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You sit at your table, and the world walks past.

Indeed, this is the French way.





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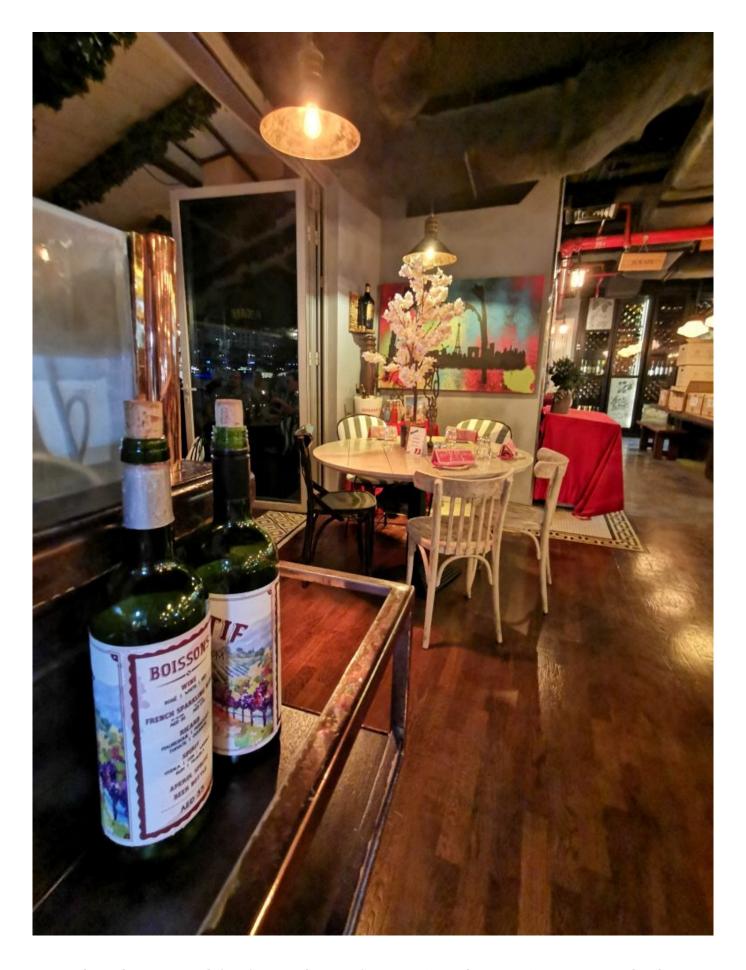
And Bistro des Arts is like dining in France.

In fact, I would say that Bistro des Arts represents a tangible aspect of French culture in Dubai – humbly, without pretentions, and just running a tip-top bistro as they would do if they were situated on Rue Cler, one of the most popular food streets in Paris, in the 7th arrondisement, very close to the Champs de Mars, the Eiffel Tower and Invalides.

The menu is eclectic, with a pleasant balance between French classics and modern gourmet dishes.

Of course, the wine is selected carefully, with love, even.





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And the ambiance is relaxed, conducive to conversation and deepening of relations – one might even say it is romantic.

