

# Starters

<b>French Onion Soup</b> A traditional sweet broth with caramelized onions flavoured with cider, finished with cream & a gruyere coated crouté (A) (V)	<b>38</b>
<b>Chicken Liver &amp; Peppercorn Pâté</b> Homemade coarse liver pate, flavoured with green peppercorns, served with an orange & star anise jelly & lightly toasted brioche (A)	<b>45</b>
<b>Chilli Chicken Strips</b> Marinated chili chicken coated in batter, deep fried until golden brown & accompanied by sweet chilli dipping sauce	<b>38</b>
<b>Brioche de Champignons</b> Toasted brioche topped with sautéed garlic mushrooms finished with a blue cheese cream sauce (V)	<b>45</b>
<b>Garlic &amp; Chilli Prawns</b> Marinated prawns coated in a light batter served on a bed of Asian mixed leaves tossed with a fresh mango & red pepper salsa (A)	<b>50</b>
<b>Salade de Chèvre</b> Warm goat's cheese served on a herb & red onion marmalade crouté with a mixed leaf walnut salad & finished with Dijon & sherry vinaigrette (N) (V)	<b>55</b>

# Fondue

Homemade fondue dates back to 18<sup>th</sup> century Switzerland when Gruyere or Emmenthal cheeses were mixed with white wine and heated until creamy in texture. Long forks were then used to dunk & swirl crispy pieces of baguette bread & delicious new potatoes. At Après our fondue remains true to this original recipe & method.

A great dish for friends to share

<b>Traditional Swiss Cheese Fondue</b>	<b>for 4</b>	<b>300</b>
	<b>for 2</b>	<b>180</b>
Served with crunchy warm baguette & new potatoes (A) (V)		

Pick any 4 of the following condiments for you to add to your fondue to your liking!!

Fresh Green Chilli	Roasted Garlic
Fresh Red Chilli	Worcester Sauce
Dried Chilli Flakes	Chunky Gherkins
Cayenne Pepper	Blue Cheese
Toasted Cumin Seeds	

The history of fondue has developed certain traditions known as 'fondue etiquette' which you may or may not choose to follow. For example, those whose food item falls off the fork & into the fondue should be prepared to pay a fine – women traditionally kiss every man at the table whilst the men provide the host with a bottle of wine or the person who loses their food buys a round of drinks for the whole table!!

We'll leave it to you to decide which traditions you wish to follow!

# Mains

<b>Grilled Royal Sea Bream</b>	<b>105</b>	
Fresh sea bream served on a bed of pumpkin puree, roasted peppers, babycorn asparagus & red pepper coulis (A)		
<b>Seasonal Risotto</b>	<b>65</b>	
Traditional Italian risotto, created by our Chefs using the freshest seasonal vegetables. Please ask your server for today's choice (V) (A)		
<b>Tyrolean Lamb Ragout</b>	<b>85</b>	
Slow braised chunks of lamb served in a rich red wine jus with roasted new potatoes, carrots, celeriac & rosemary (A)		
<b>Roasted Pumpkin &amp; Feta Salad</b>	<b>65</b>	
Slices of pumpkin & feta tossed in baby spinach leaves, topped with toasted pine nuts & finished with a sweet balsamic dressing (N)		
<b>Goat's Cheese &amp; Basil Stuffed Chicken</b>	<b>85</b>	
Chicken breast stuffed with goat's cheese, basil & black olives served on a bed of sautéed potatoes & rocket finished with a tomato compote		
<b>Pan-Fried Salmon Fillet</b>	<b>95</b>	
Norwegian salmon fillet, pan fried either pink or well done, served on a bed of warm new potato, black olives, goats cheese & sun dried tomato, finished with roasted cherry tomatoes, drizzled with pesto dressing (N)		
<b>Après Beef Burger</b>	<b>75</b>	
Homemade 100% South African beef burger patty, with hints of parsley & Worcester Sauce, topped with tomato, gherkin, red onion, melted cheddar cheese & mayonnaise, served in a sesame seed bun with hand cut chips		
<b>Swordfish Linguini</b>	<b>85</b>	
Char grilled swordfish steak served with al dente linguine pasta bound in a tomato & red chilli sauce, finished with fresh clams (A)		
<b>Braised Duck leg</b>	<b>130</b>	
French duck leg, braised slowly in a cinnamon & orange sauce until tender & set on a coriander potato cake finished with green olives, roasted shallots & garlic		
<b>Grilled Mackerel</b>	<b>80</b>	
Marinated fillets of fresh mackerel served with mixed salad, salsa Verdi & a chunk of warm crusty bread		
<b>Chilli Beef Salad</b>	<b>70</b>	
Chili marinated rib eye sautéed with new potatoes, cherry tomatoes, pine nuts & thyme, tossed in mixed leaves and finished with mint yoghurt (N)		
<b>Caesar Salad</b>	<b>60</b>	
Romaine leaves, herb croutons & fresh parmesan bound in a Caesar dressing topped with chargrilled chicken. Anchovies optional		
<b>Fish &amp; Chips</b>	<b>75</b>	
Creamy Dory fillet, deep fried in beer batter served with hand cut chips, minted mushy peas & tartar sauce (A)		
<b>Chargrilled South African Sirloin (12oz uncooked weight)</b>	<b>125</b>	
Served with roasted vine cherry tomatoes and your choice of:		
Rock salted fries	Buttered Mash	Rosemary new potatoes
And:		
Béarnaise Sauce	Brandy & Peppercorn Sauce (A)	Red Wine Sauce (A)

