



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 AND STARTERS

DUMAS TARTARE 45

Traditional beef tartare | potato paille | truffle cream

L'ESCARGOT 31

Pan-fried snails in éclair | warm potato pearls | creamy leek fondue | herb's mesclun

RILLETTES DE SAUMON 43

Salmon and smoked salmon beggar's purse | salmon roe | blinis | cream | herbs jelly | crispy capers | homemade cucumber dill pickles

LA PERIGOURDINE 43

Smoked duck breast | foie gras | gizzard confit | walnuts | red vinegar dressing | rustic croutons | mix lettuce | cherry tomato confit

RUCOLA & CREVETTES TIGRÉES 24

Grilled Shrimp | rucola leaves with avocado | roasted peanut seeds and cherry tomatoes | balsamic-soya dressing

TERRINE DE LEGUME 25

Trio of vegetable terrine | smoked red capsicum sauce | virgin olive oil | salad mesclun | garlic chips | cherry tomato confit | herbs jelly

CONSOMME BRUNOISE 18

Clear chicken vegetable soup | vegetable mini dice | black mushroom | green peas

SOUPE DE POTIRON 18

Butternuts creamy soup | roasted pumpkin seeds & torrefied hazelnut

MAIN COURSE

LE BOEUF 80

Beef tenderloin | roasted garlic potato | sautéed spinach | red wine sauce | cherry tomato confit

L'AGNEAU 75

Slow cook lamb leg confit | grilled lamb chop | celery puree | fried onion | roasted nuts | rosemary sauce

LE COCHON 38

Pork tenderloin | seasonal sautéed mushrooms | mashed potato | whole grain mustard sauce

LA VOLAILLE 38

Slow cooked free-range chicken | creamy white wine sauce with mushrooms and tarragon | vegetable pearls | Venere rice pilaf style

LE CANARD 55

Duck leg marinated and confit | roasted potatoes | sautéed mushrooms | buttered green beans | red wine gravy

LE SAUMON 52

Pan-fried salmon | celery puree | sautéed spring onions | venere rice | glazed carrot | choron sauce

PRAWNS A LA PROVENCALE 45

Sauteed prawns with heirloom-tomato | garlic | shallots & parsley

LES CHAMPIGNONS 32

Sautéed seasonal mushrooms | melted truffle brie | rustic croutons | green leaves

LE BOURGUIGNON 44

Traditional Dumas beef stew in red wine sauce | mashed potato | bacon | onions | carrots

CÔTE DE BOEUF 342

Beef Tomahawk (2 persons) | garden vegetables | roasted potatoes | green beans | green pepper corn sauce | bearnaise | mustard

LE GOURMET BURGER 38

Beef burger | onion confit | truffle paste larded Brie cheese | lettuce | sautéed mushrooms | tomato | pickles

DESSERT

LA VRAIE MOUSSE AU CHOCOLAT 16

Chocolaté mousse | French cookies | Cointreau pipette | marinated cherry

TARTE AUX NOIX PERIGOURDINE 16

Walnuts tart | salted caramel | vanilla sauce

TARTE TATIN 16

Upside down apple tart | double cream

CAFÉ GOURMAND 21

Chef's daily trio selection of French pastry | your choice of coffee or tea

POIRE BELLE HÉLÈNE 14

Poached pear in syrup | vanilla ice cream | whipping cream | roasted almond flakes | hot chocolate sauce

SALADE DE FRUIT 14

Assorted seasonal fruit | orange juice | dark spiced rum | vanilla ice cream

ASSIETTE DE FROMAGE DE SAISON FRANÇAIS 42

Assorted French cheese | honey | cherry jam | walnuts | green leaves