

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 SERVED TILL
1 PM ON WEEKDAYS &
TILL 2 PM WEEKENDS

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

VAT included



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 67

VEGAN SPIRULINA CHIA PUDDING

Vegan blue spirulina chia pudding with almond and coconut milk, and exotic fruit selection and honey granola. 🌱(V)

Dhs 67



BEEF CHEEKS EGGS BENEDICT

Two poached eggs on brioche toasted bread served with tender beef cheeks, avocado and crispy potatoes. (D,G)

Dhs 82



BREAKFAST

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)

CLASSIC EGGS BENEDICT

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

Dhs 75

LOBSTER EGGS BENEDICT

Two poached eggs on brioche toasted bread, hollandaise sauce served with Canadian lobster & avocado salad. (S,G,D)

Dhs 99

L'OCCITANE SHAKSHOUKA

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

Dhs 67

L'OCCITANE WAFFLE

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

Dhs 62



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 67

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 67

PAIN PERDU

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

Dhs 67

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 67

CALAMARI TEMPURA

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

Dhs 67

CRISPY CHICKEN TENDERS

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

Dhs 49

DUCK CROQUETTES

Crunchy croquettes stuffed with duck, served with a fig/lime/berry aioli. (G,D)

Dhs 59

BEEF CARPACCIO

Beef carpaccio with rocket leaves, parmesan, balsamic reduction, tomatoes, sunchokes and herb salsa. (D)

Dhs 67



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)

