



majlis

by

PIERRE HERMÉ

PARIS

DINING

COLD SAVOURY

Sea Bream Ceviche * SF	95
Sea Bream ceviche, leche de tigre with coriander, raspberries, candied lemon zest	
Crab Roll G.D.SF.E	105
Cornish crab, homemade mayo, candied lemon zest	
Alaskan King Crab Leg Salad SF	125
Crab, lettuce, avocado, grapefruit, lemon dressing	
Chicken Caesar Salad G.D.SF	95
Chicken supreme, Caesar dressing, Romaine salad, croutons and Parmigiano Reggiano flakes	
Shrimp Caesar Salad G.D.SF	110
Shrimps, Caesar dressing, Romaine salad, croutons, beef bacon and Parmigiano Reggiano flakes	
Avocado Toast G.D.SF	105
Crab, crispy rye shortbread, avocado, raspberry, coriander	

WARM SAVOURY

Pierre Hermé Ham & Cheese Croissant G.D.E	95
Classic croissant, 12 month aged Comté cheese, homemade chicken ham and Mornay sauce	
Croque-Monsieur G.D.E	95
Chicken ham, béchamel and 12 month aged Comté cheese	
Chicken Club Sandwich G.D.E.M	105
Homemade chicken ham, tomatoes, hard-boiled eggs, Romaine salad and homemade mayonnaise	
Veggie Club Sandwich G.D.E.M	95
Tomatoes, hard-boiled eggs, Romaine salad and homemade mayonnaise	
Saj * G.D.S	70
Flatbread served with your choice of zaatar, meat or cheese	
Seasonal Homemade Soup	70
Creamy homemade creations curated by chef Pierre Hermé	
Pain Perdu Basilic G.D.E.N	105
French toast with basil, tomato and goats cheese espuma	

* Partners in Provenance

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

All Prices are in UAE Dirhams and are Inclusive of all applicable service charges and taxes. 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.

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BREAKFAST & SWEETS

HEALTHY BOWLS

Acai Bowl <small>D.G.N</small> Acai, yogurt, granola, mix berries, pistachio	70
Coconut Chia Seed Pudding <small>G.N</small> Chia seeds, granola, coconut cream, mango, kiwi, banana	65
Yogurt, Berries & Granola <small>D.G.N</small>	65

SWEET

Pain Perdu Ispahan <small>G.D.E.N</small> Rose, raspberry and lychee French toast	110
Pain Perdu Vanille <small>G.D.E.N</small> Vanilla French toast	105

SWEET VITRINE

Tarte Infiniment Pistache D'Iran <small>D.E.G.N</small> Shortbread pastry, pistachio cream, soft pistachio-infused cake, pistachio praline and pistachio chantilly cream	80
Tarte Infiniment Vanille <small>D.E.G.N</small> Shortbread pastry, vanilla cake, vanilla ganache and mascarpone cream with vanillas from Tahiti and Madagascar	85
Carrément Chocolat <small>D.E.G.N</small> Soft chocolate cake, smooth chocolate cream, chocolate mousse, dark chocolate crisp, thin layer of dark chocolate	75
Montebello <small>D.E.G.N</small> Pistachio dacquoise biscuit, pistachio mousseline cream, raspberries, pistachios	80
2000 Feuilles <small>D.E.G.N</small> Caramelised puff pastry, flaky hazelnut praline, mousseline cream with hazelnut praline	95
Ispahan <small>D.E.G.N</small> Macaron biscuit, rose petal cream, raspberries and lychee	85
Plaisir Sucré <small>D.E.G.N</small> Hazelnut dacquoise biscuit, flaky hazelnut praline, milk chocolate, ganache and milk chocolate chantilly cream	80
Chou Jardin de L'Atlas <small>D.E.G.N</small> Crunchy chou pastry, orange blossom mascarpone cream, Lemon sablé breton, creamy honey	75

VIENNOISERIE

Croissant <small>D.G.E</small> Plain croissant	45
Croissant Ispahan <small>D.G.N.E</small> Rose almond paste, raspberry & lychee compote	45
Pain Au Chocolat <small>E.D.G</small> Gianduja chocolate croissant	45
Pain Au Chocolat Pistachio <small>D.G.N.E</small> Chocolate & pistachio almond paste croissant	45
Pierre Hermé Ham & Cheese Croissant <small>D.G.E</small> Classic croissant, 12 month aged Comté cheese, homemade chicken ham & Mornay sauce	95

MADELEINE

Madeleine Jardin de l'Atlas <small>D.G.N.E</small> Lemon zest and orange blossom madeleine garnished with Maquis honey	20
Madeleine Ispahan <small>D.G.N.E</small> Rose madeleine garnished with raspberry and lychee compote	20
Madeleine Infiniment Praliné Noisette <small>D.G.N.E</small> Hazelnut madeleine, hazelnut cream, caramelised hazelnut slivers	20

CAKE

Cake Infiniment Citron <small>D.G.N.E</small> Lemon zest and juice, candied lemon confit, bergamot syrup	
<i>Slice</i>	35
<i>Whole</i>	210
Cake Ispahan <small>D.G.N.E</small> Rose-flavoured almond cake, raspberry and lychee	
<i>Slice</i>	35
<i>Whole</i>	245
Cake Orphéo <small>D.G.N.E</small> Chocolate pound cake, flaky hazelnut praline, dark chocolate and roasted almond	
<i>Slice</i>	30
<i>Whole</i>	210

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COFFEE

BEANS*

All of our beans are 100% arabica, single origin and locally roasted by The Espresso Lab team.

