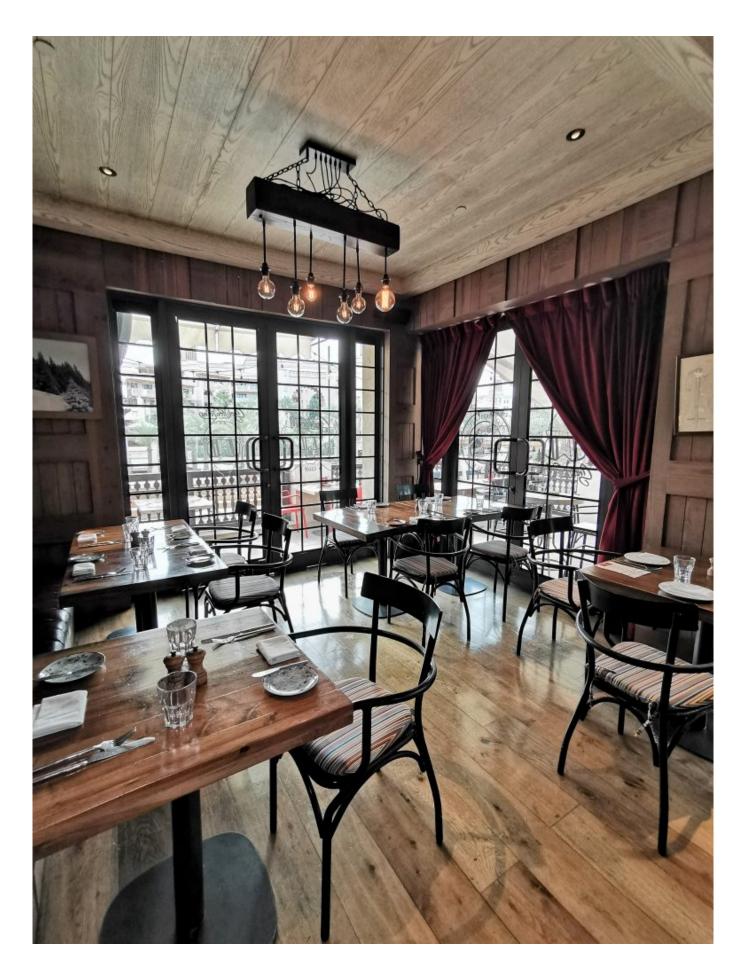
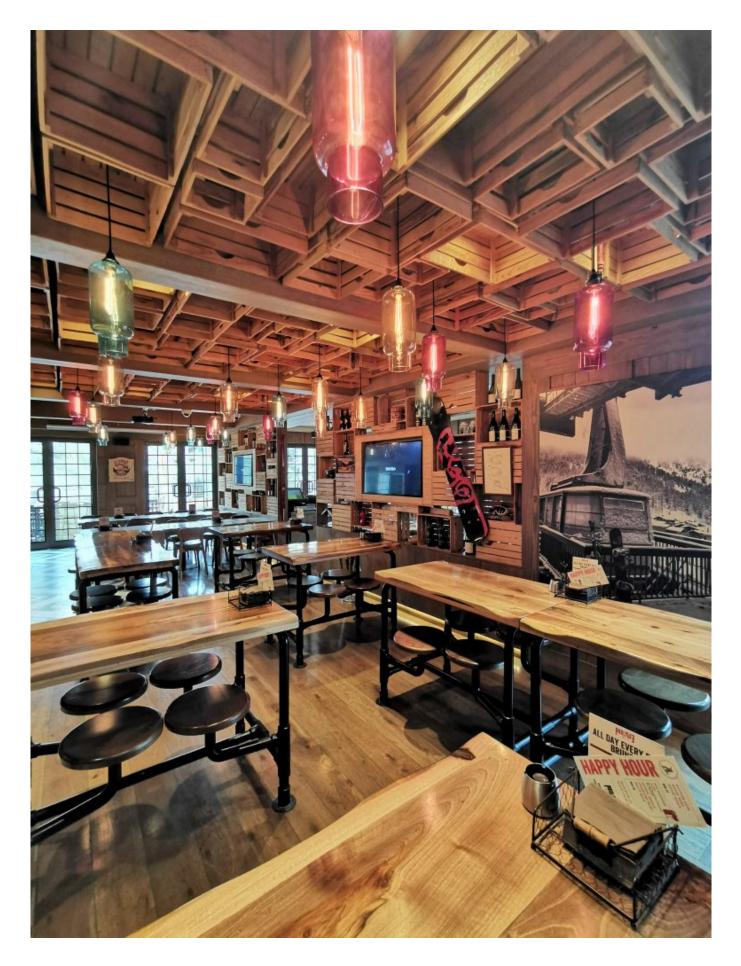
Unique and superb, fancy an Alpine dining experience in Dubai!

