

L'OCCITANE
café

BREAKFAST BASKETS

**OUR BREAKFAST IS SERVED TILL 1 PM
ON WEEKDAYS & 2 PM ON WEEKENDS**

Pulled Duck Benedict Dhs 90

Tender pulled duck meat on toasted waffle topped with poached egg and drizzled with house made maltaise sauce. (D, G)

French Countryside Breakfast Dhs 85

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

Provencal Breakfast Dhs 77

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



L'Occitane Signature Breakfast Dhs 95

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

BREAKFAST BASKETS



Pancake Trio Dhs 70

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



Super Food Acai Dhs 67

Fresh food selection steeped in almond milk blended with Brazilian acai and banana smoothie served with a homemade crunchy granola. (N,V)



Fresh Berries Granola Dhs 55

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



Vegan Spirulina Chia Pudding Dhs 68

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

DELIGHTFUL EGGS

Eggs Your Way Dhs 40

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

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

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

Classic Eggs Benedict Dhs 75

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

Lobster Eggs Benedict Dhs 120

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



Steak & Eggs Dhs 135

Chef's choice of char-grilled steak with your style of eggs and a side of crunchy potato rosti, avocado and grilled tomato. (D)



Oriental Breakfast Dhs 72

Choice of egg served with grilled pita bread topped with beef ragu, red chilli, pepper salsa, pistachio and drizzled with Greek yoghurt. (D,G,N)

DELIGHTFUL EGGS



Beef Cheeks Eggs Benedict Dhs 82

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



Avocado on Rustic Toast Dhs 70

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



Kale & Egg Toast Dhs 75

Artisanal bread with sautéed kale topped with a crispy sunny side up egg and sesame seeds, served with avocado on the side. (D,N,G)



L'Occitane Waffle Dhs 90

Potato savoury waffle, served with your choice of eggs topped with smoked salmon, sliced avocado, shallots, cherry tomatoes, yogurt and garnished with Oscieta caviar. (D,G)

APPETIZERS



King Crab and Courgette Tempura Dhs 100

Perfectly crispy served topped with fresh cress salad with a side of tangy tartar sauce



Wagyu Meat Balls Dhs 80

Tender Wagyu beef braised in marinara sauce. (G,D)

Salmon & Mango Tartare Dhs 75

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

Grilled Zucchini with Burrata Dhs 75

Plump burrata served with deliciously grilled zucchini, crushed pistachio, heirloom tomatoes and salsa verde. (D,V,N)

Lobster & Prawn Beignets Dhs 100

Spongy beignets filled with a lobster and prawn zesty mixture combining tomato and celery. (D,V,S)

Crispy Chicken Tenders Dhs 60

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

Pumpkin Roquefort Arancini Dhs 62

Creamy Roquefort cheese and pumpkin wrapped in a crispy golden shell served with pumpkin orange jam. (D,G)

French Pizza Dhs 70

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

SOUPS



Soup of the Day Dhs 40

Creamy Mushroom Soup Dhs 49

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

Pumpkin Velouté Soup Dhs 45

Served with Parmesan choux and cream. (D, G, V)

Creamy (vegan!) Asparagus Soup Dhs 42

Cream of asparagus soup cooked with potato puree & almond milk topped with grilled asparagus and almond flakes accompanied with toasted bread. (V) 🌱

Roasted Tomato Soup Dhs 43

Topped with olive tapenade, basil, and homemade crunchy garlic bread.



Broccoli Soup Dhs 45

Creamy broccoli puree topped with black truffles and crunchy Parmesan crisp. (D, V)



Lobster Bisque Soup Dhs 70

Creamy seafood essence served with a golden crisp puff pastry lid. (S,D)



SALAD



Radicchio Salad Dhs 70

Chopped red radicchio leaves served with miso dressing, glassy pecans, quinoa, pomegranate, chives topped with balsamic reduction and crunchy goat cheese balls.

