

L'OCCITANE
café

Dubai

BREAKFAST BASKETS

PROVENÇAL BREAKFAST

Homemade granola with yogurt, fruit salad and assorted bread basket served with jam and butter. Choice of freshly squeezed juice or hot beverage. (D,G,N,V)

Dhs 75

FRENCH COUNTRYSIDE BREAKFAST

Viennoiseries, assorted breadbasket served with jam and butter, and eggs your way. Choice of freshly squeezed juice or hot beverage. (D,G,N)

Dhs 85

L'OCCITANE SIGNATURE BREAKFAST

Pain perdu, viennoiseries, and assorted bread basket served with jam and butter. Choice of freshly squeezed juice or hot beverage. (D,G,N)

Dhs 95



ALL OUR BREAKFAST
ITEMS ARE VALID TILL
1 PM ON WEEKDAYS &
TILL 2 PM WEEKENDS

D - Dairy N - Nuts G - Gluten V - Vegetarian F - Fish S - Shellfish

VAT included

BREAKFAST ITEMS

DELIGHTFUL EGGS

EGGS YOUR WAY

Three eggs, cooked to your preference (boiled, sunny-side up, scrambled or plain omelette). Served with toasted bread and half-roasted tomato. *(D)*

Dhs 40

Add cheese, mushroom or spinach (+ Dhs 10 each)

Add salmon, bacon or sausage (+ Dhs 15 each)

EGGS BENEDICT

Two poached eggs on toasted bread, hollandaise sauce with choice of smoked salmon and asparagus or mushroom and spinach or grilled veal bacon with avocado. *(D,G)*

Dhs 75

L'OCCITANE SHAKSHOUKA

Three eggs poached in rose infused tomato harissa sauce with halloumi, capsicum & smoky eggplants. *(D,N)*

Dhs 65

L'OCCITANE WAFFLE

Turmeric savory waffle served with your choice of egg, smoked salmon, cream cheese and cherry tomatoes. *(D,G)*

Dhs 60



VEGAN TOFU WRAP

Flatbread wrap with turmeric scrambled tofu, rocket leaves, roasted pepper spread, and tomato served with mashed avocado. *(G,V)*

Dhs 55

AVOCADO ON RUSTIC TOAST

Toasted artisanal bread topped with avocado & a triple seeds mix served with your choice of egg, along with a tofu vegan sauce. *(G,N)*

Dhs 69

FRESH BERRIES GRANOLA

Freshly whipped Greek yogurt with granola mix, cocoa crumble, cassis coulis and seasonal fruits. *(D,G,N)*

Dhs 55

RAINBOW FRUIT SALAD

Fresh fruit selection steeped in passion fruit and vanilla syrup topped with crunchy almond flakes. *(V)*

Dhs 45

SUPER FOOD AÇAÍ

Fresh fruit selection steeped in almond milk blended with Brazilian açai & banana smoothie served with a homemade crunchy granola. *(N,V)*

Dhs 65

PAIN PERDU

Hand crafted brioche brûlée, custard cream, almond crumble, strawberry infused cream cheese, fresh fruits and herbs. *(D,G,N)*

Dhs 65



BB
BB
BB

PANCAKE TRIO

Fluffy pancake tower served with whipped ricotta, crème anglaise, berries with an almond crumble and a trio of sauces - chantilly cream, maple syrup and chocolate hazelnut spread. (D,G,N)

Dhs 65

APPETIZERS & SOUPS

SALMON & MANGO TARTARE

Layered salmon, mango, avocado & tomato tartare infused with preserved lemon and dill, served garnished with salmon roe. (D,G,F)

Dhs 69

FRENCH PIZZA

Puff pastry pizza with tomato sauce, parmesan stracciatella cheese topped with green leaves & extra virgin olive oil. (D,G,V)

Dhs 65

ALMOND CRUMBED CALAMARI

Almond crumbed calamari and baby squid fried to crunchy perfection, sprinkled with sweet paprika and served with mild aioli. (D,G,N,S)