# Stone Baked Pizzas

<b>Fiorentina</b> Spinach, parmesan, eggs, black olives, oregano & mozzarella cheese (V)	<b>60</b>
<b>Pollo Picante Dolce</b> Chicken breast, mixed peppers, sweet chilli sauce, oregano & mozzarella cheese	<b>60</b>
<b>Calzone</b> Ricotta, spinach, nutmeg, garlic, onions, oregano & mozzarella cheese (V) (N)	<b>66</b>
<b>Funghi con Chorizo</b> Beef chorizo, mushrooms, oregano & mozzarella cheese	<b>66</b>
<b>Margherita Regina</b> Buffalo mozzarella, fresh basil, oregano & mozzarella cheese (V)	<b>66</b>
<b>Quattro Stagioni</b> Shrimps, anchovies, fresh basil, olives, buffalo mozzarella, mushrooms, beef chorizo, asparagus, artichoke, oregano & mozzarella cheese	<b>77</b>
<b>Tabasco Cajun</b> Shrimps, red peppers, red onions, tabasco, oregano & mozzarella cheese	<b>60</b>
<b>Verdure e Peperoncino</b> Button mushrooms, red onions, black olives, fresh green chillies, oregano & Mozzarella cheese (V)	<b>60</b>

## Extra toppings are available at 9 AED per item

Choose from chorizo, chicken, shrimps, anchovies, mushrooms, spinach, black olives, capers, artichokes, mixed peppers, egg, Blue cheese, parmesan cheese, rocket

## Sides

<b>Garlic Bread</b>	<b>18</b>	<b>Mashed Potato (N)</b>	<b>18</b>	<b>Rocket &amp; Parmesan Salad</b>	<b>22</b>
<b>Petit Pain Selection</b>	<b>22</b>	<b>Rock Salted Fries</b>	<b>18</b>	<b>Tomato, Onion &amp; Basil (N)</b>	<b>22</b>
<b>Spicy Potato Wedges</b>	<b>22</b>	<b>Rosemary New Potatoes</b>	<b>18</b>	<b>Buttered Garden Veg</b>	<b>22</b>

