

1886

Thirteen Decades of Haute Cuisine

What started as an evening to welcome a New Year with glamour, style and haute cuisine, has continued on this path to become one of Egypt's finest and oldest restaurants. The 1886 restaurant began that year, where the recently finished venue was ready to unfold its culinary surprises to the first guests of the Winter Palace. A meticulously designed menu was produced for that special New Year's Eve celebration, which aimed to raise the height of Egyptian gastronomic tastes.

The enchanting ambiance of 1886 is enhanced with its carefully selected menu, which changes with the seasons. Additionally, a special wine menu has been produced to compliment the food and palate of the guests.

Now, this iconic restaurant of Upper Egypt is investing in 136 years of culinary art and magic, whilst maintaining its totally unique identity. As time has moved on, we are hopeful of keeping the house rules of 1886, so no mobiles and sound-echoing devices are allowed inside, and formal attire is required (for gentlemen, a jacket and tie, and for ladies cocktail wear). Currently the restaurant is only open for dinner, it can seat up to 50 guests who are surrounded by the original design and antiques

Our Executive Chef and his team created this menu in
remembrance of our past clientele
Ont créé ce menu en souvenir de notre clientèle passée



Potages / Soups

Lentil and mushroom cappuccino with truffle oil and golden croutons Cappuccino de lentilles et champignons à l'huile de Truffes et croûtons dorés "lacto-vegetarian "	400
Lobster soup with asparagus, sole and cep ravioli Soupe de homard aux asperges, raviole de sole aux cèpes "pescatarian"	450
Beef consomme with seasonal vegetables Consommé de bœuf aux légumes de saison 200ml /180calories "gluten free"	350



Appetizers / Entrées

Smoked salmon stuffed with rillettes and herbs, artichoke and crab scented with dill and caper sauce, lime yoghurt Saumon fumé farci de rillettes aux herbes, artichaut et crabe aux effluves d'aneth, câpres, sauce yaourt au citron vert "gluten free "	1500
Duck foie gras fried with apple and dates, pesto with mint and pistachio Foie gras de canard poêlé aux pommes et dattes, pistou de menthe aux pistaches "gluten free "	3900
Marinated Prawns with oriental flavors, taramasalta, grey mullet roe, mayonnaise with lobster juice and saffron Duo de crevettes royales marinées aux saveurs orientales, tarama, boutargue, mayonnaise au jus de homard et safran "pescatarian / gluten free"	1400
Truffle oil marinated lobster medallion on an artichoke salad with a balsamic dressing Médailon de homard mariné à l'huile de truffe sur salade d'artichauts et vinaigrette de balsamique "pescatarian / gluten free"	3500
Pigeon and Shrimp salad with mushroom and fine herbs Mêlé de pigeonneau et gambas aux champignons et fines herbes "gluten free "	1200

Ban endangered seafood species from restaurant menu
Above prices are inclusive of service charge & taxes
If you have any food allergy or special dietary requirements,
please contact our restaurant manager
Fish, tea & coffee are sustainable and certified



Fish and shellfish / Poisson et crustacés

<p>Steamed grouper fish with new potatoes, seasonal vegetables and lemon sauce Mérou cuit à la vapeur avec purée de pommes de terre, légumes de saison et sauce au citron 300g /230 calories "pescatarian / gluten free"</p>	 <p>1100</p>
<p>Grilled langouste, with creamy barley with green peas and parmesan, risotto and a shellfish jus Langouste cuite à la plancha, risotto crémeux d'orzo aux petits pois et parmesan, jus de carapaces "pescatarian"</p>	<p>4500</p>
<p>Baked red mullet fillet, seafood ravioli, with olive, mozzarella and peppers Filet de rouget cuit au naturel, ravioles de fruits de mer, condiments olive, mozzarella et poivrons</p>	<p>1100</p>
<p>Grilled fillet of seabass with seasonal vegetables, lobster sauce Filet de bar grillé aux légumes de saison, sauce au homard "pescatarian"</p>	<p>1200</p>
<p>Grilled salmon cooked at a low temperature, asparagus, with capers, raisins and chickpeas Saumon grillé cuit à basse température, asperges, condiments, câpres, raisins secs et pois chiches "pescatarian / gluten free"</p>	<p>1150</p>

Meat and poultry / Viandes et volaille

<p>Breast of duck pan fried with orange sauce Poitrine de canard poêlée, sauce à l'orange</p>	<p>990</p>
<p>Crispy spring roll with lamb confit, onion, mashed carrots, dates and fresh mint served with universal sauce Rouleau de printemps croustillant avec confit d'agneau, oignon, purée de carottes, dattes et menthe fraîche servie avec sauce universelle</p>	<p>1200</p>
<p>Grilled beef fillet and château potatoes with morel sauce Médaille de filet de bœuf cuit au grill, pommes château, sauce aux morilles</p>	<p>2900</p>
<p>Veal medallions with foie gras cream sauce Médallions de veau et foie gras sauce à la crème</p>	<p>3100</p>
<p>Chicken breast stuffed with spinach in garlic sauce Suprême de Volaille farci aux épinards dans une sauce à l'ail "gluten free "</p>	<p>990</p>

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Vegetarian / Végétarien

Seasonal vegetable salad and eggplant caviar with tahini and olive oil, walnut and balsamic dressing
Salade légumes de saison, caviar d'aubergine et tahina à l'huile vierge, Cerneaux de noix et vinaigrette au balsamique
200g /210 calories
"gluten free"



350

Mushroom ravioli with herbs, fine caponata, tomato sauce with basil, parmesan shavings
Raviole de champignons aux herbes, fine caponata, coulis de tomate au basilic, copeaux de parmesan

490

Seasonal salad with fried goats cheese & almond balsamic dressing
Salade de saison, beignet de fromage de chèvre, amandes et balsamique
"lacto-vegetarian / gluten free"

950

Cheese / Fromage

A selection of cheese with dried fruits and nuts
Belle sélection de fromages avec des fruits secs et des noix

750

Dessert / Les desserts

Winter Palace signature dessert.
Date tart with almonds, caramel sauce, orange tuile and vanilla ice cream
Tarte amandine aux dattes, sauce caramel, tuile à l'orange et glace vanille

540

Mango, strawberry sorbet and vanilla ice cream with meringue, pistachio and fresh fruits strawberry sauce
Sorbet mangues et fraises et glace vanille meringue, pistache avec fruits frais et sauce de fraise
"lacto-vegetarian / gluten free"

850

Traditional warm apple tart with vanilla ice cream and caramel sauce (25 minutes)
Tarte aux pommes chaudes traditionnelles avec à la vanille et sauce caramel (25 minutes)

540

Crème brûlée, orange salad, fresh mint, a chocolate and cinnamon biscuit
Crème brûlée, salade d'orange menthe fraîche, crumble au chocolat et cannelle

500

Chocolate fondant, vanilla ice cream (20 minutes)
Fondant au chocolat, glace vanille (20 minutes)

620

Seasonal fresh fruit platter
Plateau de fruits frais de saison
200g /180calories
"vegetarian / vegan / gluten free"

450



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