



A TASTE OF  
PROVENCE...

L'OCCITANE  
café



# 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

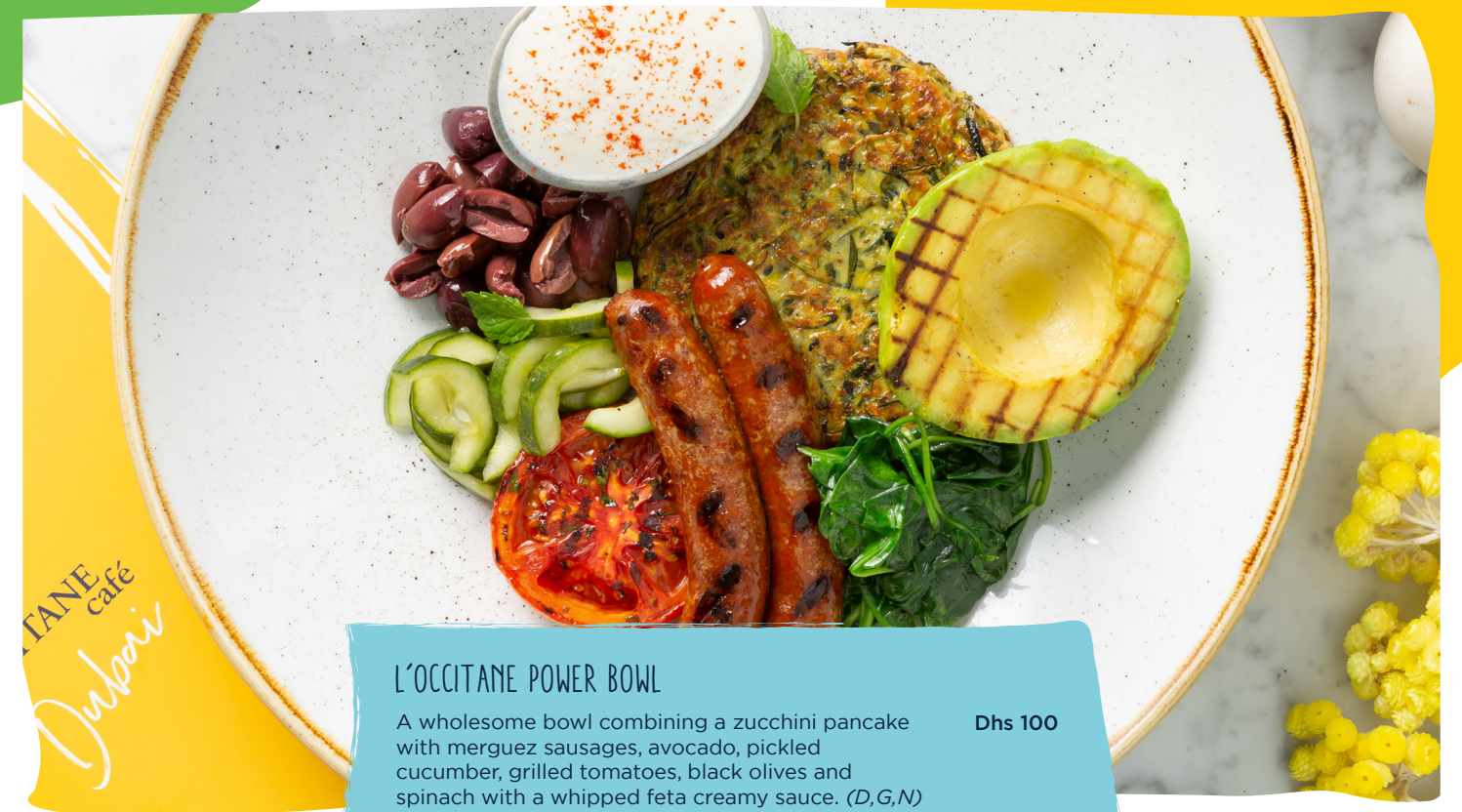
## L'OCCITANE SIGNATURE BREAKFAST

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



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



## L'OCCITANE POWER BOWL

A wholesome bowl combining a zucchini pancake with merguez sausages, avocado, pickled cucumber, grilled tomatoes, black olives and spinach with a whipped feta creamy sauce. (D,G,N)

Dhs 100



## 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



## 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, with hollandaise sauce with choice of smoked salmon and asparagus or mushroom & spinach. (D,G) **Dhs 75**

#### BEEF CHEEKS EGGS BENEDICT

Two poached eggs on brioche toasted bread served with tender beef cheeks, avocado and crispy potatoes. (D,G) **Dhs 82**

#### 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**



### LOBSTER EGGS BENEDICT

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

Dhs 110



### 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)

Dhs 75

#### 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 and fresh fruits. (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

### 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

### 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



### LOBSTER & PRAWN BEIGNETS

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

Dhs 85

### 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



### FRENCH PIZZA

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

Dhs 67



### 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



### SALADE DE CHÈVRE CHAUD

Crunchy bread toast topped with goat cheese & a poached egg served with a mixed leaves salad with asparagus, beef bacon, fresh figs and foie gras shavings. (D,G)

Dhs 78

## 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 & pomegranates. 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 95

# PASTA & RISOTTO



## MEDITERRANEAN RIGATONI

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

Dhs 58

## 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

## RAVIOLI BOLOGNESE

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

Dhs 67

## DUCK RAVIOLI

Homemade ravioli stuffed with duck confit served in a porcini mushroom sauce.

