

L'OCCITANE  
café

A TASTE  
*of Provence*





# BREAKFAST BASKETS

## French Countryside Breakfast

Viennoiseries, assorted bread basket served with jam and butter, and eggs your way. Choice of freshly squeezed juice or hot beverage. (D,G,N) Dhs 85

## Provençal Breakfast

Homemade granola with yogurt, fruit salad and assorted breadbasket served with jam and butter. Choice of freshly squeezed juice or hot beverage. (D, G,N,V) Dhs 77

**Our breakfast is served till 1 pm on weekdays & 2 pm on weekends**



## Pulled Duck Benedict

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

Dhs 90



## 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



### 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 & chocolate hazelnut spread. (D,G,N)

Dhs 67



### Super Food Acai

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

Dhs 67



### Fresh Berries Granola

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

Dhs 55



### Vegan Spirulina Chia Pudding

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

Dhs 67

# 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, G)  
Add cheese, mushroom or spinach (+ Dhs 10 each)  
Add salmon, bacon or sausage (+ Dhs 15 each)

Dhs 40

## Classic Eggs Benedict

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

Dhs 115



## Steak & Eggs

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

Dhs 135



## Oriental Breakfast

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)

Dhs 72



### Beef Cheeks Eggs Benedict

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

Dhs 82



### 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



### Kale & Egg Toast

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)

Dhs 75



### L'Occitane Waffle

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)

Dhs 89

# APPETIZERS

## Salmon & Mango Tartare

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

Dhs 69

## Grilled Zucchini with Burrata

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

Dhs 72

## Lobster & Prawn Beignets

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

Dhs 100

## Crispy Chicken Tenders

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

Dhs 49

## Calamari Tempura

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

Dhs 67

## Pumpkin Roquefort Arancini

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

Dhs 62

## Beef Carpaccio

Black Angus beef topped with truffle emulsion, pickled shimeji and black truffles with a side of rocket parmesan salad. (D)

Dhs 62

## French Pizza

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

Dhs 67



## Wagyu Meat Balls

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

Dhs 80



## Yellow Tail Crudo

Verbena ponzu, avocado mousse, kumquat, zesty orange segments and sesame seeds. (S, N)

Dhs 90

# SOUPS

## Soup of the Day

Dhs 40



### Creamy (vegan!) Asparagus Soup

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

Dhs 42



### Broccoli Soup

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

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 Velouté Soup

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

Dhs 45



### Lobster Bisque Soup

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

Dhs 70

# SALADS



## Caesar Salad with Lobster

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

Dhs 110

## Prawn & Mango Salad

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

Dhs 69

## 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

## Kale & Quinoa Tabbouleh

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

Dhs 59

## Strawberry & Halloumi Salad

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

Dhs 69

## Grilled Octopus Salad

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

Dhs 75



## 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



## L'Occitane Niçoise Salad

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)

Dhs 70



# BURGERS & SANDWICHES



## Raclette Burger

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)

Dhs 85



## Chicken Brioche Burger

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

Dhs 66



## King Crab Brioche Roll

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)

Dhs 115



## Vegan Tofu Wrap

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

Dhs 55

# PASTAS



## 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 105



## Black Truffle Tagliatelle

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

Dhs 80

## Mediterranean Rigatoni

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

Dhs 58

## Ravioli Bolognese

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

Dhs 59

## Duck Ravioli

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

Dhs 69

## Ratatouille Lasagna

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

Dhs 72



## Lobster Linguini

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

Dhs 152

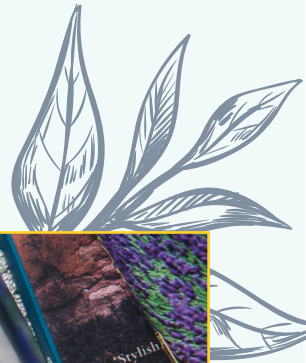
# RISOTTOS



## Yellow Risotto

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

Dhs 82



## Mushroom Risotto

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

Dhs 80



# MAIN COURSES



## Grilled Salmon Steak

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

Dhs 109

## Steak Frites

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

Dhs 140

## Black Angus Tenderloin

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

Dhs 145

## Chicken Paillard

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)

Dhs 100



## Grilled Lamb Chops

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)

Dhs 130



## Shrimps Provençales

Chargrilled prawns with creamy polenta,  
grilled artichokes and sauce vierge. (D,G,N,S)

Dhs 125

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

## MAIN COURSES



### King Crab Salad on Arborio Rice

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

Dhs 135



### Pulled lamb with Potato Au Gratin

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

Dhs 128



## Grilled Seabass Cakes

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

Dhs 109



# 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

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

Dhs 42



## Strawberry Elder Flower cream

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

Dhs 47



## 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



## 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

\*Dessert based on availability





### Chocolate Mousse Cake

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

Dhs 48



### Pain Perdu

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)