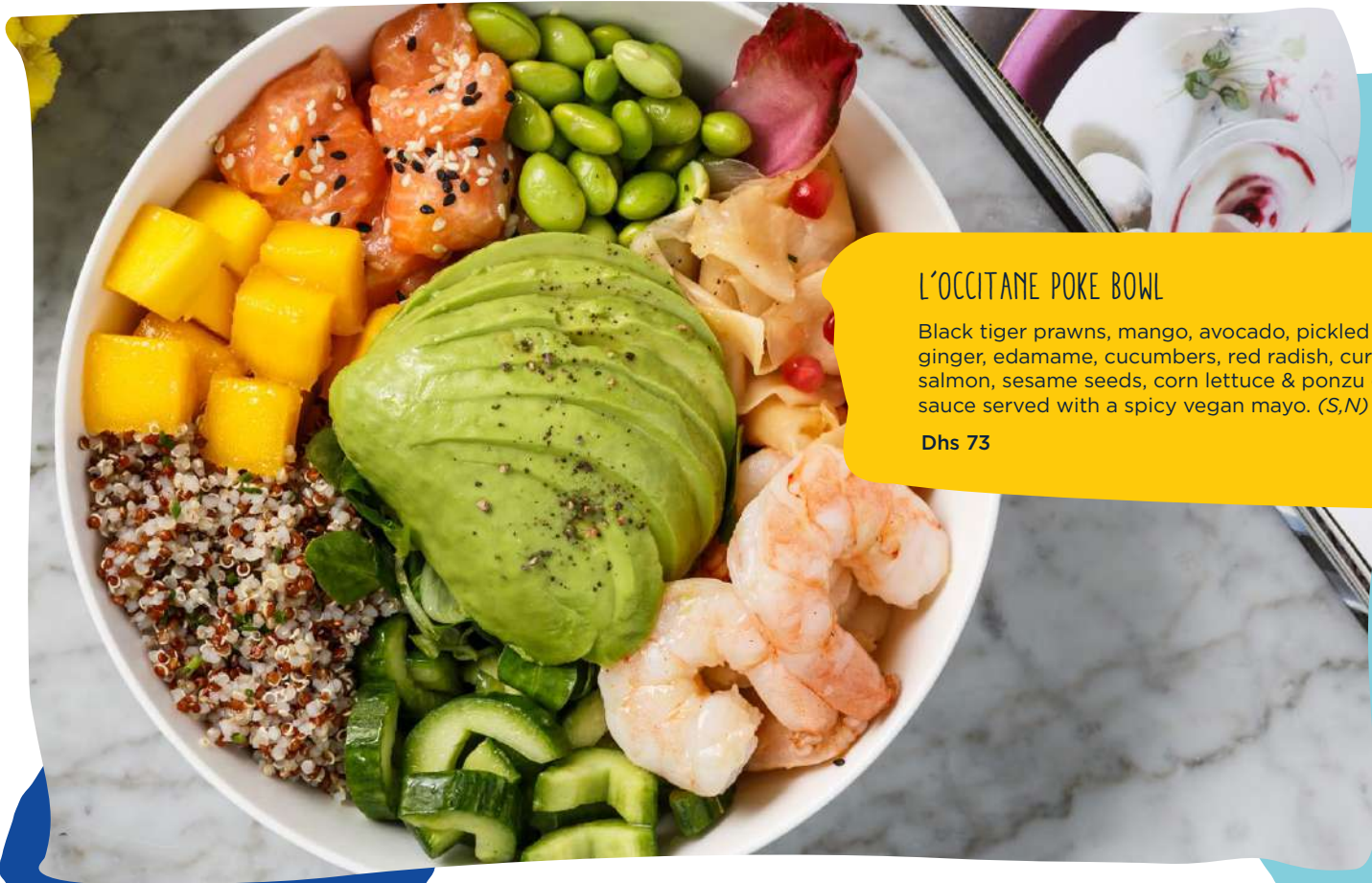
Dhs 49

PUMPKIN SOUP

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

Dhs 45





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 73

SALADS

KALE & QUINOA TABBOULEH

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

Dhs 57

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 69

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

MEDITERRANEAN SEABREAM SALAD

Mediterranean salad with orange segments, tomatoes, sumac, pita bread, radish, onions and grilled seabream fillet. (S,G)

Dhs 69

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 BRIOCHE BURGER

Chicken breast with avocado, espelette aioli, tomato, and lettuce. Served with French fries and a garden salad. (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 TARTINE

Canadian red lobster tartine paired with celery, chives, tomato, chili espelette mayonnaise. Served with French fries and a garden salad. (S,G,D)

Dhs 99



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 67

YELLOW RISOTTO

Carnoli rice cooked in a saffron broth served with grilled calamari & herb salsa. (S,D)

Dhs 79

MUSHROOM RISOTTO

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

Dhs 77

PENNE ARRABBIATA

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

Dhs 58

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

PRAWNS ROYALE

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

Dhs 115

STEAK FRITES

Black Angus ribeye steak served with our signature glazed sauce & French fries. *(D)*

Dhs 125

GRILLED SALMON STEAK

Grilled salmon steak served with mashed potatoes, crazy tomato water, taggiasca olives and asparagus. *(D,S)*

Dhs 109

BLACK ANGUS TENDERLOIN

Beef tenderloin served with glazed carrots, horseradish cream and asparagus. *(D)*

