



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 🍷🌿	49
Traditional Beef Tartare Potato Paille Truffle Cream Assorted Mix Greens French fries	
ESCARGOT A LA BOURGUIGNONNE 🍷🌿🌱🌾🍷	33
Snail in Shell Garlic & Parsley Butter Assorted Mix Greens Vinaigrette	
TARTARE DE SAUMON A L'ANETH 🍷🌿🌱	55
Hand cut Salmon Cubes Lemon Olive Oil Dill Chia and Flax Seed Tuiles Assorted Mix Greens	
IDA SALAD 🍷🌿🌱🌾🍷	29
Rocca and Iceberg Lettuce Sautéed Bacon Walnut Soft Boiled Eggs Chicken Inners Rustic Croutons Cherry Tomato Herbs Dressing	
CAVIAR (PANCAVIAR) 🍷🌿🌱🌾🍷	240
High-End Georgian Sturgeon Caviar Traditional Condiments Pancakes	450
TROUT CAVIAR (PANCAVIAR) 🍷🌿🌱🌾🍷	190
High-End Georgian Trout Caviar Traditional Condiments Pancakes	100 G
ROCCA CREVETTE 🍷🌿🌱🌾🍷	31
Grilled Shrimps Rocca Leaves Avocado Roasted Peanuts Cherry Tomato Balsamic Dressing	
POTAGE CULTIVATEUR 🌿🌱🍷🌾🍷	22
Rustic Clear Vegetable Soup Garlic Bread	
SOUPE A L'OIGNON 🌿🌱🍷	25
Onion Soup Gratinated with Emmental Cheese Croutons	
PETIT BRIE TRUFFE 🍷🌿🌱🌾	75
Breaded Brie Cheese Leaves and Lettuce Herbs dressing	
FOIE GRAS 🌿🌱🍷🌾🍷	95
Duck Liver Mousse Toasted Brioche Almond Honey Onion Confit Herbs from our Garden	

PLAT PRINCIPAL MAIN COURSE

LE BOEUF 🍷🌿	89
Beef Tenderloin Creamy Cognac Pepper Sauce Sautéed Spinach Tomato Confit Cheese Mashed Potato	
LA VOLAILLE 🍷🌿🌱🌾	53
Slow cooked Free-range Chicken Breast Grilled Fennel Herbs Mashed Potato Smoked Capsicum & Dry tomato sauce Garlic Butter Broccoli	
MOULES-FRITES 🍷🌿🌱🌾	62
Mussels Onion White Wine Cream Garlic & Parsley French Fries Garlic Mayonnaise	
STEAK DE THON 🍷	92
Half Cooked Tuna Steak Mini Ratatouille Tapenade Tomato Confit Lemon Segment Olive Oil Basil	
RAVIOLIS A LA NICOISE 🍷🌿🌱	55
Mini ravioli Pulled Beef Ragout Stuffing Cheese	

RAGOUT DE CHAMPIGNONS (F) V L	38
Braised Mushroom Vegetable Stock Carrot Onion Steam Rice Herbs	
COTE DE PORC 🍷🌿🌱🌾	75
Pan-fried Pork Chop Old Grain Mustard Sauce Vegetable and Potato Croquets Green Peas Puree	
CONFIT DE CANARD 🍷🌿🌱	68
Duck Leg Confit Potato Gratin Assorted Sautéed Mushroom Seasonal Vegetables Green Peppercorn Sauce	
LE SAUMON 🍷🌿🌱	65
Pan-Fried Salmon Filet Celery Puree Spring Onion Venus Rice Glazed Carrots Tarragon „beurre blanc,„ sauce	
CREVETTE PROVENCALES 🍷🌿	54
Sautéed Shrimps Crushed Tomato Parsley & Garlic Flambée Ricard Mashed Potatoes	
LE BOURGUIGNON 🍷🌿🌱	56
Traditional Dumas Beef Stew in Red Wine Sauce Mashed Potatoes Bacon Onions Carrots	
CÔTE DE BOEUF 🍷🌿	395
Beef Tomahawk (2-3 persons) Garden Vegetables Spinach Mashed Potatoes French fries Tomato Confit Green Peppercorn Sauce Old Grain Mustard Gravy	
LE GOURMET BURGER 🍷🌿🌱	45
Beef Burger Onion Confit Truffle Paste Larded Brie Cheese Iceberg Lettuce Mushrooms Tomato French Fries Home-made Pickles	
DESSERT	
ASSIETTE DE FROMAGES DE SAISON FRANÇAIS 🍷🌿🌱	59
Assorted of Seven French & International Cheeses Honey Cherry Jam Walnuts Green Leaves	
TARTE AU CITRON MERINGUE 🍷🌿🌱	17
Lemon Curd Tart Meringue Vanilla Sauce	
TARTE TATIN 🍷🌿🌱	17
Upside Down Apple Tart Vanilla Ice Cream	
SALADE DE FRUITS 🍷🌿🌱🌾🍷	16
Assorted Seasonal Fruit Orange Juice Dark Spiced Rum Vanilla Ice Cream	
PROFITEROLES AU CHOCOLAT 🍷🌿🌱	18
Choux Vanilla ice Cream Hot Chocolate Sauce Whipping Cream Almond flakes	
MILLE-FEUILLE 🍷🌿🌱	16
Traditional Caramelized Puff Pastry Vanilla Pastry Cream	
TARTE AU CHOCOLAT 🍷🌿🌱	17
Vegan Chocolate Tart Chocolate Shell Red Fruits Sauce	
CRÈME BRULEE 🍷🌿	17
Baked Crème Milk Cream Eggs Brown Caramelized Sugar	

F* Fasting option is available

Prices are in GEL and inclusive of 18% VAT

In case of Allergy or Dietary restrictions, please inform your waiter

🍷 - Dairy, 🌿 - Nuts, 🌱 - Egg, 🍷 - Seafood, 🌾 - Gluten, ST - Sust.P, 🍷 - Honey, V - Vegetarian;

🍷 - Vegetarian Upon Request, L - Locally Sourced, SP - Seasonal

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