemon Garlic Tiger Shrimp 3pcs	21
Dover Sole Meunière	42
Seabream, Beurre Blanc & Summer Grapes	21
Ceviche of the Day "by Yugen"	13

Sélection de Fromages

Emmental	6.5	Parmigiano	7.5
Gruyère	8.5	Gorgonzola	7.5
Plateau de Fromage		17	

Les Desserts

Crème Brûlée	8
Mille-Feuille	7
Lemon Meringue Tart	6
Pecan Pie	6
Éclair Selection Pistachio, Salted Caramel & Muhalabiah	6

Flourless Blackberry Dark Chocolate
Läderach
13

Les Glaces et Sorbets

2 Scoops with toppings

Salted Caramel	4.5
Vanilla	4.5
Pistachio	4.5
Dark Chocolate Sorbet	4.5
Seasonal Sorbet	4.5



**BRASSERIE
JULIE**
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37
SWEFIEH
VILLAGE

TAILORED BY
Figfree
Ventures

Vegetarian New

Please inform your waiter about any food allergies or special dietary needs.
Prices are subject to service charge & sales tax