Prawn & Mango Salad Dhs 75

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

Grilled Halloumi Salad Dhs 69

Grilled halloumi served with baby spinach, burghul, chickpeas, pumpkin, walnuts topped with tahini dressing. (D,N)

Kale & Quinoa Tabbouleh Dhs 62

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

Caesar Salad with Lobster Dhs 120

Baby gem wedges, pickled shallots, Parmesan croutons topped with Canadian lobster, (S, D, G)

Grilled Octopus Salad Dhs 75

Meaty and tender Octopus with potato, avocado, taggiasca olives, tomato, cucumber, onion, and capers drizzled with green tahini dressing. (V,F)



L'Occitane Poke Bowl Dhs 73

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)



L'Occitane Niçoise Salad Dhs 73

Cured tuna mixed with red radish, Kalamata olives, qual eggs, cherry tomatoes, baby potatoes, green beans, avocado and mixed leaves drizzled with French dressing. (V,F)

BURGERS & SANDWICHES



Raclette Burger Dhs 90

Turmeric flavoured brioche bun with grilled certified angus patty served with crunchy bacon, tomato, lettuce with our special sauce and raclette cheese, with a side of crunchy fries. (D,G)



Chicken Brioche Burger Dhs 70

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



King Crab Brioche Roll Dhs 120

Real king crabs served with warm brioche buns topped with avocado, tomato concasse, celery sticks, spring onions with a side of French fries and green salad. (D,G,S)



Vegan Tofu Wrap Dhs 55

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

PASTAS

Mediterranean Rigatoni Dhs 58

Rigatoni served in a picante spicy tomato sauce with eggplant and taggiasca olives. (D,G,V)

Gnocchi Daube Dhs 115

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)

Duck Ravioli Dhs 75

Homemade ravioli stuffed with duck confit served in a porcini mushroom sauce. (D,G)

Ratatouille Lasagna Dhs 72

Roasted eggplant, zucchini and bell peppers blended with aromatic herbs and a savoury marinara sauce. (D, V, G)

Ravioli Bolognese Dhs 70

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



Black Truffle Tagliatelle Dhs 85

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



Lobster Linguini Dhs 160

Linguini pasta with fresh grilled lobster tail and claw tossed in a creamy sauce flavored with basil and cherry tomatoes. (D,S)

RISOTTOS



Yellow Risotto Dhs 82

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



Mushroom Risotto Dhs 82

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

MAIN COURSES



Grilled Salmon Steak Dhs 109

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

Chicken Paillard Dhs 105

Pan fried chicken cooked with sun dried tomato, pesto, green beans, grilled artichokes, and fresh rocket leaves with a side of crunchy fries. (G,V)



Grilled Seabass Dhs 110

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

Lobster Frites Dhs 200

Whole grilled Canadian lobster topped with hollandaise sauce with a side of French fries and petit salad.



Grilled Lamb Chops Dhs 135

Tender garlic and herb marinated lamb chops topped with red chilli and kalamata olives served on homemade flat bread with a side of organic yogurt and zucchini mint pesto. (D,G,V)

Steak Frites Dhs 140

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

MAIN COURSES



Beef Rossini Dhs 155

Black angus tenderloin, served with seared Foie grass, black truffle, creamy mashed potato, and crispy bread

King Crab Salad on Arborio Rice Dhs 140

King crab paired with creamy avocado, tomato and cucumber atop crunchy Arborio rice cakes drizzled with zesty garlic aioli. (D, S, G)

Pulled lamb with Potato Au Gratin Dhs 130

Slow cooked, tender lamb with a side of creamy potato au gratin and baby gem salad. (D, G)

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 26

Butter-poached Asparagus (D,V) Dhs 23

DESSERTS



All About Rose Panna Cotta Dhs 42

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



Strawberry Elder Flower Cream Dhs 47

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



Pancake Trio Dhs 67

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)



Artisanal L'Occitane Ice Cream Dhs 39

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

DESSERTS



Chocolate Mousse Cake Dhs 48

Triple chocolate mousse cake served with vanilla ice cream and English cream. (D,G,N)



Pain Perdu Dhs 75

Homemade praline brioche, poached rose infused pears, blackberry, strawberry, hazelnut, crest, English cream, whipped cream with a side of vanilla ice cream. (D,G,N)



