

An eccentric and unmistakably quirky-French restaurant and bar, Le Frenchy presents edgy and even bizarre premises that superbly redeem themselves with excellent food and mixed drinks.

Let me start directly with the food because it was exceptional!

Whoever works at the stove-top is in charge of the engine that propels Le Frenchy on a path to stardom - as we looked around, we were wondering what would emerge and reach our table, and we were very pleasantly surprised.

Authentic French cuisine - true patriotic tribute to France, and a complete wonderful dinner from start to finish.

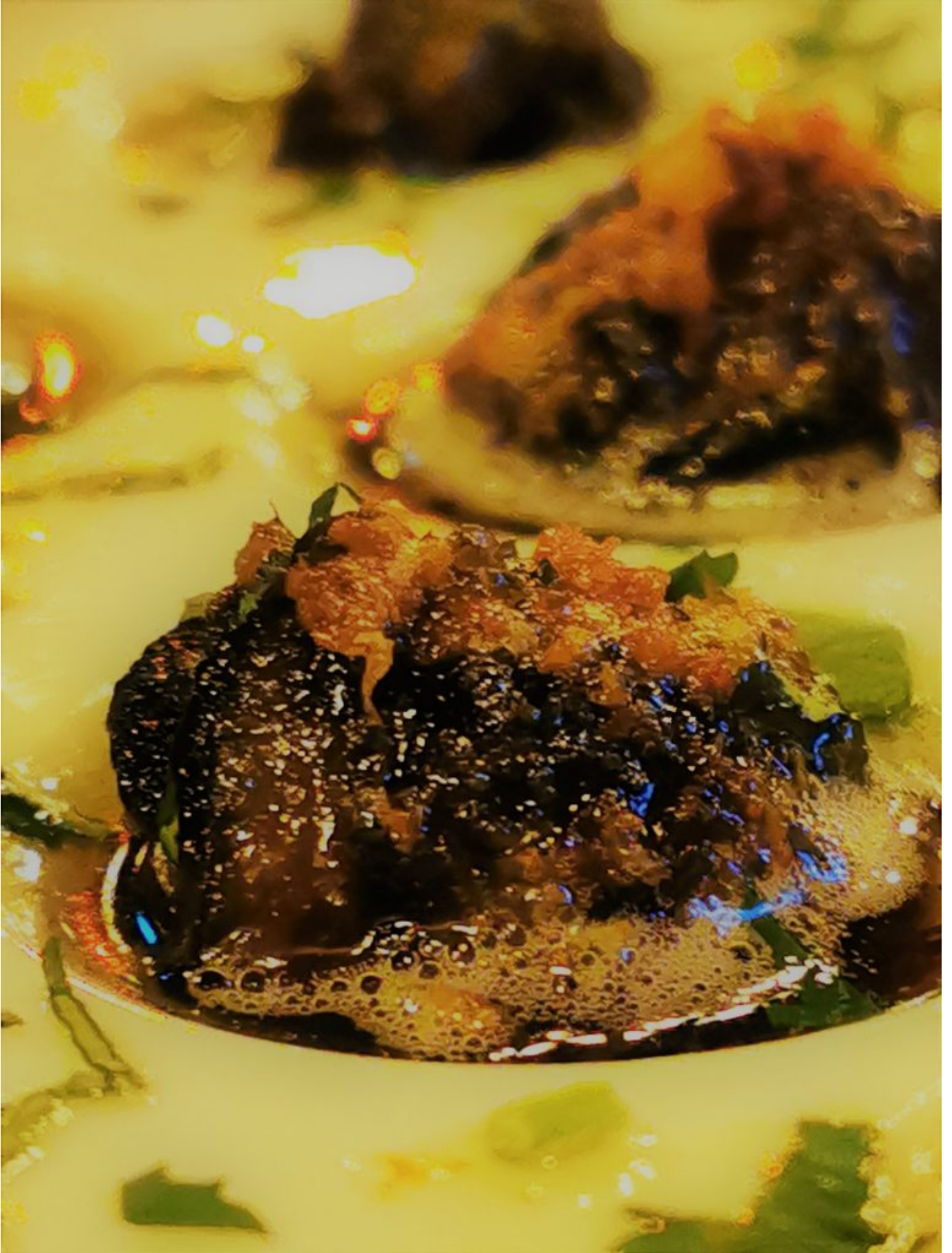
We went total French with our choices...

Escargot - yes, snails.





Don't like the idea, fine. Don't order them. Myself, definitely worth a try, and at Le Frenchy they are flown in directly from France, deshelled, marvelously seasoned with garlic and butter and herbs, and presented perfectly cooked and simply yummy.





Same for the *moules* - mussels - steamed with a rich and intense seasoning that exalted the very fresh and top-quality main ingredient.





Look at the size of these delectable seashells!



And beautifully presented.

The real glory of this dish, however, and I suppose also the escargot, was in the choice of grade A ingredients - no short-cuts there - and then in the seasoning: that brought the dishes alive, and to a higher level of cuisine than expected.

But then came the steak!



And the scallops...





Again, two exceptionally delicious dishes - so different in approach and preparation, and both masterfully prepared and presented.



The steak was *filet mignon* and of very high quality beef - this is where the phrase “melts in your mouth” comes from! But also seared heavily on the outside, at very high temperature, to give it that charred flavor, while then finished at lower heat in the oven, offering an enticing contrast between the inside and the exterior - a masterpiece.

