

WELCOME TO

LES DEUX MAGOTS

THE PARISIAN LITERARY BISTRO
EXPERIENCE IN RIYADH



Some say Paris's famous Café Culture began at Les Deux Magots. A favored haunt of writers and artists since the 1930s, the timeless bistro takes its name from two Chinese figurines that still grace the original café in St. Germain des Pres, the literary quarter of Paris.

Savor their classic croque monsieur or sip their signature hot chocolate while you soak up the literary heritage.

Follow the footsteps of Jean-Paul Sartre and Ernest Hemingway, Picasso and Camus. Literary and artist visionaries made this café their home, birthing the enduring myth of Les Deux Magots. With old-world service and Parisian style, to step into Les Deux Magots is to step back in time.

Dinner Menu

Dîner

Cold starters / Entrées froides

Tartare d'avocat et miettes de crabe, vinaigrette au citron vert

Avocado tartare with crab chunks, lime vinaigrette

(C, E) 428 Cal

Saumon fumé, sauce à la feta et au céleri

Smoked salmon, with smoked feta and celery sauce

(M, C) 471 Cal

Carpaccio de bœuf, salade verte

Beef tenderloin carpaccio with tartare sauce, Mixed salad, balsamic dressing, crispy biscuit, and roasted hazelnut

(D, G, Md, N) 547 Cal

Hot starters / Entrées chaudes

Crevettes panées, tomate et menthe séchée

Breaded shrimps with dried mint and tomato, lemon zest, dill herbs, and rouille sauce

(D, E, G, Md) 461 Cal

Marmite du pêcheur, sauce rouille et croûton

Soup with mixed fishes, shrimps, mussels, toasted bread and rouille sauce

(C, F, G, Md) 365 Cal

Pommes de terre et oignons caramélisés, gratinés au Reblochon

Reblochon cheese, caramelized onions, sliced potatoes, beef bacon, and toasted bread

(D, G, Md) 1089 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Salads / Salades

Salade végétarienne

Vegetarian salad, lettuce with mixed fresh crudités
(Vg, E, M) 362 Cal

Salade Saint-Germain

lettuce, chicken breast, green beans, dried grapes, hard-boiled quail eggs and curry dressing
(E) 655 Cal

Salade Deux Magots

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

Salade du Soleil

Fresh burrata with gazpacho, extra virgin olive oil, Roca salad
(Ce, D) 336 Cal

Salade façon Caesar

Citrus marinated prawns, kale salad, parmesan cheese, croutons, Caesar dressing
(Ce, D) 480 Cal

Side Dishes / Accompagnements

Frites

Classic French fries
(Vg, V) 300 Cal

Frites et Parmesan

Classic French fries with Parmesan cheese
(D, Vg, V) 548 Cal

Ratatouille

Provence vegetables, bell pepper, tomatoes, eggplants, zucchinis and onions
(Vg, V) 245 Cal

Purée Mousseline

Potato creamy mousseline
(V, M) 585 Cal

Carottes Vichy

Vichy style carrots, marinated with garlic and fresh herbs
(Vg, V) 180 Cal

Gratin Dauphinois

Potato gratin with cream and garlic
(V, M) 223 Cal

Purée à la truffe

Mousseline potato with truffles
(V, M) 630 Cal

Haricots sautés

Sautéed green beans with garlic, fresh herbs and olive oil
(Vg, V) 273 Cal

Meat / Viande

Tartare de bœuf Angus, salade verte

Angus beef tartare, emulsion of fresh and dried herbs, candied tomatoes, green salad
(Md, S) 377 Cal

Burger de Bœuf, crème de Comté

Beef burger and grilled beef bacon, Comté cheese cream, and candied tomatoes
(Md, E) 1039 Cal

Blanquette de veau façon Gouffé, riz basmati

Blanquette of veal, Gouffé style, basmati rice
(M) 413 Cal

Filet de bœuf rôti, sauce au poivre, gratin Dauphinois

Roasted beef fillet, pepper sauce, served with a "Dauphinois" potato gratin
(D) 816 Cal

Suprême de volaille farcie, purée de pomme de terre

Chicken breast stuffed with fresh herbs, potato mousseline, kalamata olives, mushrooms and Provençal herbs oil
(N, Ce) 832 Cal

Côtelettes d'agneau marinées grillées, mousseline d'haricots verts

Grilled marinated lamb rack, green beans mousseline, smoked feta cheese and fresh herbs
(D) 685 Cal

Entrecôte, pommes grenaille

Rib steak, roasted baby potatoes, candied onions and Entrecôte sauce
(D, N) 748 Cal

Fish / Poisson

Bar poêlé, légumes sautés

Pan fried seabass with sautéed vegetables and butter sauce
(D, F) 730 Cal

Linguines aux fruits de mer

Seafood linguine pasta, bisque sauce, cherry tomatoes and Provençal herbs
(C, G) 533 Cal

Daurade poêlée, pommes de terre confites

Pan fried seabream with candied potatoes, sautéed chanterelle, and olive oil sauce
(F) 690 Cal

Crevettes marinées grillées, risotto au safran et épinards poêlés

Grilled marinated prawns, with a saffron risotto and sautéed spinach
(C, M) 169 Cal

Saumon grillé et ratatouille parisienne

Grilled salmon with Parisian ratatouille
(F) 229 Cal

The Chef's Selection

Experience a culinary journey with our Executive Chef's exclusive creations, as each month brings a new selection of delicious dishes designed to captivate your senses

Mérou entier (1.5kg), tomates et pommes boulangère

Catch of the day : Hamour, 1.5kg whole fish, served with tomatoes and "boulangerie" potatoes | 475

Ballotine rôtie de suprême de volaille

Roasted Ballotine made with stuffed chicken, beef bacon, and served with Provence tomatoes and sautéed artichokes, mushroom and shallot sauce | 380

Desserts / Desserts

Crème brûlée

(M) 387 Cal

Fondant au chocolat

(G, M, N) 370 Cal

Tarte Tatin chaude façon Deux Magots

(G, M) 514 Cal

Profiteroles aux trois saveurs, avec sauce café

(M, G, N) 341 Cal

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Mocktails

Mimosa Rouge

Lyre's Classico, fresh orange and raspberry puree

La Parfait

Pineapple puree, lemon cordial, vanilla, green apple juice

Fleur de Pommier

Elderflower, passion fruit puree, green apple, lime

Mademoiselle

Lychee puree, pineapple juice, lemon

Brise de forêt

Rose, raspberry puree, lemon, apple juice

Mer et Soleil

Passion & coconut puree, vanilla, apple

Hot Beverage

Les Deux Magots Hot Chocolate

Cappuccino

Latte

Flat White

Macchiato

Double Macchiato

Double Espresso

Americano

Decaf

Soft Drink

Coca-Cola

Coca-Cola Light

Sprite

Fanta

Fresh Juices

Orange

Pineapple

Apple

Water

VOSS Still 375 ml

VOSS Still 800 ml

VOSS Sparkling 375 ml

VOSS Sparkling 800 ml

Non-Alcoholic

Classico Sparkling

Lussory Chardonnay

Lussory Rose

Lussory Merlot

Heineken 0%

Tea

English Breakfast

French Earl Grey

Jasmine Pearls

Emperor Sencha Green

Moroccan Mint

Chamomile