Mixed Berry Cheesecake Dhs 48

Delicious creamy cheesecake with a side of raspberry ice cream. (D,G)



Luscious Chocolate Fondant Dhs 55

Decadent molten lava cake with vanilla ice cream, almond crumble, fresh berries, drizzled with custard cream. (D,G,V)

DESSERTS



Tiramisu Dhs 45

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



Crème Caramel Flan Dhs 46

Velvety smooth caramel infused custard with poached apricots. (D, G)



L'Occitane Crêpes Dhs 50

Crêpes with chocolate spread, fresh fruit topped with vanilla ice cream. (D,G,N)



Crème Brûlée Dhs 47

Coffee crème brûlée with a creamy interior and a caramelized topping served with fluffy lavender madeleines. (D,G,V)

DESSERTS



Chocolate & Raspberry Cake Dhs 48

Chocolate and raspberry cake with almond dacquoise, raspberry ganache and chocolate mousse. (D,G,NV)



Apricot Delight Dhs 52

Crunchy cornflakes tart topped with white chocolate mousse, apricot jam and vanilla sponge.



Paris Brest Dhs 45

Choux pastry filled with praline flavored cream garnished with roasted hazelnuts. (D,G,NV)



Fig Tart Dhs 39

Tart with fresh figs paired with almond & mascarpone cream. (D,G,NV)

MACARONS

Dhs 11 | Dhs 60 | Dhs 110

Choose from your favorite flavors:
(D,G,NV)

Pistachio
Lavender
Rose
Vanilla
Chocolate
Lemon
Raspberry

1 piece

6 pieces

12 pieces



VIENNOISERIES

Cheese Croissant (D,G,NV) Dhs 28

Zaatar Croissant (D,G,NV) Dhs 24

Turkey Ham & Cheese Croissant (D,G,N) Dhs 38

Bresaola Cheese Croissant (D,G) Dhs 40

Butter Croissant (D,G,NV) Dhs 18

Rose & Pistachio Croissant (D,G,NV) Dhs 30

Almond Croissant (D,G,NV) Dhs 30

Pain au Chocolat (D,G,NV) Dhs 24



PASTRIES



Signature Éclairs (D,G,V) Dhs 45

Iconic chou pastry with creamy filling.
Ask our team for the available selection.

Apple Tart (G,V) Dhs 45

Apple tart topped with a vanilla ice cream
and caramel syrup.

Madeleines (D,G,V) Dhs 45 | Dhs 27

6 pieces
12 pieces

FOR THE LITTLE ONES



Chicken Tenders Dhs 49

Served with French Fries. (D,G)

Penne Pasta Dhs 40

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

Grilled Chicken Dhs 55

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

Rainbow Risotto Dhs 40

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

Beef Sliders Dhs 59

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

MOCKTAILS



L'Occitane Royale Dhs 45

Inspired by L'Occitane x Pierre Hermé
Rose Saffron Fragrance

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.



Note Intense Dhs 45

Inspired by L'Occitane x Pierre Hermé
Intense fragrance collection

A unique blend created just as perfume signature drink...

This mocktail blends notes of almond, cinnamon & ginger with fresh lime & lychee juice.



L'Occitane Art Dhs 45

Inspired from L'Occitane fruity masks collection

We invite you to explore your own creativity while mixing the ingredients just like a painter would with his color palette.

A fruity mix of fresh grapefruit and blackcurrant with a refreshing thyme soda blend.



Signature Bee Dhs 45

Inspired by L'Occitane cleansing infusions

An invitation to explore the world of honey, nature's liquid gold...

Artisanal infusion made with fresh pineapple juice and 3 different honey blends with a citrus touch topped with a homemade fig foam, paired with dried & fresh figs.

MOCKTAILS



Bubble Sky Dhs 45

Inspired by L'Occitane Aqua Réotier Collection

**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 Dhs 45

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

**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 Dhs 45

Inspired by L'Occitane Immortelle Collection

**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 Dhs 45

Inspired by L'Occitane Rose Collections

**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.

MOCKTAILS



Secret Garden Dhs 45

Inspired by L'Occitane Verbena Collection

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 Dhs 45

Inspired by L'Occitane x Pierre Hermé Black Lemon Fragrance

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 Dhs 45

Inspired by L'Occitane Lavender Collection

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 Dhs 45

Inspired by L'Occitane Almond Collection

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.