Dhs 70



### Mixed Berry Cheesecake

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

Dhs 48



### Luscious Chocolate Fondant

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

Dhs 55



### Tiramisu

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

Dhs 45



### Pecan Tart

Roasted pecan tart topped with pecan praline and almond cream. (D,N,V)

Dhs 42



### L'Occitane Crêpes

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

Dhs 50



### Crème Brûlée

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

Dhs 47

\*Dessert based on availability



### Chocolate & Raspberry Cake

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

Dhs 48



### Black Forest Mille Feuille

Delicate layers of puff pastry with luscious chocolate mousse and whipped cream topped with tart cherries. (D,G)

Dhs 48



### Paris Brest

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

Dhs 45



### Fig Tart

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

Dhs 39



## DESSERTS



### Crème Caramel Flan

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

Dhs 46

## MACARONS



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

<b>1 piece</b>	<b>6 pieces</b>	<b>12 pieces</b>
11 Dhs	60 Dhs	110 Dhs

# VIENNOISERIES



Cheese Croissant (D,G,N,V)	Dhs 25
Zaatar Croissant (D,G,N,V)	Dhs 22
Turkey Ham & Cheese Croissant (D,G,N)	Dhs 35
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 22

# PASTRIES

## Signature Éclairs (D,G,V)

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

Dhs 45

## Apple Tart (G,V)

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

Dhs 45

## Madeleines (D,G,V)

6 pieces

Dhs 15

12 pieces

Dhs 27





# FOR THE LITTLE ONES

## 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

## Grilled Chicken

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

Dhs 55



## 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

# MOCKTAILS



## L'Occitane Royale

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.

Dhs 45



## Note Intense

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.

Dhs 45



## L'Occitane Art

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.

Dhs 45



## Signature Bee

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.

Dhs 45



## Bubble Sky

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.

Dhs 45



## Magic Box

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!

Dhs 45



## Bicycle of the Sun

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.

Dhs 45



## Rose Basket

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.

Dhs 45





## Secret Garden

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.

Dhs 45



## Moon Shadow

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.

Dhs 45



## L'Occitane Rainbow

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.

Dhs 45



## Nuage de Provence

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.

Dhs 45



# 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, or lemon with mint. Dhs 32

## Water

Sparkling Evian 330 ml / 750 ml Dhs 22 / Dhs 32

Still Evian 330 ml/ 750 ml Dhs 22 / Dhs 32

## Iced Teas

Bali green tea, fidji green tea, peche flavored, jardin bleu, passion framboise and touareg. Dhs 30

## Iced Coffees

Latte, americano or mocha. Dhs 27

## Milkshakes

Banana, chocolate, vanilla, strawberry, caramel or pistachio shake. Dhs 35

## Soft Drinks

Pepsi, Diet Pepsi, 7up, or Diet 7up. Dhs 20



## Artisan Lemonades

Rose Lemonade  
Lavender Lemonade

Dhs 30



## Fresh Fruit Smoothies

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

Dhs 38



### Artisan Lattes

Honey, rose, lavender, matcha, pistachio.

Dhs 30



### Frappés

Vanilla, hazelnut, caramel, matcha or mocha.

Dhs 35

### Hot Teas by DAMMANN Frères

Green, Black, White or Fruity.

Dhs 30

### 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

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

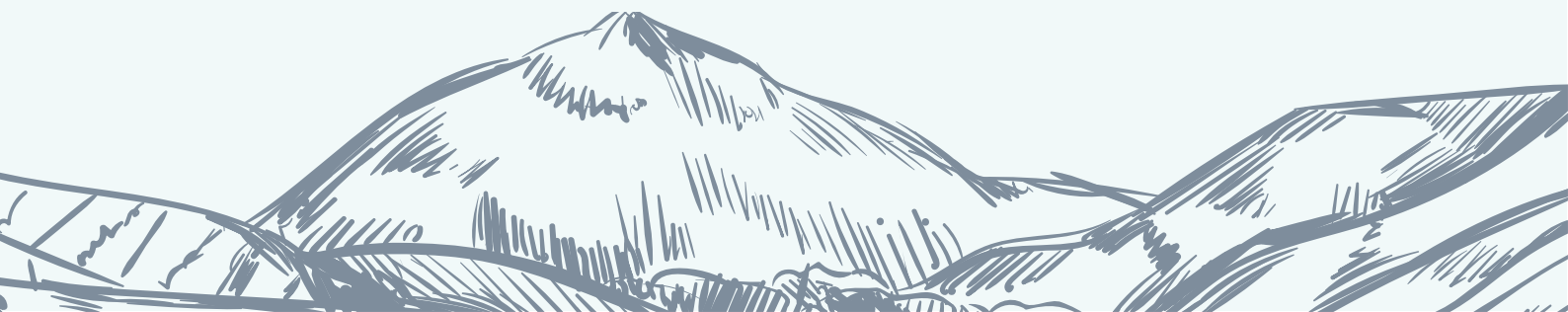
Cortado

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 @locitanecafecatering

# 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.



Follow us @loccitane cafe



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