

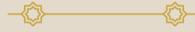
# LES DEUX MAGOTS

L'ART DE VIVRE PARIS

RESTAURANT

## IFTAR SET MENU

₹ 145



### BREADBASKET

#### Soup

##### Velouté de volaille

Chicken with vegetable brunoise carrot, celery, green beans and vermicelli

*(M)(Ce)239 Cal*

##### Lentil Soup

Red lentils shallots, lemon zest and coconut milk

*(M)(V)(Vg)265 Cal*

##### Harrira Soup

beef, onions, tomatoes, fresh coriander and celery

*(G)(L)(Ce)398 Cal*



#### Salads

##### Salade Deux Magots salad

Green salad, chicken breast, Comté cheese, tomatoes, hard-boiled quail eggs

*(E) 686 Cal*

##### Saint-Germain salad

lettuce, shrimp, green beans, dried grapes, hard-boiled, curry dressing

*(E) 655 Cal*

##### Mediterranean salad

Freekeh, Tomato, Red onion Parsley, Kalamata olives, Pomegranate, Feta Cheese

*(D)(G)(Vg) 210 Cal*

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts (P) Peanuts  
(S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT

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## Main course

### Stuffed Chicken Breast

Chicken breast stuffed with fresh herbs, potato mousseline, kalamata olives, mushrooms and Provençal herbs

*(N) (Ce) 732 Cal*

### Rigatoni Gratin

Rigatoni pasta, Fresh cream, mozzarella cheese, fresh tomato sauce, basil

*(M) (V)(G) 692 cal*

### Grilled Salmon

Grilled salmon with Parisian ratatouille

*(F) 529 Cal*



## Tajin Style

### Beef Bourguignon

Slow-cooked beef, with Carrots, Bamia and Rice Shariya

*(Ce) 609 Cal*

**Quenelle de volaille citron confites, sauce suprême**  
chicken meatball, chickpeas, lemon, almonds roast, fresh coriander, potato

*(Md) (E) (N) 522 Cal*

### Mérou mariné, sauce vierge

Marinated Hamour fish, red pepper, rice, virgin sauce

*(c)(Ce) 462 cal*



## Mix De Grillades

### Beef Bourguignon

Grilled minced Beef, and baked potato cube

*(Ce) 489 cal*

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## Extra Side Dish

*à la carte to increase  
the average*



### **Caviar D'aubergine (Mutabal) ₪ 20**

grilled eggplant, garlic, yogurt, lemon juice, tahini paste  
*(V)(Vg)(D) 132 Cal*

### **Tapenade de Poivron rouge (muhammara) ₪ 20**

red bell peppers, toasted walnuts, bread crumbs, Espelette pepper  
*(V)(Vg)((N) 151 Cal*

### **Cremeux au herbes de Provence (labneh zaatar) ₪ 20**

Labna yogurt with za'atar  
*(V)(Vg)(D)(Ss) 189 Cal*

### **Pissaladière Beef ₪ 45**

Minced Beef, confit onion mozzarella, cherry tomatoes and arugula salad  
*(D)(G)(E) 472 Cal*

### **Pissaladière Cheese ₪ 45**

Philadelphia cheese, spinach, mozzarella and smoked feta sauce  
*(D)(G)(E) 351 Cal*

### **Mix samosa 6pcs ₪ 35**

Samosa lamb 2pcs - Samosa cheese 2pcs - Samosa chicken 2pcs

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## SUHOOR MENU

### Salads

#### Salade Deux Magots salad

Green salad, chicken breast, Comté cheese, tomatoes, hard-boiled quail eggs  
(E) 686 Cal

#### Saint-Germain salad

lettuce, shrimp, green beans, dried grapes, hard-boiled, curry dressing  
(E) 655 Cal

#### Mediterranean salad

Freekeh, Tomato, Red onion Parsley, Kalamata olives, Pomegranate, Feta Cheese  
(D)(G)(Vg) 210 Cal



### Hot Starters

#### Pissaladière Beef (fatayer style)

Minced Beef, confit onion mozzarella, cherry tomatoes and arugula salad  
(D)(G)(E) 472 Cal

#### Pissaladière Cheese (fatayer style)

Philadelphia cheese, spinach, mozzarella and smoked feta sauce  
(D)(G)(E) 351 Cal

#### Crispy shrimp

Breaded shrimps with dried mint and tomato, lemon zest, dill herbs, and rouille sauce  
(D, E, G, Md) 461 Cal

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## Main Course

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*(N) (Ce) 732 Cal*

### Rigatoni Gratin

Rigatoni pasta, Fresh cream, mozzarella cheese, fresh tomato sauce, basil

*(M) (V)(G) 692 Cal*

### Chicken burger with cheese sauce

crispy chicken - burger bun - Iceberg salad - tomato - cheddar sauce

*(d)(G)(E) 825 Cal*

### Entrecôte

striplon, roasted baby potatoes, candied onions and Entrecôte sauce

*(D) (N) 748 Cal*

### Beef burger

Beef burger and grilled beef bacon, Comté cheese cream, and candied tomatoes

*(Md, E) 939 Cal*

### Confit Lamb shank with pilaf bulgur

Lamb shank - green pepper - tomato - celery - Chalotte - bulgur pilaf

*(Ce)(N)(g) Cal 820*

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## Side Dish

### French fries

*(Vg, V) 218 Cal*

### French fries with Parmesan

*(D)(Vg,)(V) 279 Cal*

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