A must-try for UAE citizens, residents and visitors, this restaurant gem is charming and delicious – as well as enjoying a fabulous location in the picturesque Souk Madinat Jumeirah.

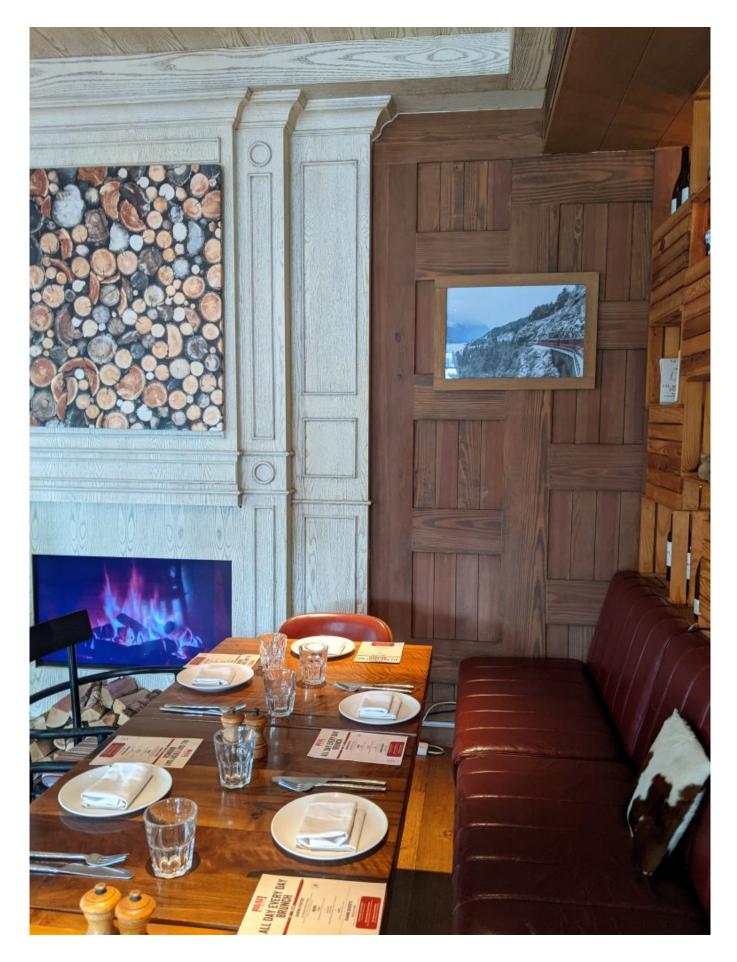


Indeed Publique is surprising, and once you get past a very red entrance you really are transported up to the high altitudes of the European Alps in an elegant wooden cabin.