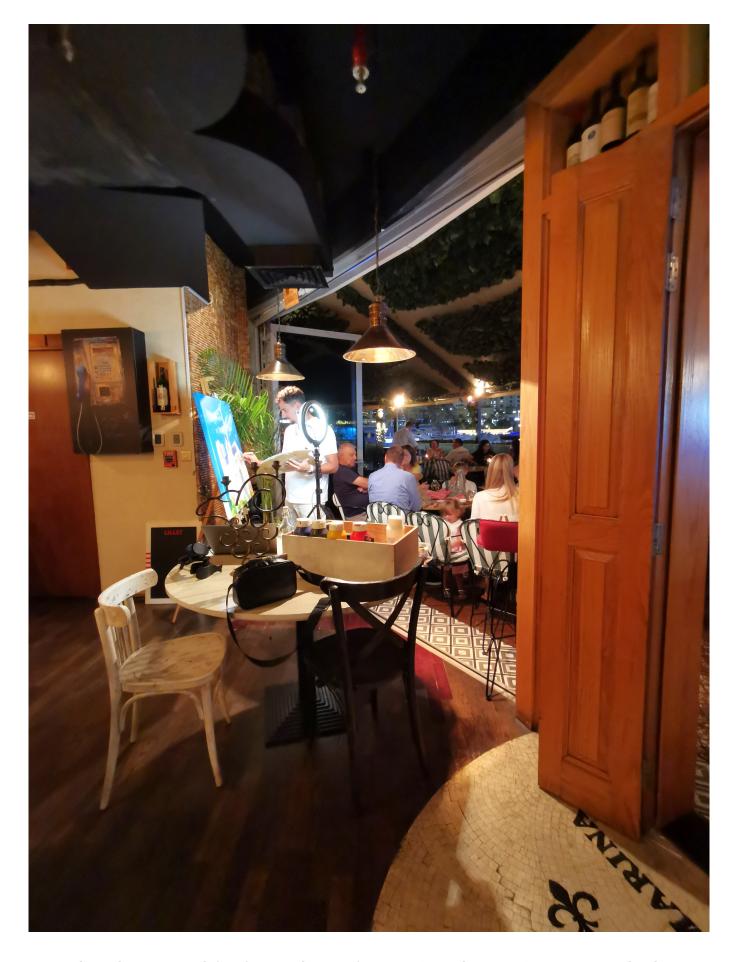
But that is just being French.

But, wait - what is that in the corner?

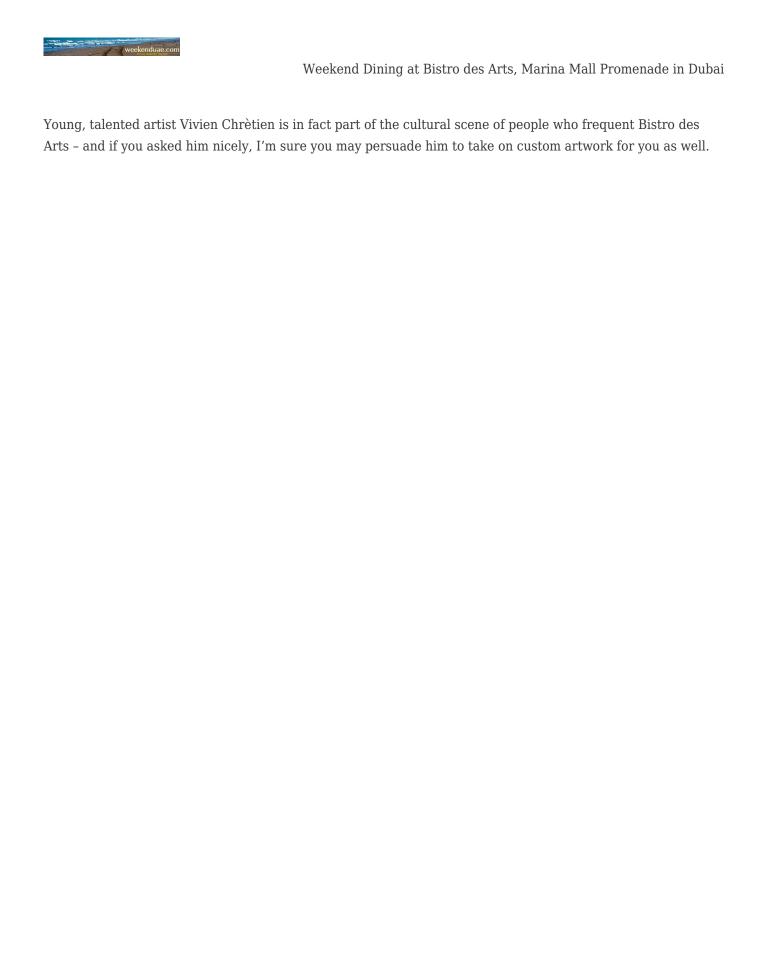
An artist is painting on canvas... as if it were the most normal thing in the world...

