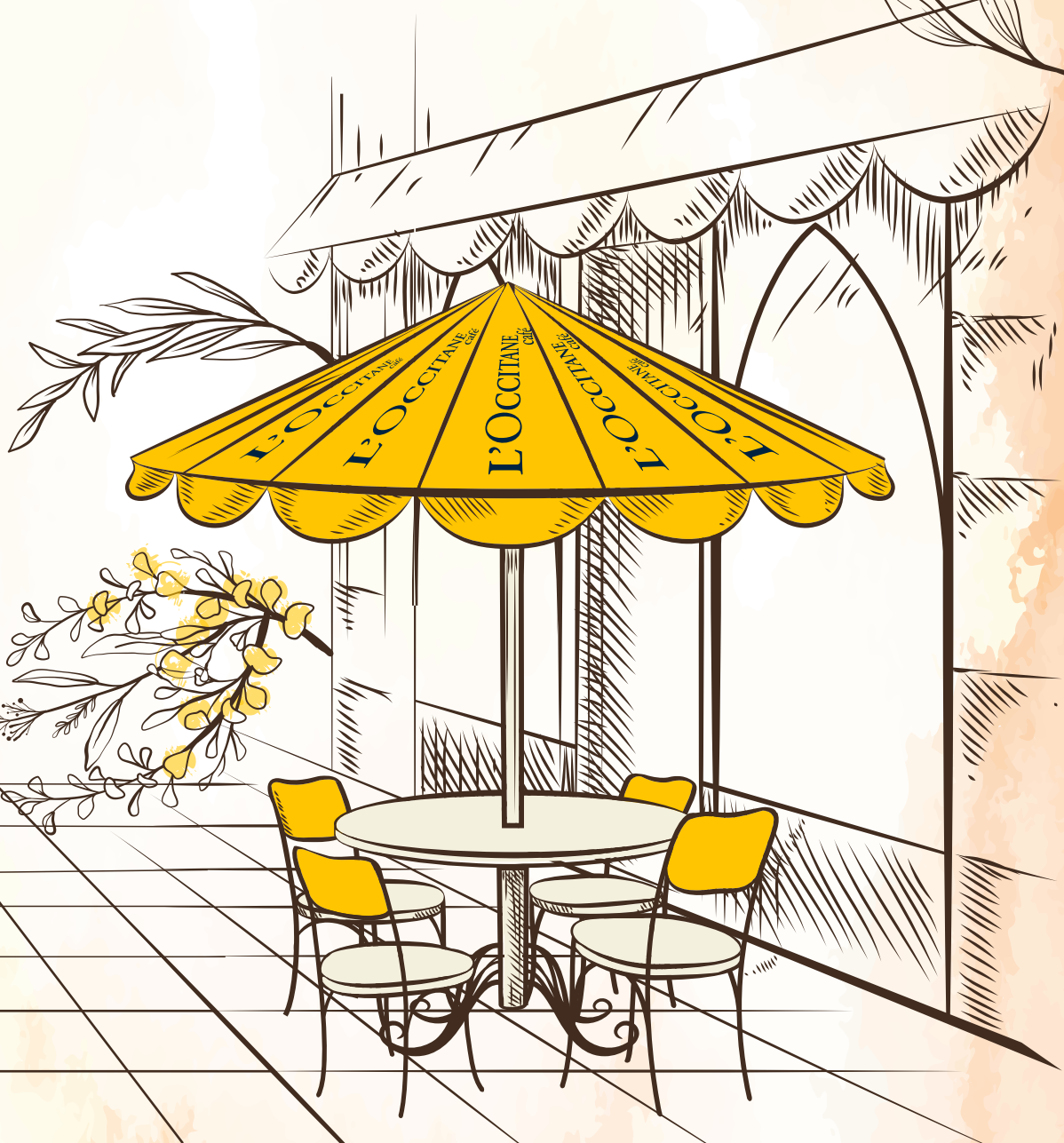


L'OCCITANE
café

Provence Nights!

AUTHENTIC LIMITED EDITION MENU

valid for dinner bookings only
5:00 PM - 11:00 PM



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À la Provençale

AED 160

choice of 1 starter, 1 main course & 1 dessert

Starters

Shrimps Provençale

Char-grilled shrimps and artichokes with creamy polenta and niçoise olives.

Scallops Crudo

Thinly sliced sea scallops with avocado, infused with citrus dressing topped with blood orange slices.

Fig Filo Friand

Crispy and flaky pastry dough stuffed with creamy goat cheese and fresh figs.

Salade de Ratatouille

Roasted vegetables tossed with a sweet and sour vinegar dressing with hints of saltiness from Sicilian olives and capers.

Main Course

Baby Chicken aux Herbes de Provence

Baby chicken roasted with garlic butter, rosemary, parsley, and lemon with a side of roasted potatoes topped with chicken jus.

Bouillabaisse Soup

Traditional Provençal fish stew with fresh mules, prawns, scallops, and red mullet fish in a hearty tomato base.

Steak au Poivre

Seared peppercorn crusted steaks cooked in a creamy pan sauce with a side of fries.

Ravioli aux Legumes de Méditerranée

Ravioli stuffed with Provençal vegetables in tomato sauce served with burrata.

Dessert

Molten White Chocolate Fondant

Creamy white chocolate pudding served with a scoop of lavender ice cream.

Crêpes Suzette

Crêpes with beurre Suzette caramelized with tangerine, and orange zest.