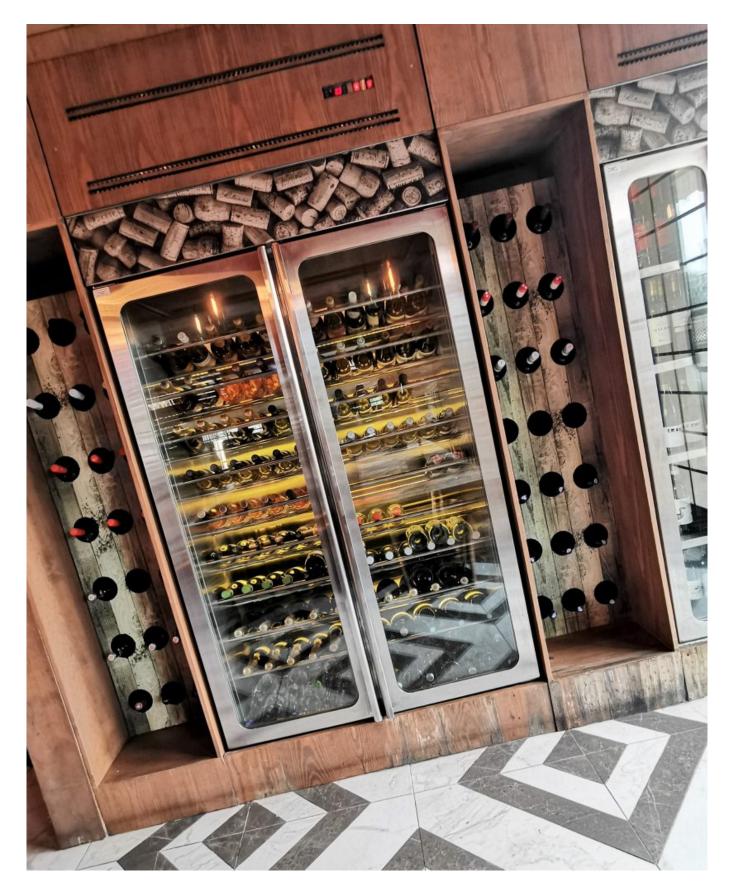


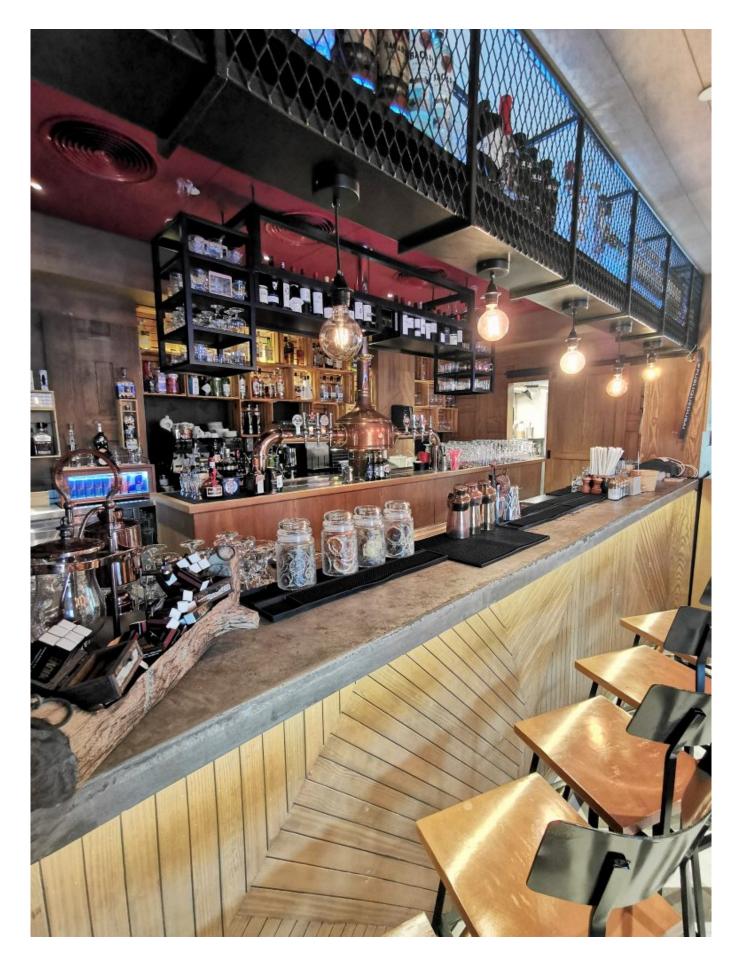


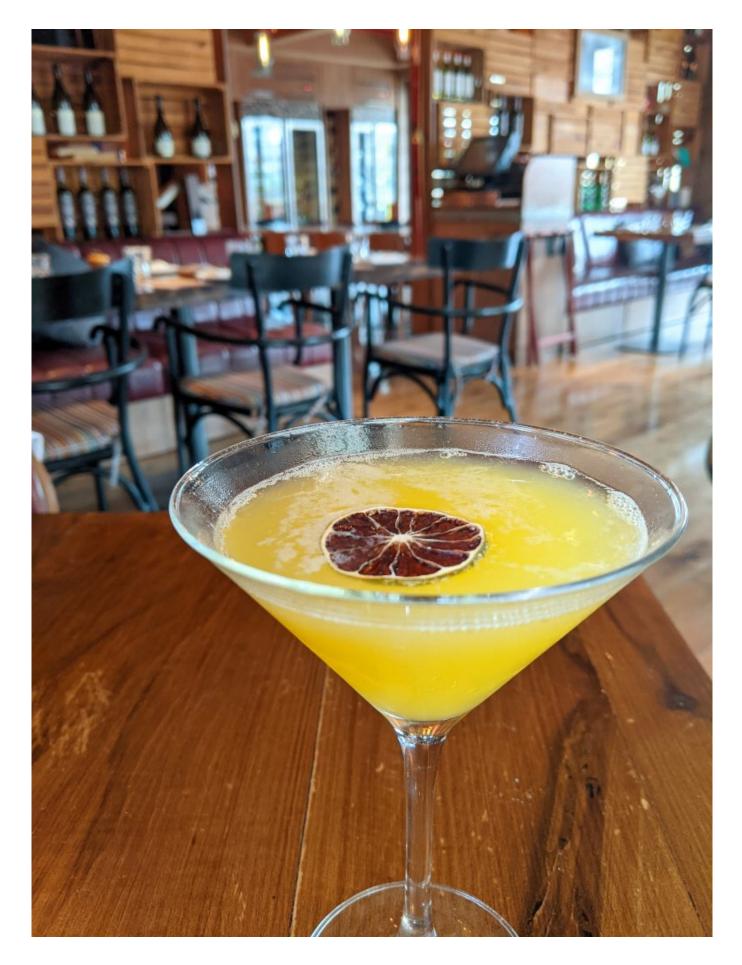
Embraced in a cozy wooden *chalet*, and ready to enjoy some traditional culinary favorites.