Dhs 65

CRISPY CHICKEN TENDERS

Crispy breaded chicken tenders served with French Fries & a homemade chili espelette mayonnaise sauce. (D,G)

Dhs 49

SHRIMP CROQUETTES

Black squid ink bread balls stuffed with a mix of black tiger prawns and slow cooked leeks served with a romesco sauce. (S,G,N)

Dhs 58



PROVENÇAL MEATBALLS

Trio of meatballs served in a rich tomato sauce, with taggascia olives, parmesan and mixed leaves along with toasted rustic bread. (G,D)

Dhs 60



LA BURRATA

Burrata cheese served with fresh figs and figs jam, basil pesto, balsamic reduction, glossy pecans and toasted rustic bread. (D,G,N)

Dhs 69

SOUP OF THE DAY

Dhs 40

FRENCH ONION SOUP

Traditional slow cooked onions with umami rich veal broth served with melted Emmental cheese and sourdough croute. (G,D)

Dhs 45

CREAMY MUSHROOM SOUP

Velvety pureed wild mushroom and leek soup topped with shaved black truffle and bread croutons. (D,G,V)

Dhs 49

PUMPKIN SOUP

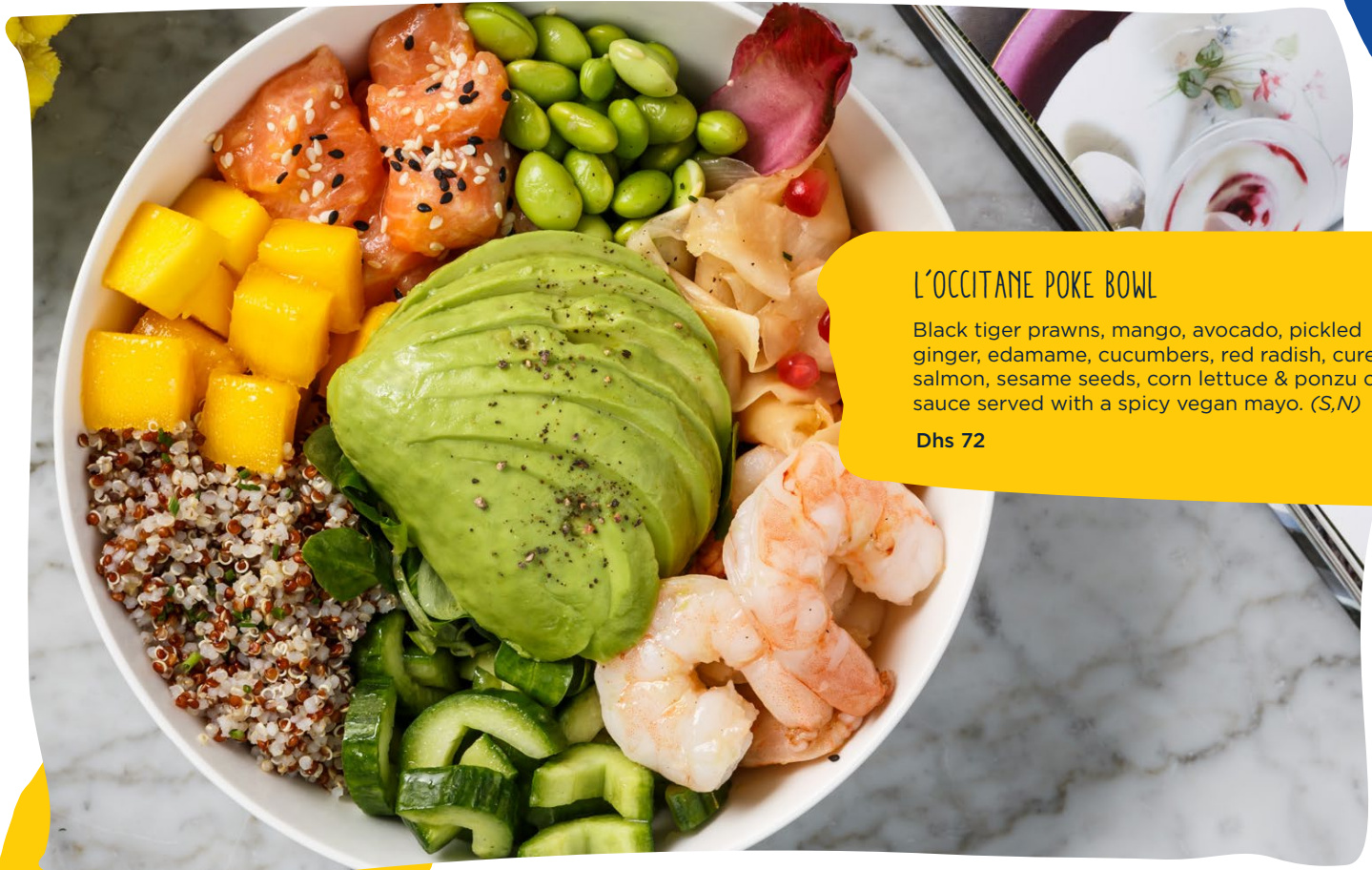
Velvety pumpkin soup with freekeh along with pistachio, mint, pomegranate and pumpkin seeds. (G,N,V)

