



BRASSERIE FRANTZEN

ATLANTIS, THE PALM

SOCIAL DINING & BAR



ATLANTIS, THE PALM • PALM JUMEIRAH • DUBAI

A KISMET MENU • ATLANTIS, THE PALM

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

-  Vegetarian
-  A signature of the house

THE LINE BENEATH A DISH

Seabass 'chef signature' *(D)(F)(Su)*

butter sauce, anchovy, caviar & dill

Codes in claret are allergens the kitchen's own ingredients name. This is not a complete allergen declaration – tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(A) Alcohol

(C) Celery

(D) Dairy

(E) Egg

(F) Fish

(G) Gluten

(L) Lupin

(Mu) Mustard

(N) Nuts

(R) Raw

(Sh) Shellfish

(Se) Sesame

(So) Soybean

(Su) Sulphites

OF THE ALLERGENS

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of foodborne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

OF THE PRICES

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

À LA CARTE

OYSTERS, CAVIAR & BITES

■ Vegetable crudités (C)(D)(E)(Mu)	65
yuzu ranch dressing	
Caviar (30gr) (D)(E)(F)(G)(R)	695
blinis, crème fraîche & buddha's hand beurre noisette	
Wagyu beef sliders (D)(E)(G)(Mu)(So)	70
crispy onion, pickled shiitake, Japanese mustard emulsion & cheddar cheese	
Oyster (R)(Sh)(Su)	55
classic condiments	
Rockefeller oyster (D)(E)(Sh)	55
seaweed & aged cheese	
“Swedish nachos” (D)(F)(Su)	45
potato crisps, sour cream, vendace roe & dill	
■ Gougères (D)(E)(G)	45
choux & aged cheese	

STARTERS

■ Roasted cauliflower & truffle (D)(G)(N)(So)	105
hazelnuts, parmesan & browned butter vinaigrette	
■ Yellow beetroot (D)(N)(Su)	95
mushrooms, walnuts & beurre blanc	
■ Stracciatella (D)	105
green onion, apricot & ginger dressing	
Roasted scallop (D)(E)(G)(Sh)(So)	135
truffled scrambled eggs & crispy potato	
Lobster roll (D)(E)(F)(G)(Sh)(Mu)	165
spicy mayonnaise, brioche & coriander	

■ VEGETARIAN ★ SIGNATURE

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À LA CARTE

STARTERS • CONTINUED

Beef “steak tartare” <i>(E)(G)(Mu)(R)(Su)</i> dijonnaise, parsley & egg yolk	125
Salad Niçoise <i>(E)(F)(Su)</i> bluefin tuna, egg & olives	105
Seabass ceviche <i>(F)(R)(So)</i> ponzu strawberries, salted turnips, myoga & “tiger’s milk” vinaigrette	105
Salmon gravlax <i>(E)(F)(G)(Mu)(R)(So)(Su)</i> miso mustard, trout roe & dill	95
Deep fried chicken ‘buffalo style’ <i>(D)(E)(G)(Su)</i> hot sauce, pickles & blue cheese	95
Salmon tataki <i>(E)(F)(G)(Mu)(R)(Sh)(So)</i> avocado, cabbage salad, spring onion & ponzu	95
Grilled prawn (per pc) <i>(D)(E)(Sh)</i> red curry dressing & ginger aioli	45
Beef carpaccio <i>(E)(G)(R)</i> foie gras, orange, roasted pumpkin seeds & ponzu	115

MAIN COURSES

Brasserie Frantzén Caesar salad <i>(D)(E)(F)(G)(Mu)(N)(Sc)(So)</i> chicken, pine nuts & beef short ribs ‘kakuni’	165
Seabass ‘chef signature’ <i>(D)(F)(Su)</i> ✦ butter sauce, anchovy, caviar & dill	205
■ Mushroom canneroni <i>(D)(E)(G)</i> confit egg yolk & parsley	145
■ Warm celeriac salad <i>(D)(N)</i> velouté, goat cheese & walnuts	175