A well-stocked wine cellar, and accompanying bar, sets the scene on the beverages front; and the All Day Every Day Brunch includes appropriate options for all.





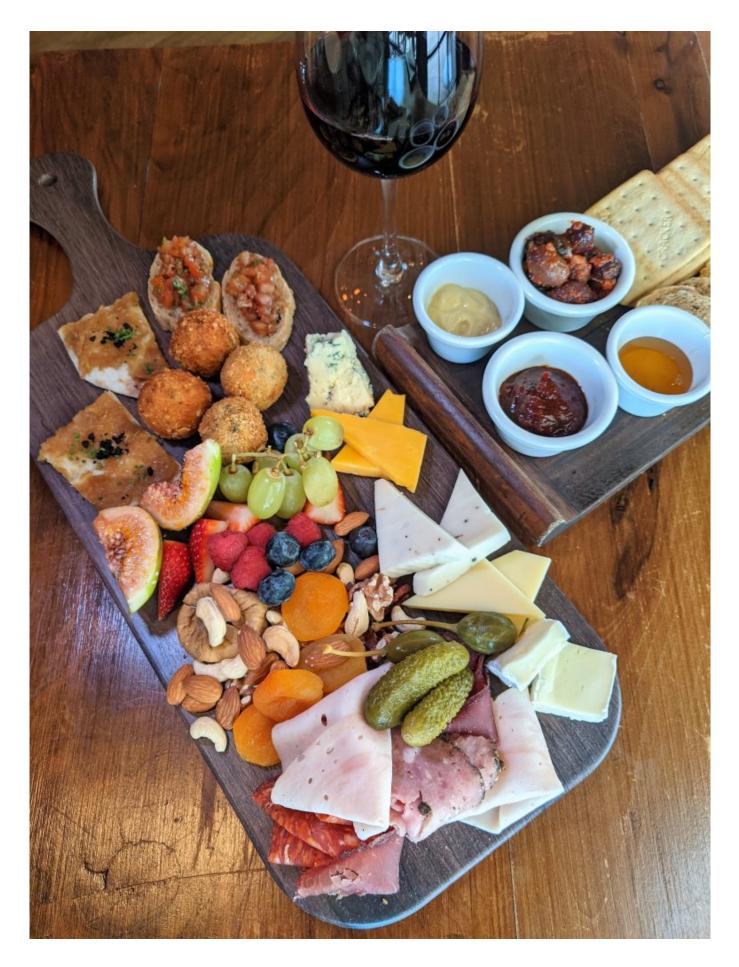


The brunch menu is simple and straightforward, in typical Swiss fashion.

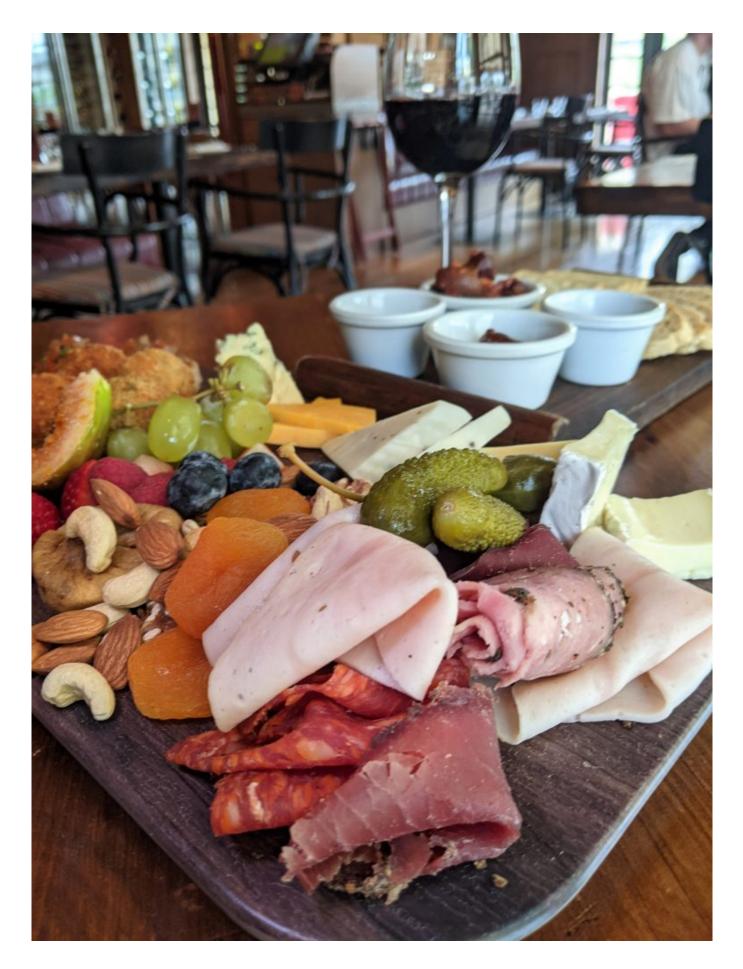
"Alpine", of course, refers to a geographical and cultural region, covering the green hills and tall mountains of northern Italy, and clockwise, France, Germany – hello Liechenstein! – and Austria, around a central Switzerland.