# Sharers

<b>Mezze Platter</b> Kalamata olives, marinated artichokes, chunky feta cheese, sun dried tomatoes & stuffed vine leaves served with flat bread, tzatziki & hummus (V)	<b>75</b>
<b>The Après Sharer</b> A selection of our favourite dishes perfect for sharing! Chicken liver pate with Orange & star anise jelly, marinated mackerel fillets, roasted rosemary new potatoes, chargrilled vegetable galette with haloumi & mozzarella, 4oz sirloin steak on top of sautéed shitake mushrooms and bok choy with a wholegrain mustard veloute & a chunk of warm crusty bread (A)	<b>190</b>

# Desserts

<b>Sticky Toffee</b> Sweet sponge & date pudding smothered with toffee sauce & served with a scoop of vanilla ice cream	<b>35</b>
<b>Chocolate Brownie</b> Rich sponge dessert with a thick chocolate sauce & vanilla ice cream	<b>35</b>
<b>Dark Chocolate &amp; Orange Fondue</b> Served with strawberries, grapes & marshmallows	<b>85</b>
<b>Lemon Tart</b> Light & refreshing homemade glazed lemon tart served with pistachio ice cream & a wild berry coulis (N)	<b>35</b>
<b>Chocolate Mousse Cake</b> A light chocolate and orange mousse set on a chocolate sponge finished with a wild berry coulis	<b>35</b>

# Dessert Cocktails

<b>Cherry Chocolate Freeze</b> Chocolate liqueur tickled by maraschino cherries & cherry brandy blended with rich chocolate syrup and chilled with vanilla ice cream	<b>50</b>
<b>Banana Nutbread</b> Hazelnut liqueur & wild raspberry liqueur finished with fresh banana, crunchy hazelnuts & frozen with vanilla ice cream	<b>50</b>
<b>Chilled White Choco Passion</b> Tangy passion fruit whipped up with sweet white chocolate liqueur & vanilla ice cream	<b>45</b>
<b>Razzabaretto</b> A fruit & nut combination of almond liqueur & raspberry liqueur with fresh raspberries & almonds blended with vanilla ice cream & topped with classic linguine biscuits	<b>66</b>
<b>Barnamint Bailey's</b> A creamy and minty combination of Bailey's & crème de menthe with Oreo cookies and vanilla ice cream	<b>60</b>

# **Lunch Menu**

**Served Sunday – Thursday, 12 noon until 5pm**

<b>Roasted Tomato Soup</b>	<b>38</b>
Homemade tomato soup finished with basil marscapone & served with warm crusty bread (V)	
<b>Chargrilled Vegetable Galette</b>	<b>45</b>
Layers of courgette, aubergine, pumpkin and peppers with melted haloumi & mozzarella cheese, served on a bed of balsamic glazed baby spinach (N) (V)	
<b>Tomato &amp; Mozzarella Wrap</b>	<b>60</b>
Slices of ripe tomato, fresh mozzarella & basil leaves wrapped in a warm flour tortilla & served with baby spinach tossed in a pesto dressing (N) (V)	
<b>Crab &amp; Avacado Salad</b>	<b>60</b>
Fresh flakes of crab meat with slices of ripe avacado, toasted cashew nuts & spring onion with mixed leaves, tossed in a lime & chilli dressing (N)	
<b>Chilli Beef Wrap</b>	<b>60</b>
Spicy strips of ribeye beef, sauteed with tomato & red onion, tossed in mint yoghurt & wrapped in a warm tortilla served with rock salted fries	
<b>Veggie Burger</b>	<b>55</b>
Lentil, mushroom, pea and pumpkin patty, served in a sesame seed bun topped with a sweet chilli & tomato salsa and served with hand cut fries (V)	
<b>Greek Salad</b>	<b>50</b>
Greek feta, kalamata olives, cucumber, red onion, tomato & mixed leaves tossed in a red wine vinaigrette (V)	
<b>Smoked Salmon &amp; Cream Cheese Bagel</b>	<b>55</b>
Smoked Salmon on a warm sesame seed bagel with cream cheese & served with house salad	
<b>Caesar Salad Wrap</b>	<b>60</b>
Chargrilled chicken breast with romaine lettuce & shaved parmesan in a Caesar dressing wrapped in a flour tortilla & served with rock salted fries	