And why not?





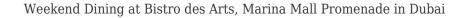
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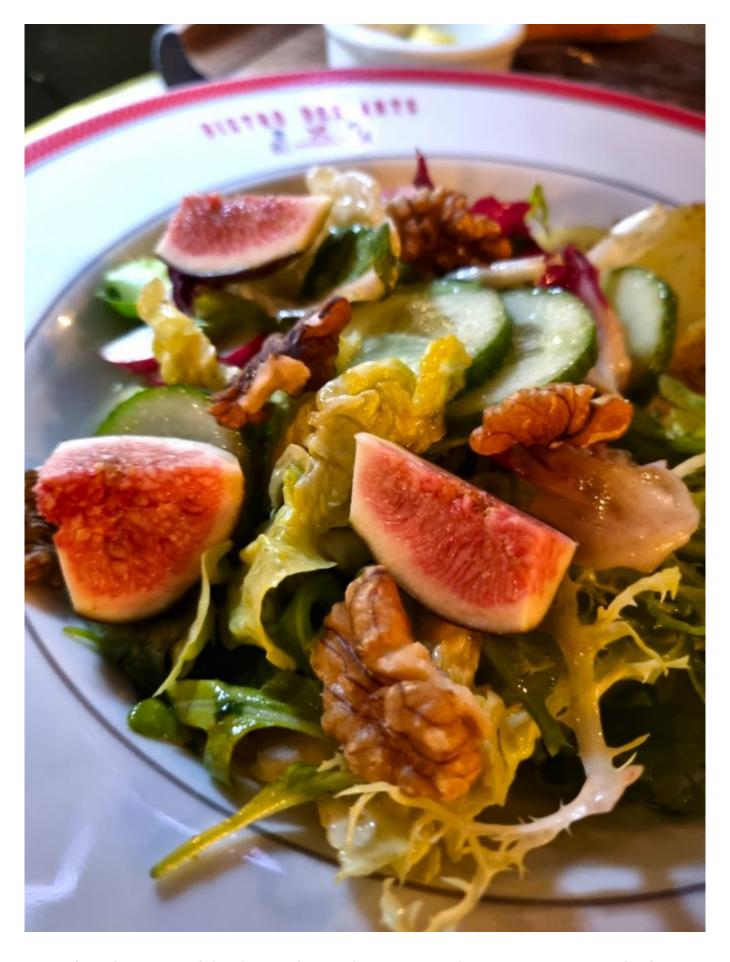




I hear that there are other talents who regularly grace the halls at Bistro des Arts - musicians, too!

General Manager, Peter Hallez, has assembled a formidable team at Bistro des Arts – and the results are evident both in the atmosphere and on the plate.