Exceptional cheeses are to be expected, as well as a variety of cold cuts – and the traditional shared dining style of *fondue*, as well as unique melted *Raclette* cheese!

At Publique all is taken care for you with friendly and precise service, and you start with a generous platter of appetizers.



A good glass of red, a Merlot, plenty of crackers and sliced sourdough bread, and the brunch is off to a roaring start!

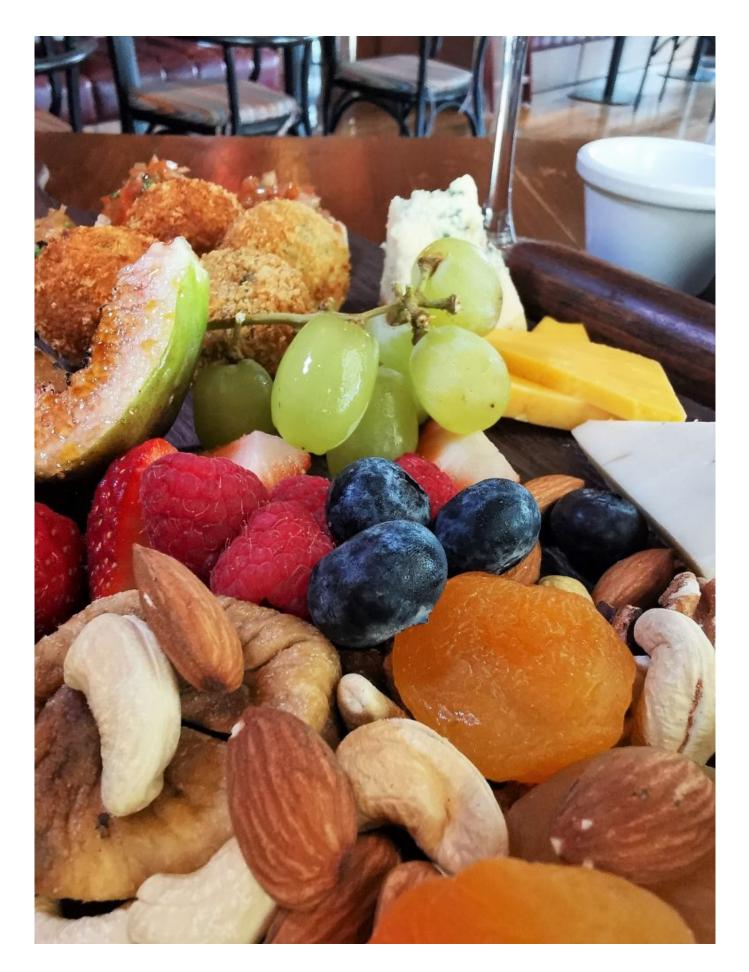


The hams are halal, and the cheeses are authentic.