Dhs 45

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VAT included





L'OCCITANE POKE BOWL

Black tiger prawns, mango, avocado, pickled ginger, edamame, cucumbers, red radish, cured salmon, sesame seeds, corn lettuce & ponzu citrus sauce served with a spicy vegan mayo. (S,N)

Dhs 72

SALADS

KALE & QUINOA TABBOULEH

Kale leaves, quinoa, avocado, glazed pecans, feta cheese, green apple, cherry tomatoes, pomegranate and apple cider dressing. (D,N)

Dhs 55

L'OCCITANE CAPRESE SALAD

Marinated cherry mozzarella, baby heirloom tomatoes, sliced avocado, assorted mixed greens, basil leaves, and pinenuts served tossed in house vinaigrette with grilled chicken breast. (D,N)

Dhs 69

STRAWBERRY & HALLOUMI SALAD

Rocket leaves mixed with dried figs, fresh strawberries, blueberries & pomegranate. Topped with toasted pistachios & pomegranate balsamic dressing. (D,N,V)

Dhs 69

PRAWN & MANGO SALAD

Black tiger prawns, corn lettuce, lentil de puy, radicchio, avocado, mango, coriander, hazelnuts and yuzu dressing. (S,N)

Dhs 67

CRUNCHY CAESAR SALAD

Baby gem lettuce tossed in a creamy parmesan dressing topped with bread croutons and parmesan crisp with your choice of grilled chicken (+ Dhs 7) or shrimps (+ Dhs 14). (D,G,V)

Dhs 55

ROCKET & SPINACH SALAD

A hearty salad of dried figs, sundried tomatoes & heirloom tomatoes, toasted hazelnuts, almonds, pistachio, fluffy ricotta & shaved pecorino cheese served dressed with orange citronette. (D,N,V)

Dhs 65

BURGERS & SANDWICHES

RACLETTE BURGER

Turmeric flavored brioche bun with grilled certified Angus beef patty served with sautéed baby spinach, mayonnaise, sun blushed tomatoes, glazed onions and table side liquified raclette cheese. *(D,G,N)*

Dhs 95

CHICKEN CLUB SANDWICH

Toasted bread sandwich with grilled chicken, avocado, fried eggs, mayonnaise, lettuce and bacon slices. Served with French fries. *(D,G)*

Dhs 59

VEGAN TOFU WRAP

Flatbread wrap with turmeric scrambled tofu, rocket leaves, roasted pepper spread, and tomato served with mashed avocado. *(G,V)*

Dhs 55



LOBSTER SLIDERS

Fresh brioche buns paired with Canadian red lobster, celery, chives, tomato, chili espelette mayonnaise, served with French fries. *(S,G)*

Dhs 99

VAT included



GNOCCHI DAUBE

Certified Angus beef short rib slow cooked to fork tender perfection served with brown butter and potato gnocchi with pan juice and balsamic glaze. (D,G)

