



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 **G, E**

Traditional beef tartare | potato paille | truffle cream | mixed leaves | French fries

TERRINE DE CAMPAGNE **D, E, G**

Farmer pork terrine | assorted pickles | green leaves

ESCARGOTS A LA BOURGUIGNONNE **ST, D, S, G, LS**

Snail in Shell | garlic & parsley butter | mixed leaves | vinaigrette

PREMIUM QUALITY GEORGIAN CAVIAR PANCAVIAR **ST, D, S, G, E, LS**

Traditional condiments | pancakes

TROUT 100 g 190

STURGEON 50 g 280

100 g 520

DUMAS SALAD **ST, D, E, G, LS**

Mixed leaves | grilled chicken breast | walnuts | rustic croutons | boiled egg | avocado | cherry tomato confit | yoghurt and cucumber dressing

ROCCA CREVETTES **VE, D, N, H, S**

Grilled shrimps | rucola | avocado | roasted peanuts | cherry tomato | balsamic dressing

SALADE DE TOMATES **SP, L, N, V, G**

Marinated tomato | walnut pesto | sour red onion | semolina chips | sulguni balls | roasted walnuts

CUISSES DE GRENOUILLES EN PERSILLADE **G, D**

Sautéed frog legs | garlic & parsley | lemon wedges | assorted mixed leaves

SOUPE

SOUPE A L'OIGNON **D, G, S**

Traditional French onion soup gratinated with emmental cheese | croutons

CRÈME DE CHAMPIGNONS AU FOIE GRAS **D, E, G, N**

Mushroom cream soup | morel mushroom | black trumpet | foie gras mousse | garlic and parsley crouton | truffle caviar

PLAT PRINCIPAL – MAIN COURSE

LE FILET MIGNON DE BOEUF **D, G**

Beef tenderloin | Creamy cognac pepper sauce | sautéed spinach | tomato confit | cheese mashed potato

MOULES-FRITES **D, E, S, G**

Mussels | onion | white wine | cream | garlic | parsley | French fries | garlic mayonnaise

LE SAUMON **ST, D, S**

Pan-fried salmon fillet | cauliflower puree | spring onion | Venus rice | glazed carrots | tarragon "beurre blanc" sauce

CREVETTES PROVENCALES **D, S**

Sautéed shrimps | crushed tomato | parsley & garlic | flambé ricard | mashed potatoes

LE BOURGUIGNON **D, G, L, S**

Traditional Dumas beef stew in red wine sauce | mashed potatoes

CÔTE DE BOEUF **D, G**

Beef Tomahawk (2/3 persons) | garden vegetables | spinach | mashed potatoes | French fries | tomato confit | green peppercorn sauce | old grain mustard | gravy

LE GOURMET BURGER **D, G, E** 45

Beef burger | onion confit | truffle paste larded Brie cheese | iceberg lettuce | mushroom | tomato | French fries | homemade pickles

FAUX FILET GEORCIEN **D, E, G, LS, SP** 85

40 days mature local beef sirloin | assorted mushroom | spring onion | chanterelles | potatoe croquettes | bearnaise sauce

COCHON DE LAIT FARCI **D, E, G, LS, H** 68

Stuffed piglet | sauekraut | potato gratin | Sautéed seasonal greens | bacon chips | sour berry sauce

CANARD AU KISI **D, E, N, G, H, LS, ST** 68

Slow cooked duck leg | Kisi grapes sauce | waffle potato | Elargi croquettes | buttered peas with bacon & carrots

LE CHOUX-FLEUR **VE, V, LS, SP, G** 32

Pan fried cauliflower steak | tomato sauce | puffed beans | tomato confit | fresh basil

COTE DE PORC **G, D** 75

Panfried pork chop | old grain mustard sauce | vegetable & potato croquets | green peas puree

POULET ROTI AUX HERBES **D, N, ST** 58

Roasted chicken on bones | market vegetables | potato puree

LE CAUCASE: IMPRESSIONS DE VOYAGE

GEORGIAN STURGEON WITH JONJOLI **S, D, LS** 75

Georgian smoked sturgeon | black garlic butter | black bread | citrus gel | fried jonjoli

LE POT AU FEU, INSPIRED BY KHASHLAMA **LS, SP** 63

Poached beef shank | assorted seasonal vegetables | beef stock | bone marrow | mustard | horseradish | garlic | parsley leaves

CHARLOTTE WITH GEORGIAN APRICOTS AND PINE CONE JAM **D, E, G, LS, H** 17

Apricot mousse | local honey | biscuit | apricot sauce

DESSERT

ASSIETTE DE FROMAGES GEORCIEN ET FRANCAIS **G, N, H** 59

Assortment of seven Georgian & French cheeses | honey | cherry jam | walnuts | green leaves

TARTE TATIN AUX COINGS **E, D, N, G, H, SP** 19

Upside down quince tart | puff pastry | vanilla ice cream

SALADE DE FRUITS **E, G, V, H, SP, LS** 16

Assorted seasonal fruit | orange juice | vanilla ice cream

PROFITEROLES AVEC DE LA GLACE **E, D, G** 18

Choux | vanilla ice cream | hot chocolate sauce | whipping cream | almond flakes

MILLE-FEUILLE **E, D, G** 16

Traditional caramelized puff pastry | vanilla pastry cream

MOUSSE AU CHOCOLAT **D, E, N, G** 18

Dark chocolate | butter | eggs | cookies

TARTE AUX NOIX **G, D, E, N** 17

Shell tart | caramelized walnuts | Saperavi sherbet

CRÈME BRULEE **D, E** 17

Milk | cream | eggs | caramelized brown sugar

(D) Dairy, (N) Nuts, (E) Egg, (S) Seafood, (G) Gluten, (ST) Sustainable Product, (H) Honey, (V) Vegetarian, (VE) Vegan Upon Request, (LS) Locally Sourced, (SP) Seasonal Product

All prices are in GEL and inclusive of 18% VAT

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