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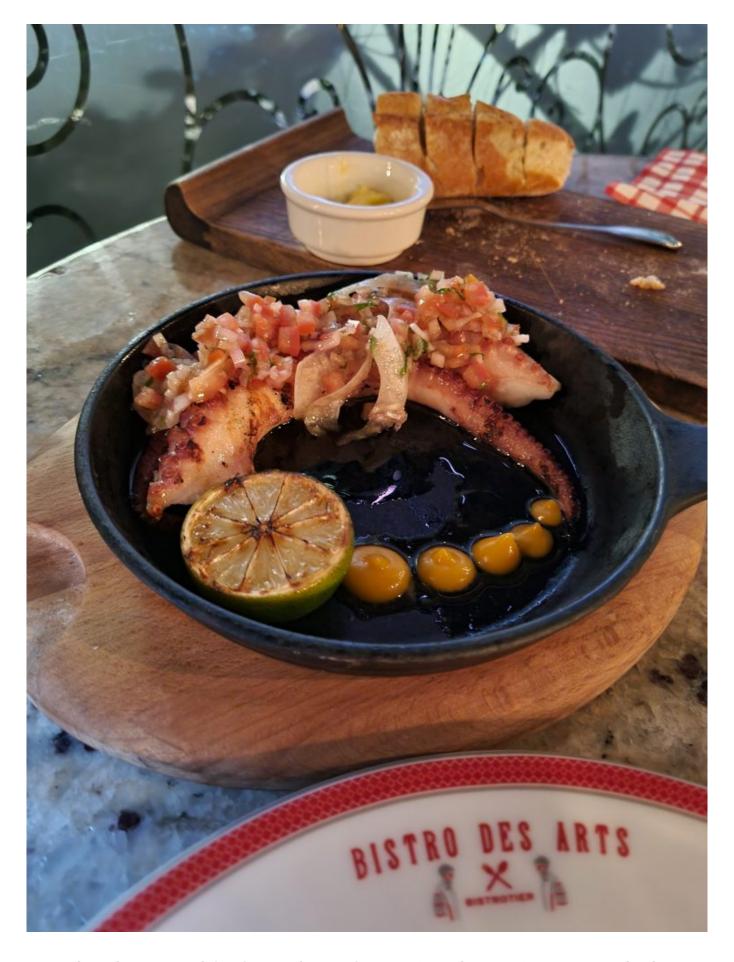


Salads are fresh and vibrant, elegantly dressed with choice condiments including berries – in this case also juicy ripe figs and walnuts!

My eye also was enticed by the *Salade Niçoise* – yellowfin tuna, beans, cherry tomato, anchovies, eggs, and olives – and also I was teased by a beetroot salad, with spinach, goat cheese, and pistachio, the *Salade De Betteraves Au Chèvre* – which I'm sure were going to be fantastic!

But instead opted for a grilled appetizer - the octopus!





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The flavors were excellent, and the ingredients in their prime – and it is obvious the good folk in the Bistro des Arts kitchens know what they are doing!

It is one thing to learn how to follow recipes – and in fact many good chefs of all nationalities produce French dishes in Dubai – but it is totally a different thing to be culturally in synch with the dishes being prepared!

When your grandparents would place the very same dish down in front of you as a child on Sundays, and when you have grown up and learned to be a professional chef in the French tradition, the foods you prepare are an extension of thousands of years of culinary culture – they are not a simple combination of ingredients: in other words, they have a soul.

And this is what you find at Bistro des Arts – and it is nonchalant, just a normal occurrence for the team – but when that morsel of joy enters your mouth, your eyes close and your throat hums with delight: mmmmmm...

And that is dining the French way.

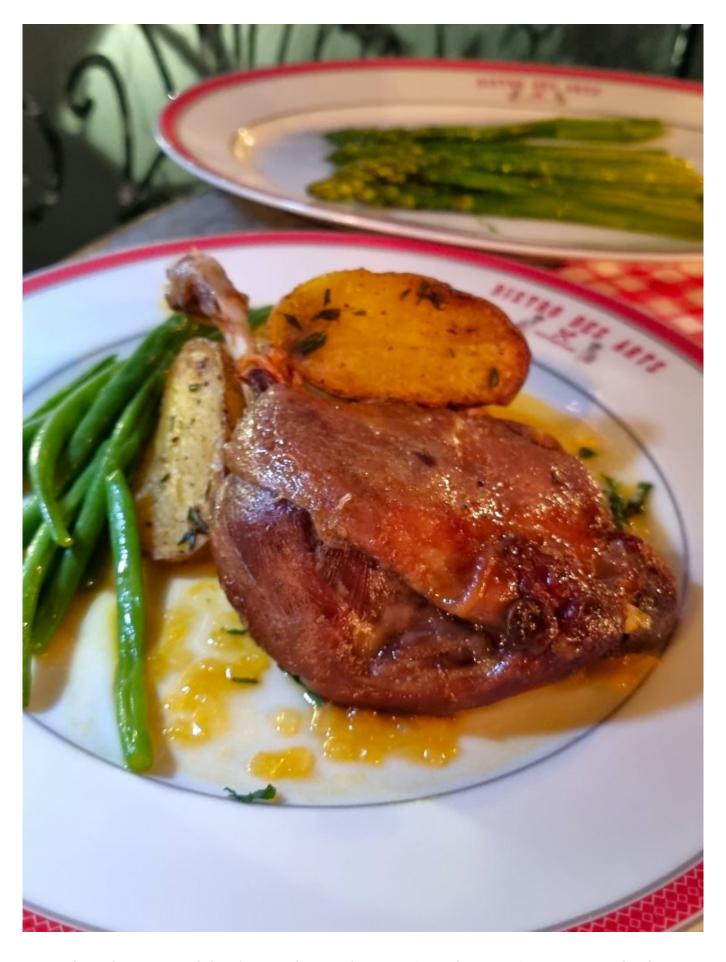
Every bite is a line of a poem.