Espresso		35
Espresso + Milk	5oz	42
	7oz	45
	8oz	45
Americano		45

BREWED*

V60 V60 for two	70 135
Chemex	65
Cold Drip	65

SENSE OF PLACE

Arabic Coffee	35
Turkish Coffee	40
Moroccan Nights	55

SMOOTHIES

Date Smoothie	70
Date, coconut, almond milk, cocoa powder	
Berries & Rose Smoothie	70
Berries, rose, vanilla syrup, almond milk	

FRESH JUICES

Orange, Pineapple, Lemon & Mint	All 45
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WATER

BeWtr	
Still*	26
Sparkling*	26
Acqua Panna	
Still	35/45
San Pellegrino	
Sparkling	35/45

TEA*

BLACK

English Breakfast	60
Malty, fruity, honeyed black tea blend	
Earl Grey	60
Black tea with citrusy bergamot essence	
Organic Royal Keemun	60
Smoky cocoa, almond, malt, tobacco	
Oriental Moments	60
Pu-erh, oolong, black tea, oriental spices	

GREEN

Dragon Well Long Jing	70
Sweet, nutty, creamy green tea infusion	
Japanese Gyokuro	75
Full-bodied, floral, shaded green tea	
Japanese Kuki Hojicha	70
Toasted, nutty, charcoal-roasted stems	

WHITE

Peach & Pear	60
White tea with dried peach and pear	
Jasmine Silver Needle	70
Silver needle tea, jasmine-infused	
Yunnan Wild Tea	70
Sun-dried buds, sweet, citrusy notes	

OOLONG

Milk Oolong	65
Vanilla-infused smooth oolong tea	
Organic Wuyi Oolong	65
Amber tea, cacao, caramel, plum notes	

HERBAL

Chamomile	60
Egyptian chamomile, mellow and bright	
Tropical Rooibos	60
Rooibos with exotic passion fruit	
Prickly Cactus Fig	60
Fruity mix of cactus fig, papaya, pear	
Rush Hour Berry	60
Garden and forest berry infusion	

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CREATIONS

COLD BREW COFFEE

Cascara 75

Panama geisha dried coffee cherry skin,
mixed berries & soda water

Cold Drip Sour 75

Washed Kenya cold drip, citrus fruit

COLD BREW TEA

Bergamot Bliss 75

Earl grey, orange oleo saccharum, thyme

Majlis Sunset 75

Chrysanthemum flowers, star anise, peach & pear,
cinnamon

Hibiscus Highball 75

Rosehip & hibiscus tea, raspberry, strawberry & rose

CREATIONS

Hot White Chocolate & Matcha 80

Valrhona white chocolate, ceremonial grade
Japanese matcha, white chocolate log

Majlis Hot Chocolate 90

Valrhona 67% dark chocolate, Valrhona 35% blond
chocolate, Ghana 63% dark chocolate, toasted
marshmallow

Affogato 65

Two scoops of vanilla bean ice cream, shot of
Brazil Samambaia yellow catucaí espresso

MILKSHAKES

Salted Caramel Milkshake 65

Vanilla ice cream, almond milk, caramel, salt

Cotton Candy Milkshake 65

Vanilla ice cream, almond milk, cotton candy

HOMEMADE KOMBUCHA

Pure Chamomile Kombucha 65

Kombucha culture, chamomile tea, cane sugar,
filtered water

Jasmine Kombucha 65

Kombucha culture, jasmine tea, cane sugar,
filtered water

BEVERAGES

CHAMPAGNE

Louis Roederer 99 / 495

WHITE WINES

Domaine de Vedilhan Viognier 68/330

Domaine Michel Girard Sancerre 96/470

J Moreau & Fils, Petit Chablis 99/485

RED WINES

Jean Des Vignes Côtes 68/330

de Gascogne Rouge

Maison Delas Frères 96/470

'Les Launes' Crozes-Hermitage

Pierre Bourée Bourgogne, 98/480

Pinot Noir

BEER

Kronenbourg 50

Kronenbourg Blanc 50

ZERO-PROOF BREW*

Majlis Pale Ale 50

Majlis Gluten Free 50

COCKTAILS

Served from 17:00pm onwards

Arabica Martini 80

Vodka, Brazilian espresso, sugar

Lychee Martini 80

Vodka, lychee liquor, ginger,
lime, grape, lemon

Coconut and Pineapple Daiquiri 80

Aged rum, Massenez pineapple
and coconut liquor, lime, lemongrass

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