Dhs 69

## MUSHROOM RISOTTO

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

Dhs 77



## YELLOW RISOTTO

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

Dhs 79



## 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 140





# MAIN COURSES

## 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

## 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

## BLACK ANGUS TENDERLOIN

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

Dhs 145

## 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



## GRILLED LAMB CHOPS

Lamb chops served with an artichoke purée along with a mix of zucchini, chickpeas, cherry tomatoes & taggiasca olives with a lamb jus sauce. (D,G)

Dhs 125

## HEARTY MERGUEZ CASSEROLE

Grilled merguez sausages with a green lentil stew and a velvety potato purée. (D)

Dhs 90



## 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



## SHRIMPS PROVENÇALES

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

Dhs 125



# 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

## CHOCOLATE & RASPBERRY CAKE

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

Dhs 48

## 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



## PARIS BREST

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

Dhs 45

## PECAN TART

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

Dhs 42

## SAINT HONORÉ

Puff pastry topped with custard cream and caramelized profiteroles. (D,V)

Dhs 45

## FIG TART

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

Dhs 39

## STRAWBERRY ELDER FLOWER CREAM

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

Dhs 47

## 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 and fresh fruits. (D,G,N,V)

Dhs 67



## MANGO & PASSION FRUIT CHARLOTTE CAKE

Sponge cake with a passion fruit custard wrapped in ladyfingers topped with fresh diced mangoes. (D,G,V)

Dhs 45



## 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



## VERBENA CAKE

Verbena & raspberry sponge cake with white chocolate with a milk chocolate glazing and chocolate crumble. (D,G,V)

Dhs 67



## CRÈME BRÛLÉE

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

Dhs 47

## 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

### SIGNATURE ÉCLAIRS

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

Dhs 45

### APPLE TART

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

Dhs 45

### MADELEINES (D,G,V)

6 pieces  
12 pieces



Dhs 15  
Dhs 27





## 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



### L'OCCITANE ROYALE

Dhs 56

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 56

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'OCCI-ART

Dhs 49

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 49

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.





### 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 Dhs 49

*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!



### 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 Dhs 49

*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.



### 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.



### 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.



# 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

## WATER

Evian 330 ml / 750 ml  
Perrier 330 ml / 750 ml

Dhs 22 / Dhs 32  
Dhs 22 / Dhs 32



## ARTISAN LEMONADES

Rose lemonade  
Lavender lemonade

Dhs 30



## FRESH FRUIT SMOOTHIES

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

Dhs 38

## ICED TEAS

Bali green tea, fidji green tea, peche flavored, jardin bleu, samba fruit 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 LATTES

Honey, rose, lavender, matcha, pistachio or charcoal latte.

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  
Lung Ching BIO  
Sencha Fukuyu BIO  
Jasmine Baiyunshan BIO

Dhs 42  
Dhs 42  
Dhs 55  
Dhs 55

### Black:

Assam Ramunaggar 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

Hot Chocolate

Dhs 30 / 35

Spanish Latte

Dhs 27 / 35

Flat White

Dhs 27 / 35

Mocha

Dhs 25 / 32

Cortado

Dhs 25 / 32

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. Birthdays, weddings & baby showers, meetings & business lunches, cocktail receptions and even kids parties!



Contact us on 056.550.6811 for more information  
Follow us on social media @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 **IMMORTELE** FLOWERS THAT ARE USED IN OUR SKIN CARE COLLECTIONS

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

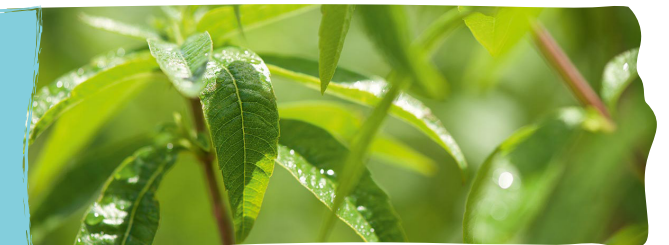


WITH ITS UNIQUE FRAGRANCE **LAVENDER** HAS BECOME AN AROMATIC TRIBUTE TO PROVENCE, EARNING THE NICKNAME "BLUE GOLD" FROM LOCALS

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

**VERBENA** IS OFTEN CALLED THE PLANT OF ENCHANTMENT BECAUSE ITS LEMONY FRESHNESS HELPS REVIVE THE BODY AND MIND

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



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.

**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.





Follow us @loccitane cafe



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