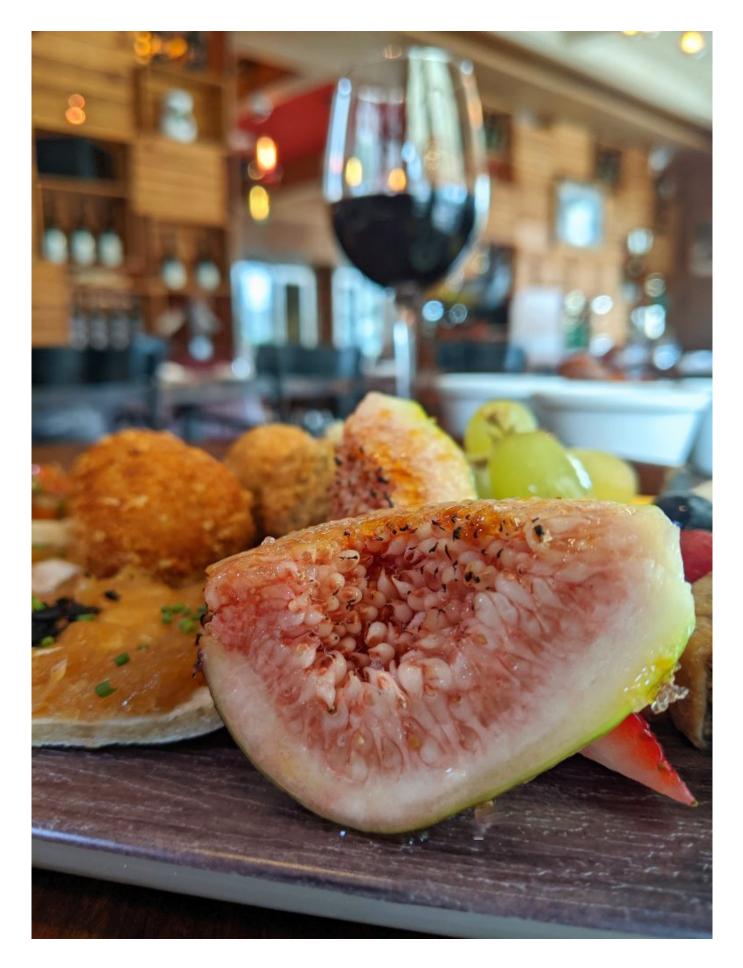


Do as the Swiss-Germans and -Austrians do, and load up the cold cuts with mustard and other sauces; and also do as the Swiss-French and -Italians and savour those fantastic cheeses with grapes and nuts!

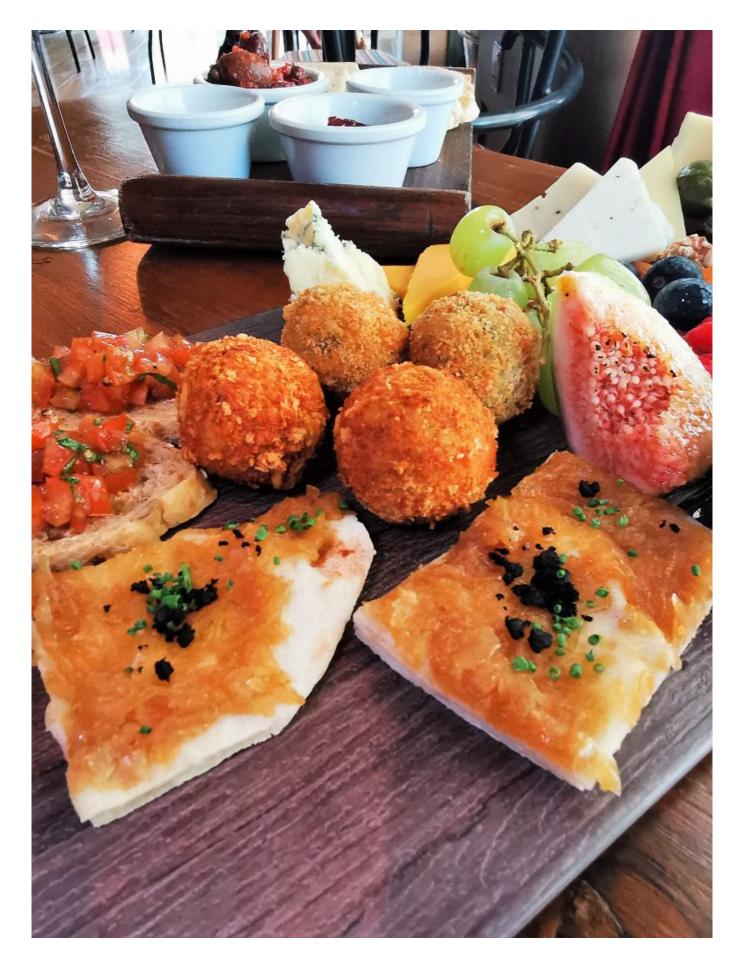




The details are in place, as are the top-quality ingredients, and it is clear that the good folk at Publique know exactly what they are doing.