Dhs 135



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



CHICKEN PROVENÇAL

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

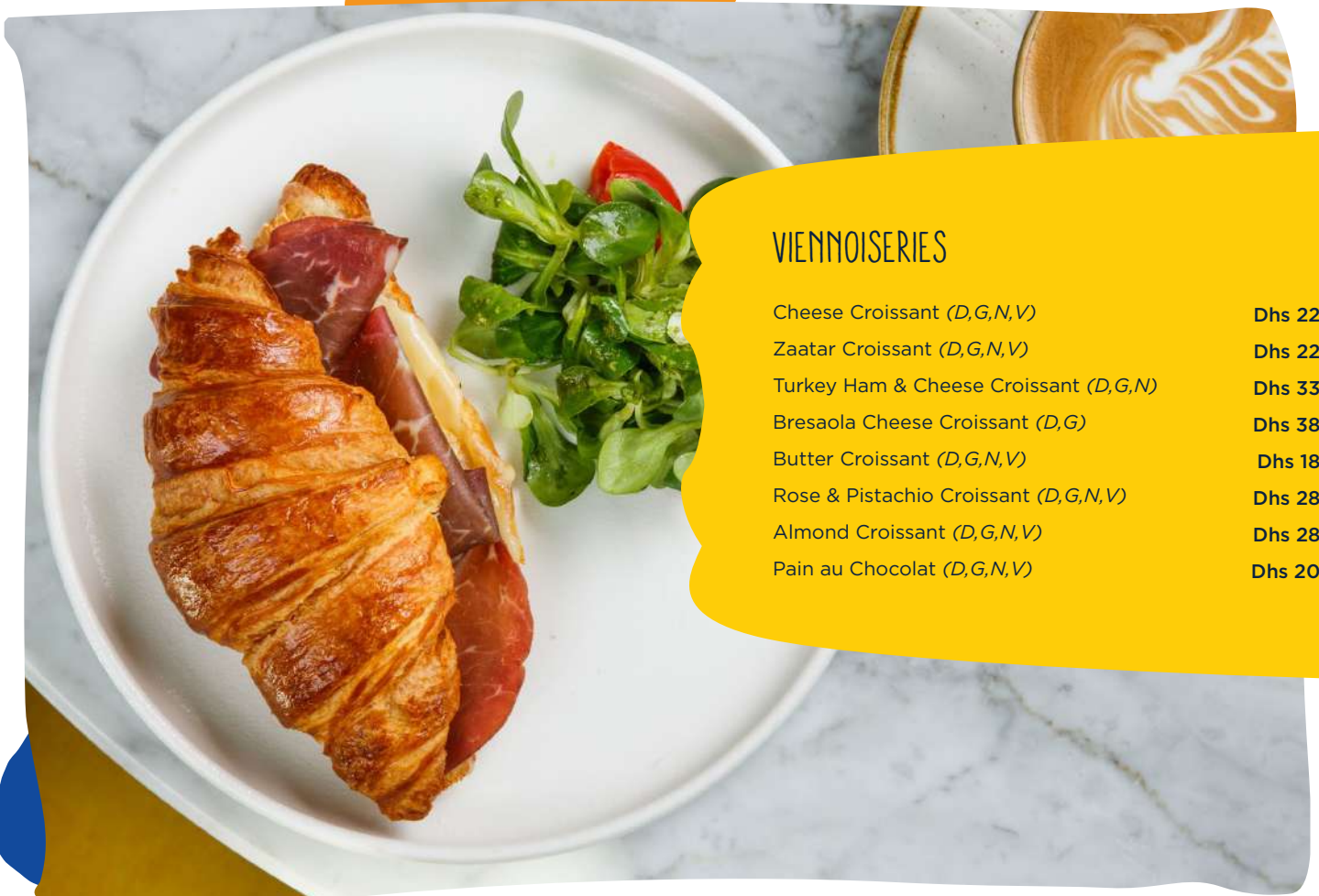
Dhs 95

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



DESSERTS

ALL ABOUT ROSE PANNA COTTA

Rose panna cotta with rose syrup, pistachio and rose ice cream. (D,V)

Dhs 42

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 67

TIRAMISU

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

Dhs 45

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 55



LEMON VERBENA MERINGUE

Lemon and verbena cream meringue served with an orange sorbet. (D,V)

Dhs 42

ARTISANAL L'OCCITANE ICE CREAM

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

Dhs 39





L'OCCITANE CRÊPES

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

Dhs 47



PAIN PERDU

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

Dhs 67



STRAWBERRY ELDER FLOWER CREAM

Elder flower mascarpone, strawberries and basil sorbet. (D,V)

Dhs 47

FOR THE LITTLE ONES



RAINBOW RISOTTO

Vegetable creamy risotto with carrots, green peas, cherry tomatoes, bell peppers & asparagus. (D,V)

Dhs 40



BEEF SLIDERS

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

Dhs 59

GRILLED CHICKEN

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

Dhs 55

CHICKEN TENDERS

Served with French Fries. (D,G)

Dhs 49



PENNE PASTA

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

Dhs 40

MOCKTAILS

Discover our exclusive mocktails inspired by the Provence we love - crafted in collaboration with **Matthias Giroud (WM. Signature)**, a worldwide known French mixologist.