Every taste is a ballet pirouette on the tongue.

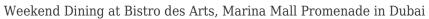
Every fork carries musical notes for the palate to engage with.

It is truly the miracle of bistronomy.





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Forwards with the mains!

Duck Confit, and Beef Cheeks...





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Both exceptional – the duck silky smooth in texture, tender and flavorsome; and the beef basking in a deeply satisfying red wine sauce...

A knife was provided, but a spoon would have done the job!





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And for dessert, you're in for a treat!

I'd recommend the *Crêpes Suzette*, which I have been fortunate to have tried on numerous occasions, in France, and in very well-reputed restaurants – but at Bistro des Arts, I believe they were the best *crêpes* I have had in my life.

And I don't say that lightly... it could have been the ambiance, the delightful preceding meal we had enjoyed, the pleasure of interaction with the service... perhaps the mood itself... the music in the background... the *joie de vivre* of the moment... but whatever it was, it was exceptional.

Bravo, Bistro des Arts - a memorable evening, and a top dining experience in Dubai, not to be missed.





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In fact, should you be visiting Marina Mall, a quick break from shopping specifically to enjoy a bite and coffee at Bistro des Arts would be a very good idea!

Un café, et nous partons, désireux déjà de revenir.

A coffee, and we depart, wishing already to return.





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Overall, Bistro des Arts offers a splendid and authentic French bistro dining experience, on the promenade in front of Marina Mall – the delightful combination of atmosphere, service, and delicious cooking is in synergy with the choice of name, in terms of presenting French culinary arts to Dubai – *formidable*!

## Update for the 2024 Festive Season at Bistro des Arts!

Christmas Eve Dinner - December 24th from 7 PM

A heartwarming Christmas Eve dinner with a quintessentially French touch. Bistro Des Arts welcomes guests to enjoy an evening filled with festive ambiance and culinary elegance, perfect for celebrating the night before Christmas.

Christmas Day Brunch Parisien - December 25th from 12 PM

Lavish Christmas Day Brunch Parisien featuring Bistro brunch favourites, including a classic roast turkey, Buche de Noël and more. Guests enjoy a festive feast that brings together the best of French-inspired Christmas flavours.

New Year's Eve Gala Dinner - December 31st from 6 PM

Ring in the New Year with elegance at Bistro Des Arts' New Year's Eve Gala Dinner. A five-course menu that highlights Bistro Des Arts' signature dishes and French classics, making it the ideal way to welcome 2025.

New Year's Day Brunch - January 1st from 10 AM to 4 PM

Start the New Year with a Parisian-style brunch at Bistro Des Arts. With a delightful menu to ease into 2025, this brunch is a perfect way to celebrate the first day of the new year.

The Festive Season - December 1st to December 30th

Throughout December, Bistro Des Arts presents a special three-course menu, showcasing traditional French festive delicacies. Available all day, this menu offers a perfect holiday indulgence for guests looking to savour the season with a unique Parisian twist.