Dhs 89

PASTA & RISOTTO



RAVIOLI BOLOGNESE

Homemade ravioli served with a rich meaty bolognese ragout and parmesan cheese. (D,G)

Dhs 65

YELLOW RISOTTO

Carnaroli rice cooked in a saffron broth served with pan-seared cèpes mushrooms. (D,V)

Dhs 79

MUSHROOM RISOTTO

Arborio rice, wild mushrooms, parmesan crisp and porcini dust. (D,G)

Dhs 75

PENNE ARRABBIATA

Penne served in a picante spicy tomato & parsley sauce with aged parmesan. (D,G,V)

Dhs 57

BLACK TRUFFLE TAGLIATELLE

Hand crafted tagliatelle pasta tossed in parmesan emulsion with shaved black truffle. (D,G,V)

Dhs 75

LINGUINE AUX CREVETTES

Linguine served tossed in a velvety tomato & prawn stock with native shrimps & cheese. (D,G,S)

Dhs 95

MAIN COURSES

GRILLED SEABASS

Pan-fried seabass served with a carrot/ginger purée along with snow peas, asparagus, cherry tomatoes and a fresh herbs salsa. *(D,G,N,F)*

Dhs 109

STEAK FRITES

Beef rib eye with herb butter served with our signature glazed sauce and French fries. *(D)*

Dhs 119

BEEF TENDERLOIN

Beef tenderloin served with triple cooked French fries, roasted cherry tomatoes, portobello mushrooms, and your choice of sauce (mushroom, black pepper or veal jus). *(D)*

Dhs 129

PAN ROASTED SALMON

Pan-roasted salmon coated with sesame seeds served with celeriac purée, corn lettuce and yuzu butter sauce. *(D,S)*

Dhs 109

CHICKEN PROVENÇAL

Grilled chicken served with a hearty casserole of tomatoes & purple olives with a basil/pesto sauce and artisanal bread toasts. *(N)*

Dhs 95

PRAWNS ROYALE

Sautéed native prawns served with black venere rice, vegan celery mayonnaise, pistachio crumble and fresh herbs. *(D,G,N,S)*

Dhs 115



SIDE DISHES

Sautéed Spinach (D, V)	Dhs 26
French Fries (V)	Dhs 23
French Fries with Truffle & Cheese (D, V)	Dhs 33
Roasted Potatoes (V)	Dhs 26
Mashed Potatoes (D, V)	Dhs 26
Steamed Vegetables (V)	Dhs 23
Butter-poached Asparagus (D,V)	Dhs 26



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MACARONS

Choose from your favorite flavors:
Pistachio, lavender, rose, vanilla, chocolate, lemon,
& raspberry. (D,G,N,V)

