



*Dumas*

Alexander Dumas – one of the  
most celebrated French Writers  
(1802 –1870)

*Alexander Dumas' famous and memorable visit to Georgia and his awe of its culture, people, diversity, architecture inspired us to name the restaurant after him. He visited Tbilisi, Mtskheta, Gori, Surami, Kutaisi, Gelati, Poti, Batumi. After this adventures, Dumas was inspired to write Adventures in the Caucasus and a Culinary book – Dictionnaire de Cuisine.*

*"The Georgian nation is excellent in the East and I would say throughout the world"*

## SALADS & STARTERS

### DUMAS TARTARE

Traditional Beef Tartare | Potato Paille | Truffle Cream | Green Leaves

49

### ESCARGOT A LA BOURGUIGNONNE

Snail in Shell | Garlic & Parsley Butter | Mixed Leaves | Vinaigrette

33

### GRAVELAX DE SAUMON

Cured Salmon | Gravlax Sauce | Kale | Almonds | Radish | Ginger Julienne

55

### SALADE DE BETTERAVE AU BLEU

Beetroot | Blue Cheese | Caramelized Walnuts | Rucola Leaves | Raspberry Vinaigrette

24

### DUMAS SALAD

Mixed Leaves | Grilled Chicken Breast | Walnuts | Yoghurt & Cucumber Dressing | Croutons | Poached Eggs | Avocado | Cherry Tomato Confit | Red Radish

45

### ROCCA CREVETTES

Grilled Shrimps | Rocca Leaves | Avocado | Roasted Peanuts | Cherry Tomato | Balsamic Dressing

31

### OEUFS POCES

Poached Eggs | Truffle Cream | Cured Ham | Puff Pastry | Truffle Oil

31

### CREME DE POTIRON

Pumpkin Soup | Roasted Pumpkin with Walnuts | Whipping Cream | Croutons

22

### ASSIETTE DE FROMAGE DE SAISON FRANÇAIS

Assorted French Cheese | Honey | Cherry Jam | Walnuts | Green Leaves

43

## PLAT PRINCIPAL MAIN COURSE

### LE BOEUF

Beef Tenderloin | Creamy Cognac Pepper Sauce | Sautéed Spinach | Tomato Confit | Cheese Mashed Potato

85

### LA VOLAILLE

Slow Cooked Free-Range Chicken | Creamy White Wine Sauce with Mushrooms & Tarragon | Seasonal Vegetables | Venus Rice Pilaf Style

51

### MOULES-FRITES

Mussels | Onions | White Wine | Cream | Garlic & Parsley | French Fries | Garlic Mayonnaise

60

### CONFIT DE CANARD

Duck Leg Confit | Potato Gratin | Assorted Sautéed Mushrooms | Seasonal Vegetables | Green Peppercorn Sauce

65

### COTE DE VEAU NORMANDE (350 GM)

Veal Chop | Mushroom & Camembert Sauce | White Wine | Seasonal Vegetables | Mashed Potatoes

115

### LE SAUMON

Pan-Fried Salmon Filet | Sautéed Celery Puree | Spring Onion | Venus Rice | Glazed Carrots | Choron Sauce

58

### CREVETTES PROVENCALES

Sautéed Shrimps | Crushed Tomatoes | Parsley & Garlic | Flambée Ricard | Mashed Potatoes

51

### CROÛTE AUX CHAMPIGNONS

Mushroom Tartine with Almond Milk Béchamel | Mushrooms | Sautéed Spinach | Emmental Cheese | Truffle Oil | Mixed Greens Salad

37

### LE BOURGUIGNON

Traditional Dumas Beef Stew in Red Wine Sauce | Mashed Potatoes | Bacon | Onions | Carrots

51

### CÔTE DE BOEUF (1200 GM)

Beef Tomahawk (2/3 persons) | Garden Vegetables | Roasted Potatoes | Green Beans | Green Peppercorn Sauce

370

### LE GOURMET BURGER

Beef Burger | Onions Confits | Truffle Paste Larded Brie Cheese | Lettuce | Sautéed Mushrooms | Tomato | Pickles

43

## DESSERT

### OMELETTE NORVEGIENNE

Vanilla & Raspberry Ice Cream | Meringue | Joconde Biscuit | Punch with Cointreau

19

### TARTE AU CITRON MERINGUE

Lemon Curd Tart | Meringue | Vanilla Sauce

18

### TARTE TATIN

Upside Down Apple Tart | Vanilla Ice Cream

18

### POIRE BELLE HÉLÈNE

Poached Pear in Syrup | Vanilla Ice Cream | Whipping Cream | Roasted Almond Flakes | Hot Chocolate Sauce

17

### SALADE DE FRUITS

Assorted Seasonal Fruits | Orange Juice | Dark Spiced Rum | Vanilla Ice Cream

16

### BABA AU RHUM

Sponge Cake | Rhum Syrup Punch | Whipping Cream | Macerated Raisin

18

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 Vegan Upon Request  Sustainable

Prices are in GEL and inclusive of 18% VAT.  
In case of allergy or dietary restrictions, please inform your waiter