

2 COURSE LUNCH OFFER

SUN-THURS 12PM-4PM
Enjoy any small plate and dish marked with a **⊗** plus a selected house drink

120

SMALL PLATES

- ⊗ **Apres Dough Balls (V)** 25
With house garlic butter
- French Onion Soup (A)** 42
A timeless classic; caramelized onions slowly cooked in a rich chicken and cider stock, served with gruyere croutons
- ⊗ **Frito Misto (SF)** 45
Tempura calamari, prawns, baby octopus, cod, celery and carrots with a lemon aioli.
- Tuna Carpaccio (SF)** 45
Seared sliced tuna loin with wasabi mayo, avocado pieces and a lemon vinaigrette dressed micro herb salad

- Crab Bruschetta (SF)** 45
Fresh blue swimmer crab in a light mustard mayonnaise on toasted baguette.
- Chicken Liver Parfait (A)** 40
With spiced pear chutney and toasted brioche
- Baked Camembert (V)** 85
Recommended to share (but you don't have to..!) Studded with confit garlic and rosemary, then oven baked, chargrilled baguette on the side

Pasta

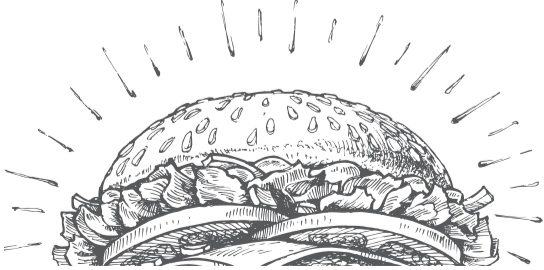
- ⊗ **Signature Spaghetti & Meatballs** 75
House made beef meatballs slow cooked in a rich marinara sauce on a bed of al dente spaghetti
- Mushroom & Goat's Cheese Ravioli (V)(N)** 80
Dressed in a sage & brown butter sauce with spinach and walnuts.
- Tiger Prawn Spaghetti (A)(SF)** 85
Tossed in a creamy white wine bisque.
- ⊗ **Chicken Harissa Penne (N)** 70
Pan-fried chicken pieces and penne pasta in a smoky harissa sauce
- Bucatini Carbonara** 70
Beef bacon, parmesan, fresh cream and egg yolk

SALAD

- ⊗ **Kale Caesar Salad (SF)** 65
Kale leaves, baby gem lettuce, garlic crouton, soft boiled eggs, turkey bacon tossed in a light Caesar dressing with shaved parmesan (Add grilled chicken or sauteed prawns) 15
- Roasted Baby Beetroot Salad (V)** 65
Tossed with quinoa, butternut squash, feta, honey and mustard dressing. (Add grilled chicken or sauteed prawns) 15
- Tiger Prawn & Avocado Salad (SF)** 80
With compressed watermelon & fennel in a citrus vinaigrette
- ⊗ **Honey Roasted Fig Salad (V)(N)** 65
Fig pieces with a goat's cheese crostini, mesclun leaves, balsamic vinaigrette (V) (Add grilled chicken or sauteed prawns) 15

BURGERS

- ⊗ **Apres** 95
A 200g Riverland NZ beef patty topped with caramelized onions, melted brie, mustard mayo, lettuce & tomato on a sour dough bun.
- Swiss** 95
a 200g Riverland NZ beef patty loaded with a Paris brown mushroom ragout, Swiss cheese, lettuce & tomato on a sourdough bun.
- ⊗ **Cali** 75
A breaded chicken fillet stacked with beef bacon, gruyere, sliced avocado and a fried egg in a sourdough bun with lettuce and tomato
- Superfood Veggie (V)** 85
A 200g quinoa, bulgur wheat & beetroot patty with crumbled feta, baby spinach & harissa mayo on a toasted brioche bun



MAIN COURSES

- Chicken Cordon Blue** 90
Chicken breast stuffed with turkey ham and emmental cheese. Served with a fricassee of green pea & baby gem and a fondant potato.
- Norwegian Poached Salmon (SF)** 95
With wilted spinach and gremolata
- ⊗ **Pan Fried Seabream (N) (SF)** 95
Served with olive mash potato, tomato ragu, sage fritters and tomato fondue
- Fish & Chips (SF)** 115
Crispy battered north Atlantic cod fillet, chunky chips, pea puree & tartar sauce
- ⊗ **Chicken Schnitzel Milanese** 95
Caramelized lemon, caper beurre noisette & salad of rocket, parmesan & balsamic dressing
- Beef Bourguignon (A)** 120
Slow braised beef cheek with baby onions, glazed carrots and mushrooms in a rustic red wine sauce. Served with silky smooth mashed potatoes
- Après Cheese Fondue (V)(A)** 175
Good for 2 to share. A traditional Swiss fondue made with gruyere cheese and white wine. Served with a generous selection of new potatoes, broccoli, blue cheese, pickles

Après

FAMOUS PIZZA

Created using a traditional 2-day proved sour dough base made in-house and hand stretched to order. We use only ripe Italian plum tomatoes for our ragu base, and bake our pizzas at 707 degrees in our traditional stone pizza oven for the best pizza in town

- ⊗ **Margherita (V)** 70
Mozzarella, bocconcini, fresh basil & oregano
- Quattro Formaggi (V)** 85
Mozzarella, asiago, tallegio & gorgonzola
- Piccante Dolce** 80
Mozzarella, chicken, red peppers, sweet chili sauce
- ⊗ **Diavola** 80
Mozzarella, pepperoni
- Carnivore** 90
Mozzarella, rump steak, pepperoni, chorizo, chicken, red pepper
- ⊗ **Gardiniera (V)(N)** 80
Mozzarella, broccoli, artichoke, capsicum, cherry tomato, olive pesto
- Funghi Con Chorizo** 80
Mozzarella, chorizo, mushrooms, oregano
- Spicy Prawn (SF)** 90
Mozzarella, tiger prawn, capsicum, chili oil & rocket

GRILL SPECIALITIES

Our beef is free range, grass fed stock from Riverlands - a region close to Mt. Taranaki in the North island of New Zealand.

- Rib-eye 300g** 165
- Fillet 250g** 175
- Grill Platter** 150
Rump steak, lamb chop, chargrilled chicken skewer and Cumberland chicken sausage

All served with confit tomato, grilled mushrooms, fries and your choice of sauce: Poivre (A), béarnaise or garlic & herb butter

SIDES

- French Fries (V)** 20
- Mashed Potato (V)** 20
- Green Beans, Shallots, Garlic & Chili Oil (V)** 20
- Broccoli with Crumbled Feta (V)** 20
- Garden salad (V)** 20
- Sauteed Baby Potatoes (V)** 20

(V) Vegetarian (N) May contain Nuts (SF) Seafood (A) Contains a splash of Alcohol

All prices are inclusive of 5% VAT.

For more information and restaurant booking contact us at
Tel +971 4 341 2575 | Email: apres@elr.ae

Our dishes are freshly prepared and may contain allergens. Please speak to our staff if you have any allergy concerns"