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MAIN COURSES • CONTINUED

Mussels à la crème <i>(D)(E)(Sh)(Mu)</i> creamy mussel sauce, grilled onion, parsley & jalapeño mayonnaise	125
Beef “steak tartare” <i>(E)(G)(Mu)(R)(Su)</i> dijonnaise, parsley & egg yolk	175
Salad Niçoise <i>(E)(F)(Su)</i> bluefin tuna, egg & olives	175
Baby chicken <i>(D)(G)(So)(Su)</i> miso beurre blanc & burnt hay oil	155
Wagyu beef burger <i>(D)(G)(Mu)(E)</i> crispy onion, pickled shiitake, Japanese mustard emulsion & cheddar cheese	155
Veal schnitzel ‘signature’ <i>(D)(E)(F)(G)(R) ✦</i> veal jus, whipped umami browned butter & grilled lemon	345
Tenderloin (250gr) <i>(C)(D)</i> choose kampot pepper cream sauce or jalapeño bearnaise	315
Black angus ribeye (300gr) <i>(C)(D)</i> choose kampot pepper cream sauce or jalapeño bearnaise	395
Lamb rack <i>(C)(D)(G)(So)</i> grilled cucumber jus, wasabi & mint “raita”	195
Wagyu meatballs <i>(D)(E)(G)</i> rigatoni, tomato & chili	145
Grilled Maine lobster <i>(D)(E)(Sh)</i> jalapeño bearnaise & grilled lemon	525
Côte de boeuf <i>(C)(D)(E)(Su)</i> jalapeño bearnaise & veal jus	965



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PICK YOUR SIDE

- French fries with Japanese seasoning & parmesan cheese (D)(E)(G)(Mu)(Se)(So) 45
- Heirloom tomato salad with dijon mustard dressing & white onion (Mu)(Su) 45
- Green side salad with house vinaigrette (C)(Mu) 45
- Deep fried broccolini with sweet soy, mint & Thai basil (G)(So) 55
- Koshihikari rice & chives (D)(Su) 45
- Grilled corn with truffle vinaigrette & brown butter (D)(G)(So) 45
- Deep fried Hasselback potato with browned butter & cream cheese (D) 45

TREAT YOURSELF WITH TRUFFLE & CAVIAR

Enhance your experience

- Truffle (5gr) 125
- Caviar (10gr) (F) 185

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DESSERT

LOVE FOR DESSERTS

Sticky miso pudding <i>(D)(E)(G)(N)(Se)(So)</i> butterscotch & pecan	65
Matcha swiss <i>(D)(E)(G)(N)(So)</i> pistachio & coconut	55
Basque cheesecake <i>(D)(E)(G)</i> seabuckthorn & chantilly	55
Crème brûlée <i>(D)(E)</i> vanilla & cream	55
Paris-brest <i>(D)(E)(G)(N)(So)</i> nutella & dulce de leche	65
Coffee trifle <i>(D)(E)(G)(N)(So)</i> mascarpone & cacao nibs	55

I SCREAM FOR ICE CREAM

 Milk, chocolate or swirl soft serve <i>(D)</i> Choose your sauces and toppings! — Vanilla crumble <i>(D)(G)</i> — Chocolate crumble <i>(D)(G)</i> — Candied cacao nibs — Candied hazelnuts <i>(N)</i> — Sprinkles <i>(G)</i> — Chocolate sauce — Caramel sauce <i>(D)</i> — Strawberry sauce	65
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COCKTAILS

