

Menu



Les Saveurs de l'Été
The Flavours of Summer

EST

Emir Brasserie

2025



Welcome to our table

Emir Brasserie draws inspiration from the timeless charm of Europe's great brasseries, where honest cooking, classic flavours, and true craftsmanship (savoir-faire) have endured for generations.

Guided by the seasons (les saisons), our menu celebrates carefully sourced European produce at its peak. Prepared with respect for the character of place (terroir) and time-honoured techniques, each dish allows every ingredient to speak for itself.

Simple, familiar, and quietly refined, we invite you to gather around the table and enjoy a taste of Europe.

Bon appétit.





Flavours of Summer

Summer is a celebration of seasonal produce (les produits de saison), when ingredients are at their very best.

Guided by this philosophy, our Summer Menu brings together ripe vegetables, fresh seafood, fragrant herbs and carefully sourced meats.

Complementing the menu is our Plat du Jour (Dish of the Day), a daily seasonal creation inspired by the freshest market produce. Prepared in limited quantities, it reflects the ever-changing flavours and traditions of the French brasserie.

All prices are subject to a 10% service charge.

Plat du Jour
Dish of the Day

Ask our friendly staff





Entrées

Panier à Pain Artisanal

Artisanal Bread Basket

Freshly baked baguette and sourdough served with
French butter

8

Soupe Crèmeuse à la Tomate Façon Été

Summer Creamy Tomato Soup

Roasted summer tomatoes blended with cream,
herbs and house-made croutons

16

Steak Tartare Classique

Classic Steak Tartare

Hand-cut beef tartare with capers, shallots,
gherkins and toasted sourdough

28

Poulpe aux Pommes de Terre Confites et Picada

Octopus with Confit Potatoes and Picada

Pan-seared octopus with confit potatoes, parsley,
garlic picada and smoked paprika

38

Camembert Cuit au Four

Baked Camembert

Whole baked Camembert with sautéed mushrooms,
honey and warm baguette

30

Foie Gras Poêlé

Pan-Seared Foie Gras

Pan-seared foie gras with nectarine compote and
toasted almonds

34

Plats Principaux

Bistro Filet avec Purée de Pommes de Terre et Asperges

Bistro Filet with Potato Purée & Asparagus

Pan-roasted bistro filet with potato purée, asparagus
and brown jus

42

(Add Foie Gras +10 per piece)

Steak au Poivre

Sirloin Steak with Signature Peppercorn Sauce

200-day grain fed Australian Angus Sirloin, served with
signature peppercorn sauce

16/100g

(Plain)

18/100g

(Pepper)

Carré d'Agneau en Croûte de Pistache et Aubergine Rôtie

Pistachio Crusted Lamb Rack with Roasted Aubergine

Pistachio-crusted lamb rack with roasted aubergine,
summer peas and brown jus.

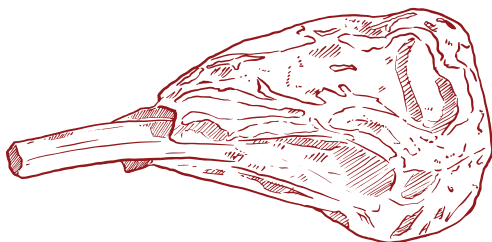
42

Croupe d'Agneau Rôtie

Roasted Lamb Rump with Baby Carrots and Pistachio Pesto

Roasted lamb rump with baby carrots, pistachio pesto
and brown jus.

68



Plats Principaux

Poulet Chasseur

Hunter's Style Chicken Braised in Tomato

Braised chicken leg with tomatoes, mushrooms and potato purée.

36

Magret de Canard au Miel et à la Lavande avec Chou Kale

Honey and Lavender Magret Duck Breast with Wilted Kale

Honey and lavender glazed duck breast with wilted kale, orange jus and macadamia.

40

Daurade Poêlée avec Ratatouille Provençale et Basilic

Pan-Seared South Coast Seabream with Ratatouille & Basil

Pan-seared Spanish seabream with Provençal ratatouille and basil.

38



Plats Principaux à Partager

Côte de Boeuf

Prime Angus Rib

Roasted Prime Angus rib with double mustard and brown jus.

15/100g

Poisson du Jour

Seasonal Fish of the Day

Seasonal whole fish, prepared fresh daily.

***/100g**

*Ask our friendly staff for the price of today's seasonal fish.

Accompagnements

Frites

Fries

Golden bistro fries

8

Légumes d'Été Sautés

Sautéed Summer Vegetables

Seasonal vegetables with shallots and lemon

12

Gratin Dauphinois

Layered Baked Potatoes with Béchamel

Layered potatoes baked with béchamel and cheese.

14

Desserts

Tiramisu Classique

Classic Tiramisu

Espresso-soaked ladyfingers with mascarpone and
cocoa

16

Tarte aux Fruits Rouges

Mixed Berry Tart

Mixed berries with a cream cheese filling

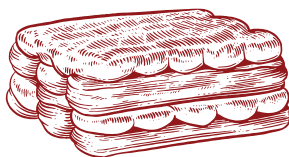
16

Mousse au Chocolat

Chocolate Mousse

Light and airy dark chocolate mousse.

14





Nolo Beverages

14/Glass | 60/Bottle

White

Natureo Muscat

Delicate floral and apple aromas with a soft citrus finish.

VMA Berticot Sauvignon Blanc 0%

Crisp pear and citrus notes with a light, clean finish.

Red

Natureo Syrah

Delicious blackberry aromas with a touch of clove and a smooth, tender palate.

VMA NoLimit Red

Ripe notes of cherry, raspberry, and plum, layered with subtle spice, gentle oak, and soft, rounded tannins.

Sparkling White

Plus & Minus Prosecco

Fresh apple and citrus notes, with delicate bubbles and a clean, crisp finish.

Ackerman Blanc Bulle Royale

Bright notes of green apple, pear, and citrus blossom, lifted by a delicate fizz and a crisp, refreshing finish.

Sparkling Red

Muri Fade to Black

Fruity, tannic blend of black and red currants, chamomile and fig leaf with a refreshing acidity.

Sparkling Rose

Muri Yamile Rosé

Vibrant, fruity and aromatic blend of fermented raspberries and a delicate touch of smoked rhubarb.



Beverages

Hot Tea (Gryphon)

Earl Grey / Breakfast Tea / Apple Chamomile

6

Cold Brew Tea (Gryphon)

Earl Grey / Breakfast Tea / Apple Chamomile

7

Natural Mineral Water

Hildon Still / Sprakling Water (750ml)

9

Coffee

Espresso

4

Cappuccino / Latte / Flat White / Long Black

Hot 7 | Iced 8

Caramelia

Milk Chocolate . 36% Cocoa

Smooth, creamy milk Valrhona chocolate with warm caramel notes. Naturally buttery with gentle sweetness and a silky, comforting mouthfeel.

Hot 8 | Iced 9

Guanaja

70% Dark Chocolate

Deep, bittersweet dark Valrhona chocolate with roasted cocoa notes, light earthy tones, and a long, lingering finish. Bold, structured, and aromatic intense cocoa flavour.

Hot 10 | Iced 11

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