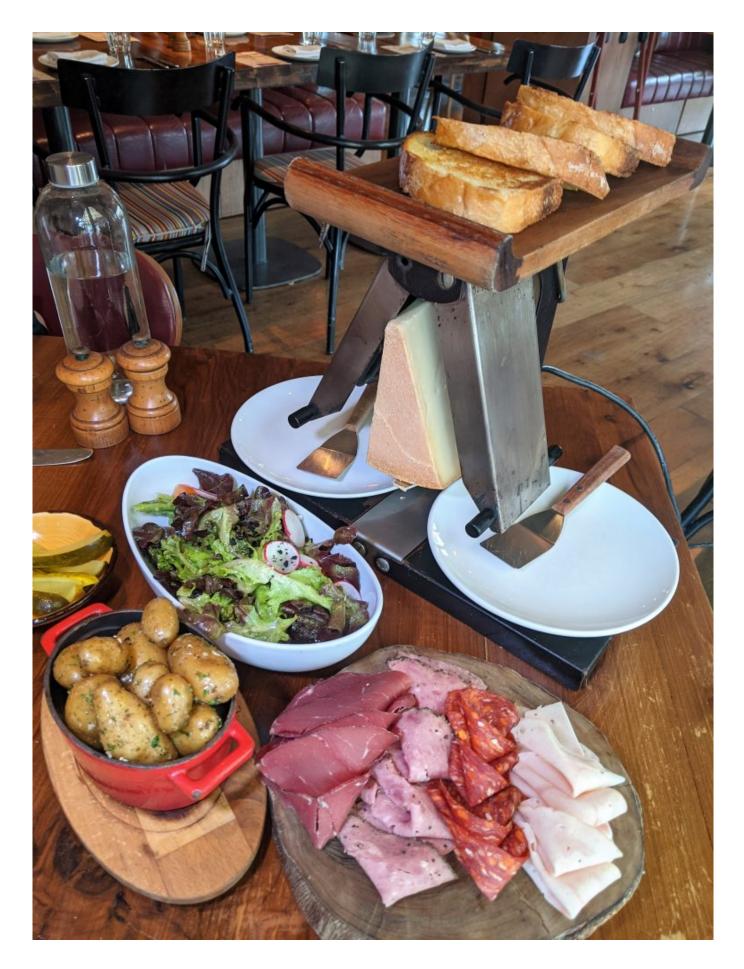


A few extra surprises are thrown in there as well, but I'll leave those for you to discover!



You would be forgiven if you think the meal must be over, but hold onto your horses, you're only a third done! Next comes a choice of *fondue* or *Raclette* – and it's a tough decision...

Spying ahead that dessert could also be a fondue, but of chocolate, we opt for the *Raclette*.

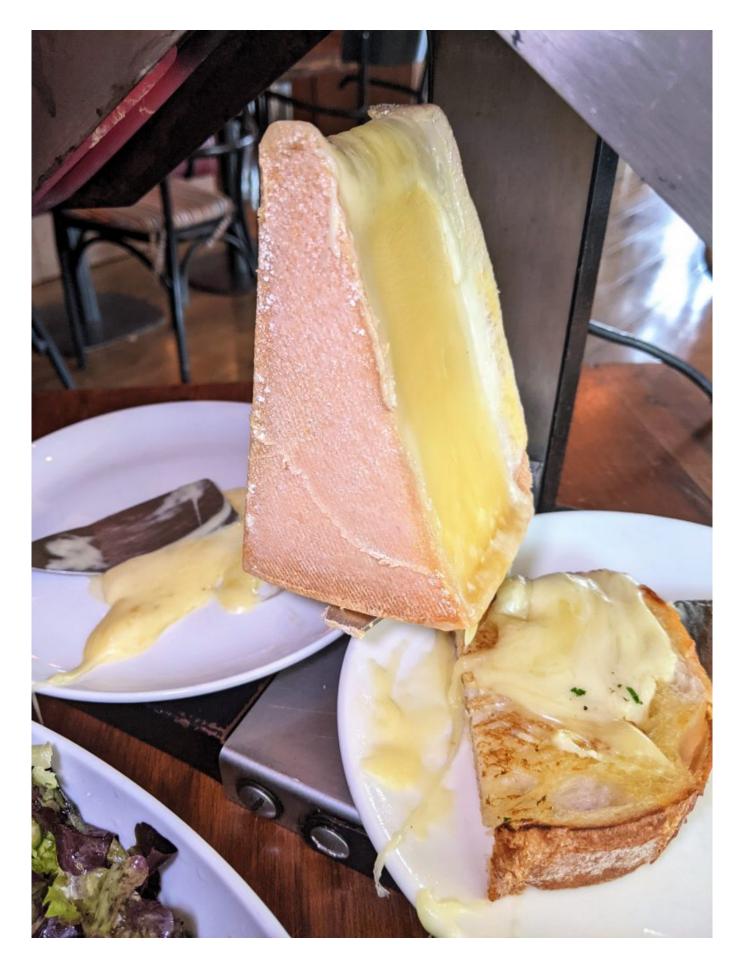


Raclette is the name of a cheese of Swiss origin, going way back in history – and the traditional way of enjoying it is to have it melted, on bread or potatoes.

Publique presents at the table a modern melting machine, which conveniently covers the slab of cheese; and, as it melts, the yummy goodness runs down the ski slopes like volcano lava – and there you scoop it up!



You can place a slice of bread underneath, if you prefer...



...or just use the provided cheese spatula.