1 piece

11 Dhs

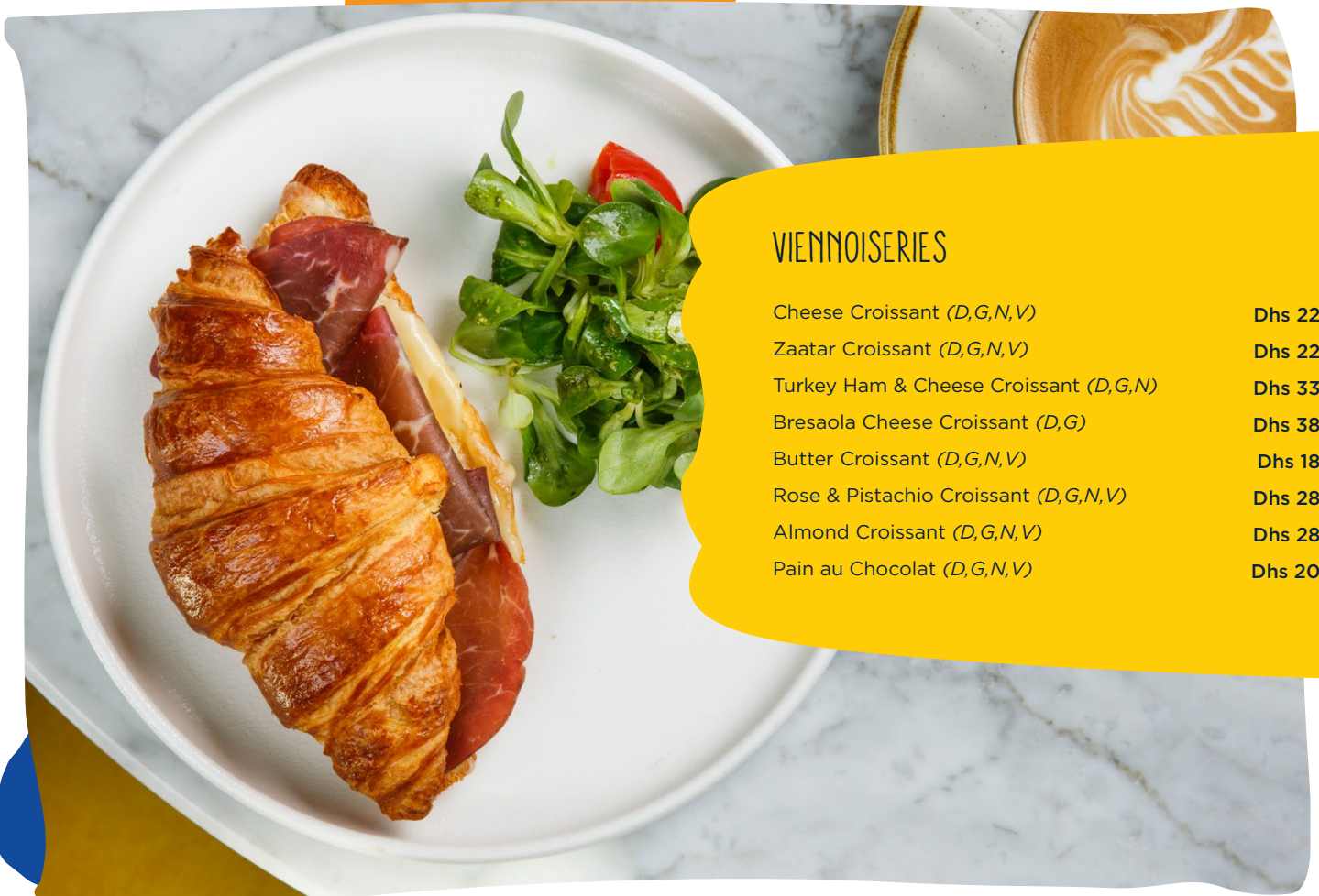
6 pieces

60 Dhs

12 pieces

110 Dhs





VIENNOISERIES

Cheese Croissant (D,G,N,V)	Dhs 22
Zaatar Croissant (D,G,N,V)	Dhs 22
Turkey Ham & Cheese Croissant (D,G,N)	Dhs 33
Bresaola Cheese Croissant (D,G)	Dhs 38
Butter Croissant (D,G,N,V)	Dhs 18
Rose & Pistachio Croissant (D,G,N,V)	Dhs 28
Almond Croissant (D,G,N,V)	Dhs 28
Pain au Chocolat (D,G,N,V)	Dhs 20

PASTRIES

Black Forest Cake (D,G,N,V)

Dhs 45

Fruit Tart (D,G,V)

Dhs 40

Carrot Cake (D,G,N,V)

Dhs 40

Milk Cake (D,G,V)

Dhs 55

Mille-Feuille (D)

Dhs 45

Madeleines (D,G,V)

6 pieces

Dhs 15

12 pieces

Dhs 27



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DESSERTS

L'OCCITANE CRÊPES

Crêpes with chocolate spread, served with mixed berries. (D,G,N,V)

Dhs 45

PANCAKE TRIO

Fluffy pancake tower served with whipped ricotta, crème anglaise, berries with an almond crumble & a trio of sauces - chantilly cream, maple syrup & chocolate hazelnut spread. (D,G,N,V)