Created after L'OCCITANE iconic collections, our signature mocktails offer a moment of delight for all senses through beautiful textures, luminous scents & authentic ingredients.



L'OCCITANE ROYALE

*Inspired by L'Occitane x Pierre Hermé
Rose Saffron Fragrance*

Dhs 56

When French elegance meets Middle Eastern classics...

Discover a unique blend of passion fruit and saffron syrup with rose/soda water and fresh mint leaves.



BUBBLE SKY

Inspired by L'Occitane Aqua Réotier Collection Dhs 49

Dive in the ever blue sky of South of France, as blue as its natural spring waters...

Unique homemade soda with cold floral infusion of orange blossom, butterfly peas & a touch of agave syrup infused with organic mandarin essential oil.



MAGIC BOX

Inspired by L'Occitane x Pierre Hermé Raspberry & Matcha Green Tea Fragrance Dhs 49

Bring back your childhood memories with this playful drink inspired by the world of pastry...

A cheerful creation made of fresh raspberry purée, mango juice and coconut water, topped with a green tea matcha foam. This surprise drink also includes macarons to please your sweet tooth!



BICYCLE OF THE SUN

Inspired by L'Occitane Immortelle Collection Dhs 56

Imagine riding a bicycle through the fields of Provence on a bright sunny day...

Combination of pineapple and lemon juice with a touch of artisanal vanilla syrup infused with immortelle flowers.



ROSE BASKET

Inspired by L'Occitane Rose Collection Dhs 49

Grab a basket & let us take you on a tour of our Provençal flower market, let the colors & smell transport you...

A flavorful combination of pomegranate juice, cranberry juice, rose syrup with a touch of lemonade.



SECRET GARDEN

Inspired by L'Occitane Verbena Collection

Dhs 49

Let the walk into our secret garden refresh you during a hot summer day...

A revitalizing fusion of mint leaves, cucumber, lemon yuzu juice & our signature verbena syrup.



MOON SHADOW

Inspired by L'Occitane x Pierre Hermé Black Lemon Fragrance

Dhs 49

Unlock the secrets of citrus fruits and lift your mood with a lively mocktail...

A refreshing mix of artisanal bergamot black tea and yuzu purée paired with fresh lemon juice and homemade lemon soda.



L'OCCITANE RAINBOW

Inspired by L'Occitane Lavender Collection

Dhs 56

They say rainbows are more beautiful in Provence. Have you ever seen a rainbow in a lavender field?

A delicious blend of grapefruit and pineapple juice, with a lavender syrup and butterfly peas cold infusion.



NUAGE DE PROVENCE

Inspired by L'Occitane Almond Collection

Dhs 56

Picture yourself during a morning stroll in the woods, surrounded by the clouds of early hours...

Rich almond milk blended with red apple juice & elderflower syrup, with a delicious almond/coconut foam.



FRESH FRUIT SMOOTHIES

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

Dhs 38



ARTISAN LEMONADES

Rose lemonade and lavender lemonade.

Dhs 30

COLD DRINKS



ENERGY BOOSTERS

Spinach & peach - smoothie with spinach, passion purée, lemon and peach fresh juice, laban and rose water, topped with granola.

Dhs 38

L'Occitane Colada - almond orgeat syrup blended with lemon, orange & pineapple juice.

SELECTION OF FRESH JUICES

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

Dhs 32

SOFT DRINKS

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

Dhs 20

ICED TEAS

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

Dhs 30

MILKSHAKES

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

Dhs 35

WATER

Evian 350 ml / 750 ml

Dhs 22 / Dhs 32

Badoit 350 ml / 750 ml

Dhs 22 / Dhs 32

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

Lung Ching BIO

Sencha Fukuyu BIO

Jasmine Baiyunshan BIO

Dhs 42

Dhs 42

Dhs 55

Dhs 55

Black:

Assam Ramunagger BIO

Yunnan Heling BIO

Dhs 42

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, pistachio or charcoal latte.

Dhs 30

A TASTE OF PROVENCE 

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04.346.1825
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