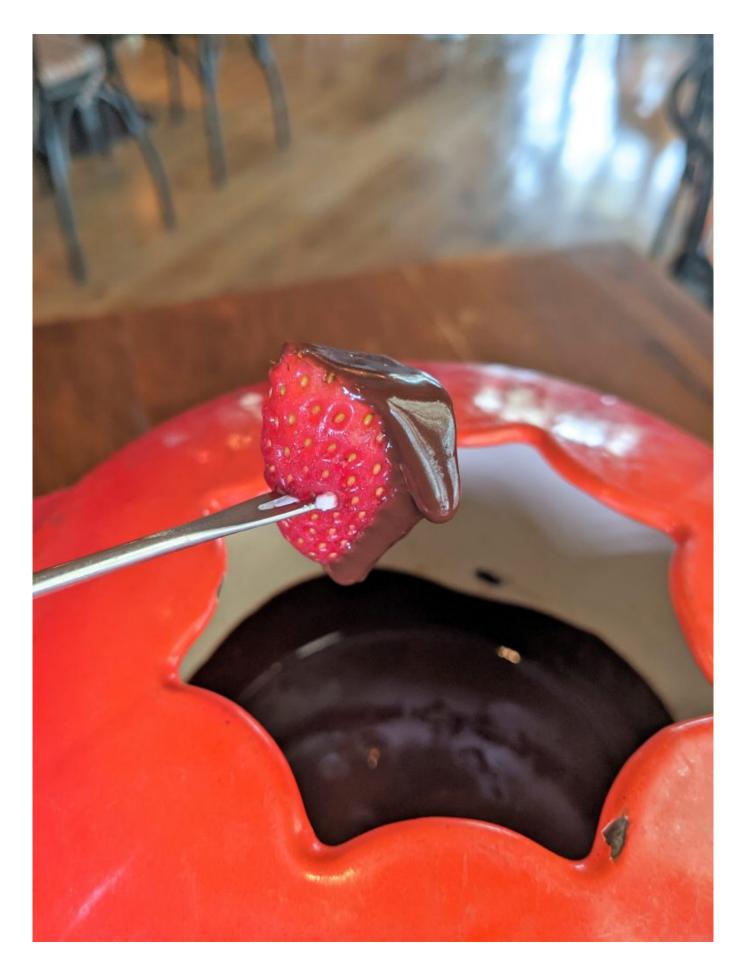


It's an active and fun way to share a delicious puddle of molten cheese, and there are not many other cheese varieties eaten in this way – the aroma is instantly recognizable!

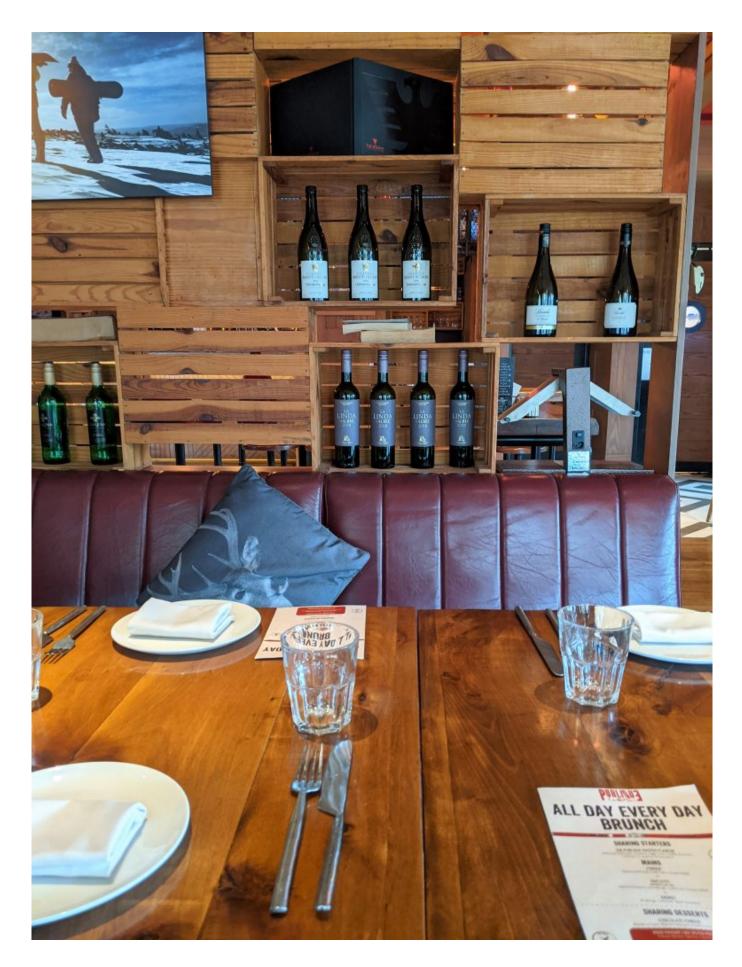
And for dessert, the traditional cast-iron ceramic *fondue* pot arrives!



Within it decadent top-quality chocolate, a world-loved treat the Swiss are rightly famous for.



Another dynamic and fun sharing method of dining, each of you provided with your long prong, and a selection of fresh fruits, sweet marshmallows, and cakes – all ready for the dipping!



Overall, at the very cleverly executed All Day Every Day Brunch, hosted at Publique, Dubai's Alpine Chalet restaurant, you are magically transported to one of the world's unique and most-loved regions: the Alps – the ambiance is spot on: elegant and cozy, the menu selection is delicious and authentic, and the traditional method of sharing a meal as they do in the Alpine regions of Europe is truly an unforgettable experience in Souk Madinat Jumeirah, Dubai.