DRINKS

Energy Boosters **Dhs 38**

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

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

Selection of Fresh Juices **Dhs 32**

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

Water **Dhs 22 | Dhs 32**

Sparkling Evian 330 ml / 750 ml

Still Evian 330 ml/ 750 ml

Iced Teas **Dhs 30**

Bali green tea, fidji green tea, peche flavored, jardin bleu, passion framboise and touareg.

Iced Coffees **Dhs 27**

Latte, americano or mocha.

Milkshakes **Dhs 35**

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

Soft Drinks **Dhs 20**

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



DRINKS



Artisan Lattes Dhs 30

Honey, rose, lavender, matcha, pistachio.



Frappés Dhs 35

Vanilla, hazelnut, caramel, matcha or mocha.



Artisan Lemonades Dhs 30

Rose Lemonade
Lavender Lemonade



Fresh Fruit Smoothies Dhs 38

Pitaya & banana, Avocado & dates
Passion fruit & mango, Wild berries



DRINKS

Hot Teas by DAMMANN Frères **Dhs 30**

Green, Black, White or Fruity.

SELECTION OF PREMIUM TEAS

Green Houjicha BIO **Dhs 42**

Green Lung Ching BIO **Dhs 42**

Green Sencha Fukuyu BIO **Dhs 55**

Green Jasmine Baiyunshan BIO **Dhs 55**

Black Assam Ramunagger BIO **Dhs 42**

Black Yunnan Heling BIO **Dhs 42**

Dark Yunnan Pu-Erh BIO **Dhs 42**

Herbal Infusions **Dhs 30**

Chamomile, peppermint, and rooibos vanille.

CLASSIC

Latte **Dhs 27**

Cappuccino **Dhs 27**

Macchiato **Dhs 22**

Espresso **Dhs 20**

Double Espresso **Dhs 25**

Café Viennois **Dhs 30**

Americano **Dhs 25**

Hot Chocolate **Dhs 30**

Spanish Latte **Dhs 30**



Flat White **Dhs 27**

Mocha **Dhs 30**

Cortado **Dhs 25**

Piccolo **Dhs 25**

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



CATERING FROM PROVENCE



**At L'OCCITANE CAFÉ, we are passionate about food creations.
We invite you to indulge in this experience with our catering services at home and on the-go.**

Delight your guests with unique French recipes, handcrafted pastries, and mouth-watering canapés that can be tailored to your event. Whether you're hosting a corporate gathering or a private celebration, L'Occitane Café catering allows you to transform any function into a memorable occasion.



Contact us on 056.550.6811 for more information
Follow us on social media [@loccitanecafecatering](https://www.instagram.com/loccitanecafecatering)



DID YOU KNOW?

At L'OCCITANE CAFÉ, we propose unique food creations inspired by the very same ingredients used in L'OCCITANE product collections. Indeed, beauty and food meet through authentic ingredients from Provence, delighting your senses.



Our ceiling is made out of real immortelle flowers that are used in our skin care collections

You can also find immortelle flowers in our Bicycle of the Sun mocktail.



With its unique fragrance lavender has become an aromatic tribute to Provence, earning the nickname "blue gold" from locals

You can find it in the Rainbow mocktail, La Burrata, and in our Lavender Macaron and Artisan Latte.



Verbeena is often called the plant of enchantment because its lemony freshness helps revive the body & mind

Find this ingredient in our Verbena cake dessert or our Secret Garden mocktail.



Rose from the landscapes of Grasse key to the traditions of Provence is used in L'OCCITANE beautiful fragrance creations

Rediscover this scent in our Flower Basket mocktail, rose-infused Shashuka, Rose Artisan Latte and our All About Rose Panna Cotta.



Soothe your body and mind with the radiant power of THE Provençal Almond

This exceptional ingredient is used in our iconic Raclette Burger and even in our dreamy Nuage de Provence mocktail.



L'OCCITANE café

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