SIGNATURE

Rhubarb <i>(Su)</i>	80
Fruity, citrus and vegetal — Gin, Bay Leaf, Rhubarb, Dessert Wine	
Frost & Earth <i>(Su)</i>	100
Earthy, herbal and sour — Norbottens Akvavit, Kohlrabi, Amaro Nonino, Yuzu, Kampot Pepper	
Havtorn <i>(D)(G)</i>	80
Fruity, sharp and crisp — White Rum, Dark Rum, Melon, Sea Buckthorn, Whey	
Kakao <i>(Su)</i>	80
Complex, nutty and powerful — Bourbon, Cognac, Cocoa Nibs, Oloroso, Balsamic Vinegar	
Strawberry <i>(Su)</i>	80
Fruity, dry and fizzy — Single Malt, Sherry, Vermouth, Strawberry, Co2	
Blåbär <i>(D)(G)(E)</i>	80
Sweet, rich and zesty — Gin, Cheesecake, Spiced Cordial, Citrus, Blueberry, Whey	
Smoke & Spice <i>(Su)</i>	80
Smoky, spicy and fizzy — Mezcal, Cardamom, Mango Water, Sherry, Chilli, Co2	
Lingon 75 <i>(Su)</i>	120
Bubbly, sweet and lush — Sloe Gin, Lingonberry, Citrus, Cassis, Champagne	
Midnight Gold <i>(D)</i>	80
Rich, creamy and balanced — Cognac, Rum, Vanilla Stick, Caramel, Whey	
Truffale <i>(Su)(Mu)</i>	100
Elegant, aromatic and earthy — Bourbon, Truffle, St Germain, Vermouth, Bitters	

SHOTS

Swedish Hot Shot	40
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COCKTAILS

SIGNATURE MOCKTAILS

Päron	55
Fresh, juicy and fizzy — Lyre's dry London, Pear, Vanilla, Tonka, Co2	
0% Havtorn <i>(So)</i>	60
Tropical, smoky and mellow — Crossip Dandy, Sea Buckthorn, Mango, Black Tea, Coconut	
Midsommar <i>(So)</i>	55
Vibrant, refined and tangy — Strawberry, Rhubarb, Black Tea, Bay Leaf	
Äpple	60
Bright, floral and bitter — Lyre's Italian, Apple, Verjus, Crossip Fresh, Sonic	



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COFFEE & TEA

COFFEE

Espresso	36
Ristretto	36
Americano	38
Cappuccino (D)	38
Coffee latte (D)	38
Latte Macchiato (D)	38
Espresso Macchiato (D)	38
Double Espresso	41
Decaf Espresso	36

TEA

38

Avantcha English Breakfast
Avantcha Earl Grey
Avantcha Mint
Avantcha Chamomile
Avantcha Sencha
Rush Hour Berry

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WATER & JUICES

JUICES

Red Apple	29
Cranberry	29
Tomato	29
Fresh Orange	30
Fresh Pineapple	30
Fresh Green Apple	30
Fresh Watermelon	30

WATER

Acqua Panna 500ml	29
San Pellegrino 500ml	29
Acqua Panna 1L	39
San Pellegrino 1L	39

SOFT DRINKS

Pepsi	30
Pepsi Zero	30
Mirinda	30
7up	30
Red Bull	40



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WATER & JUICES

SOFT DRINKS • CONTINUED

Red Bull Sugarfree	40
Franklin & Sons Ginger Ale	35
Franklin & Sons Soda Water	35
Franklin & Sons Ginger Beer (G)	35
Franklin & Sons Lemonade	35
Franklin & Sons Tonic	35
Franklin & Sons Tonic Light	35



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BAR BITES

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“Swedish nachos” <i>(D)(F)(Su)</i>	45
potato crisps, sour cream, vendace roe & dill	
Beef tartare toast <i>(D)(E)(G)(Mu)(N)(R)(So)(Su)</i>	55
cep mushroom, roasted almonds & parmesan	
Guinea fowl skewer <i>(D)(E)(G)(Mu)(Se)(Su)</i>	50
sesame, chili & miso	
Beef kakuni skewer <i>(D)(E)(F)(G)(Mu)(Se)(So)(Su)</i>	55
short ribs, sweet soy & sesame seeds	
 Gougères <i>(D)(E)(G)</i>	45
choux & aged cheese	
Wagyu beef sliders <i>(D)(E)(G)(Mu)(So)</i>	70
crispy onion, pickled shiitake, Japanese mustard emulsion & cheddar cheese	



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