The sea scallops, instead, a very delicate dish, where the key is to unlocking the flavors with careful seasoning and dressing, in Le Frenchy’s case, with ginger - not too much, and yet not too little - just perfect!

At the same time, another very talented staff was at work behind the bar! There, also, behind the counter and below the bottles, the art of mixing liquids is just as challenging - and Le Frenchy was superb in this regard as well.







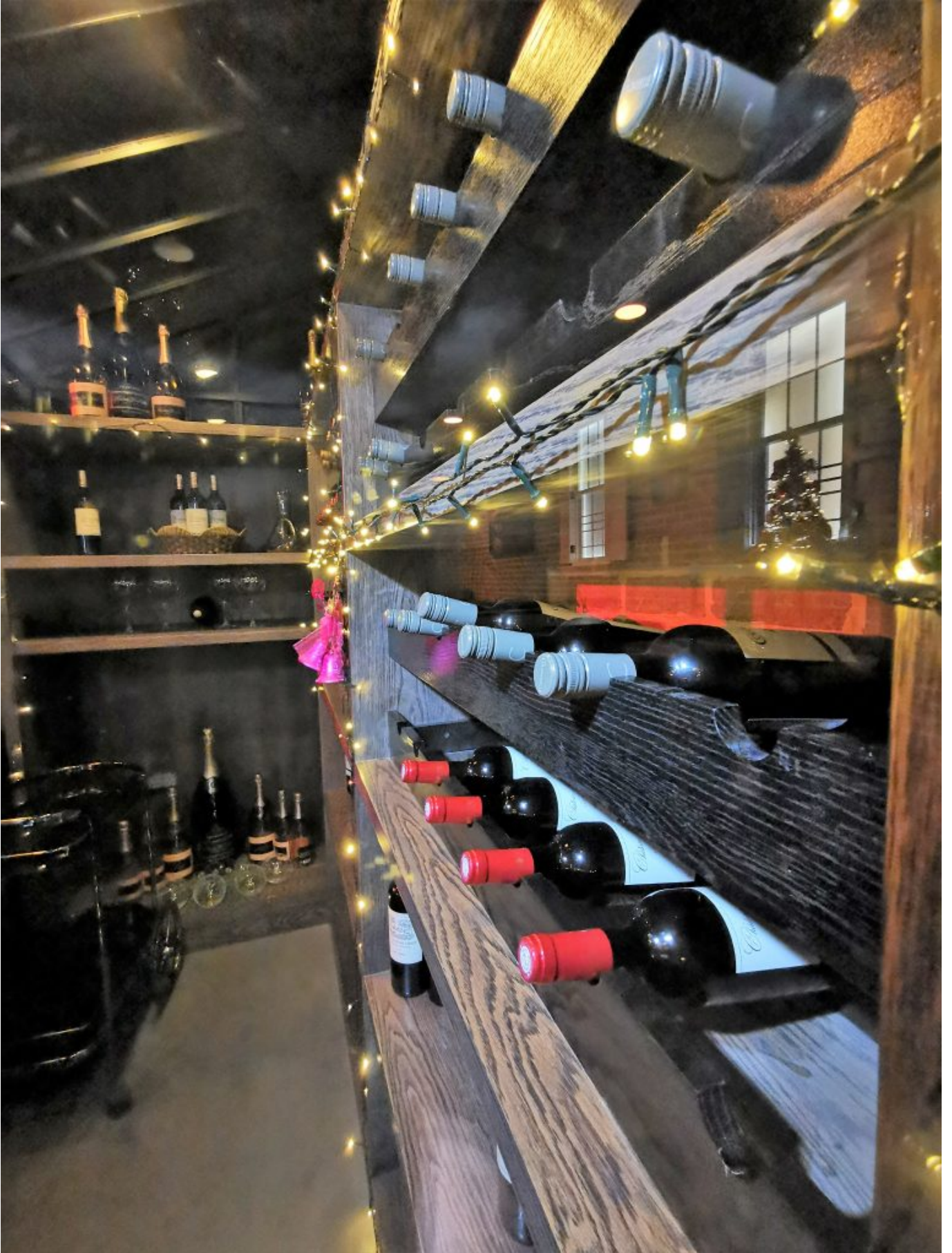
Well-balanced in flavors, tasty, and just very delicious!





Le Frenchy in Dubai Marina

In addition to the hand-mixed drinks, Le Frenchy also proudly serves excellent wine, and sports its own little cellar, stocked with some France's most famous wines.





And around you, as you dine on such amazing delicacies, a combination of hipster open concrete ceiling, black-and-white squared dance floor, live music station, random Peugeot mopeds, and corners of loud tradition...









I didn't dislike the decor, but at the same time, I didn't like it - I guess it remains eclectic, a mismatch of forms meant to shock or confuse, like some styles of modern art.

But what I sure did like was the dessert!

A fantastic rendition of *pain perdu* based on *croissants* in order to give that extra richness - I would drive across town to Le Frenchy just for this...





Le Frenchy in Dubai Marina

Overall, for an exceptionally delicious evening of French cuisine, from magnificent *hors d'oeuvres* to *dessert*, accompanied by very fine cocktails or bottled wine, and an unusual quirky and fun ambiance, Le Frenchy is one of Dubai's surprise venues for an extraordinary dinner out.