Dhs 65

LUSCIOUS CHOCOLATE FONDANT

Decadent self-saucing %70 Acarigua chocolate pudding served with crème Anglaise, cocoa nib crumble, vanilla ice cream and seasonal fruits (D,G,N,V)

Dhs 52

TIRAMISU

Layered dessert of mascarpone cream, steeped savoiardi biscuit with coffee note, served with candied orange and edible flowers. (D,G,V)

Dhs 45



OOPS...I DROPPED THE KADAYIF TART

Kadayif tart, filled with cheese mousse, saffron & cardamom sauce with syrup, almond & pistachio. (D,G,N,V)

Dhs 45

PAIN PERDU

Hand-crafted brioche with custard cream, almond crumble, strawberry infused cream cheese, fresh fruits and herbs. (D,G,N,V)

Dhs 65

ARTISANAL L'OCCITANE ICE CREAM

Two scoops of ice cream with your choice of flavors: chocolate, vanilla, strawberry, pistachio or rose. (D,N,V)

Dhs 39



FOR THE LITTLE ONES



BEEF SLIDERS

Sliders with salad, tomato mayonnaise and ketchup. Served with French fries. (D,G)

Dhs 59



PENNE PASTA

Your choice of tomato sauce or cream sauce. (D,G,V)

Dhs 40



GRILLED CHICKEN

Served with French Fries. (D,N,G,V)

Dhs 55



CHICKEN TENDERS

Served with French Fries. (D,G)

Dhs 49



FRESH FRUIT SMOOTHIES

Pitaya & banana, avocado & dates, passion mango and wild berries.

Dhs 38

COLD DRINKS

WATER

Evian 350 ml / 750 ml
Badoit 350 ml / 750 ml

Dhs 22 / Dhs 32
Dhs 22 / Dhs 32

SOFT DRINKS

Pepsi, Diet Pepsi, 7up, Diet 7up or Mirinda.

Dhs 20

SELECTION OF FRESH JUICES

Orange, pineapple, mango, watermelon, green apple or lemon with mint.

Dhs 32

MILKSHAKES

Banana, chocolate, vanilla, strawberry, caramel or pistachio shake.

Dhs 35

ICED TEAS

Bali green tea, fidji green tea, peche flavored, jardin bleu, samba fruit and touareg.

Dhs 30



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HOT DRINKS

HOT TEAS BY DAMMANN FRÈRES

Green: Green Tea With Mint, Jasmine Tea, Green Tea Gun Powder, Miss Dammann, Touareg, Bali **Dhs 30**

Black: English Breakfast, Earl Grey, 4 Fruits Rouges

White: Passion de Fleurs

Fruity: Carcadet Nuit D'été

SELECTION OF PREMIUM TEAS

Green:

Houjicha BIO **Dhs 42**

Lung Ching BIO **Dhs 42**

Sencha Fukuyu BIO **Dhs 55**

Jasmine Baiyunshan BIO **Dhs 55**

Black:

Assam Ramunagger BIO **Dhs 42**

Yunnan Heling BIO **Dhs 42**

Dark:

Yunnan Pu-Erh BIO **Dhs 42**

HERBAL INFUSIONS

Chamomile, peppermint, and rooibos vanille **Dhs 30**

CLASSIC / ORGANIC COFFEES

Latte **Dhs 27 / 35**

Cappuccino **Dhs 27 / 35**

Macchiato **Dhs 22 / 28**

Espresso **Dhs 20 / 26**

Double Espresso **Dhs 25 / 32**

Café Viennois **Dhs 30 / 35**

Americano **Dhs 25 / 32**

Iced Coffee **Dhs 30 / 35**

Hot Chocolate **Dhs 30**

Floral Espresso Single Origin **Dhs 22**

Add soya, almond or coconut milk
(+ Dhs 5 each)



ARTISAN LATTES

Honey, rose, lavender, matcha or pistachio latte.

Dhs 30

A TASTE OF PROVENCE

ae.loccitane.com

