

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 bread basket served with jam and butter. Choice of freshly squeezed juice or hot beverage. (D,G,NV) Dhs 75

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



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



Chocolate Waffle

Homemade chocolate waffle topped with caramelized banana, mixed berries and vanilla ice cream drizzled with praline sauce and whipped cream Chantilly. (D,G)

Dhs 75



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)
 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

L'Occitane Shakshouka

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

Dhs 67



Lobster Eggs Benedict

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

Dhs 110



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 67



Steak & Eggs

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

Dhs 135



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



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 Oscietra caviar. (D,G)

Dhs 89

APPETIZERS



Lobster & Prawn Beignets

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

Dhs 100

Salmon & Mango Tartare

Layered salmon, mango, avocado & tomato tartare infused with preserved lemon and dill 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

Beef Carpaccio

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

Dhs 67

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



Duck Confit Croquettes

Crunchy croquettes stuffed with duck topped with fresh fig and drizzled with acacia honey sided with petite salad. (G,D)

Dhs 59



French Pizza

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

Dhs 67

SOUPS

Soup of the Day

Dhs 40



Pumpkin Soup

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



Creamy (vegan!) Asparagus Soup

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

Dhs 42



French Onion Soup

Traditional slow cooked onions with umami rich veal broth served with melted Emmental cheese and sourdough croute. (G,D)

Dhs 45

SALADS



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

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

Strawberry & Halloumi Salad

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

Dhs 69

Mediterranean Seabream Salad

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

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 57



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.

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 59



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



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



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

Ravioli Bolognese

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

Dhs 57

Black Truffle Tagliatelle

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

Dhs 75

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



Duck Ravioli

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

Dhs 69



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 145



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

MAIN COURSES



Hearty Merguez Casserole

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

Dhs 90

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 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 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



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



Shrimps Provençales

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

Dhs 125

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



Raspberry Pavlova

White chocolate mousse, fresh raspberries fabulously paired with raspberry coulis and topped with raspberry ice-cream.

Dhs 45



Pain Perdu

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

Dhs 67



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



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



Luscious Chocolate Fondant

Decadent molten pudding with warm oozing dulce de leche served with vanilla ice cream, glazed pecans, and drizzled with caramel sauce.

Dhs 55

*Dessert based on availability

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



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



Chocolate & Raspberry Cake

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

Dhs 48



Saint Honoré

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

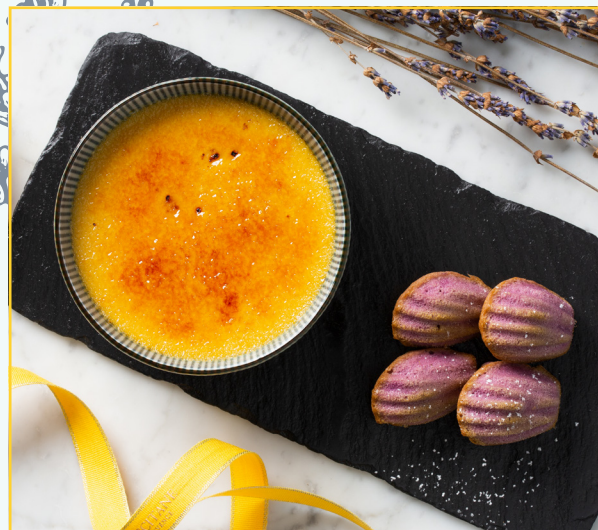
Dhs 45



L'Occitane Crêpes

Crêpes with chocolate spread, fresh fruit topped with vanilla ice cream.

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



Paris Brest

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

Dhs 45



Fig Tart

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

Dhs 39

*Dessert based on availability

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

MACARONS



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

1 piece	6 pieces	12 pieces
11 Dhs	60 Dhs	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

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

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



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



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



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, green apple 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, 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



Artisan Lemonades

Rose Lemonade
Lavender Lemonade

Dhs 30



Fresh Fruit Smoothies

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

Dhs 38

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 Ramunagga BIO Dhs 42
Yunnan Heling BIO Dhs 42

Dark:
Yunnan Pu-Erh BIO Dhs 42

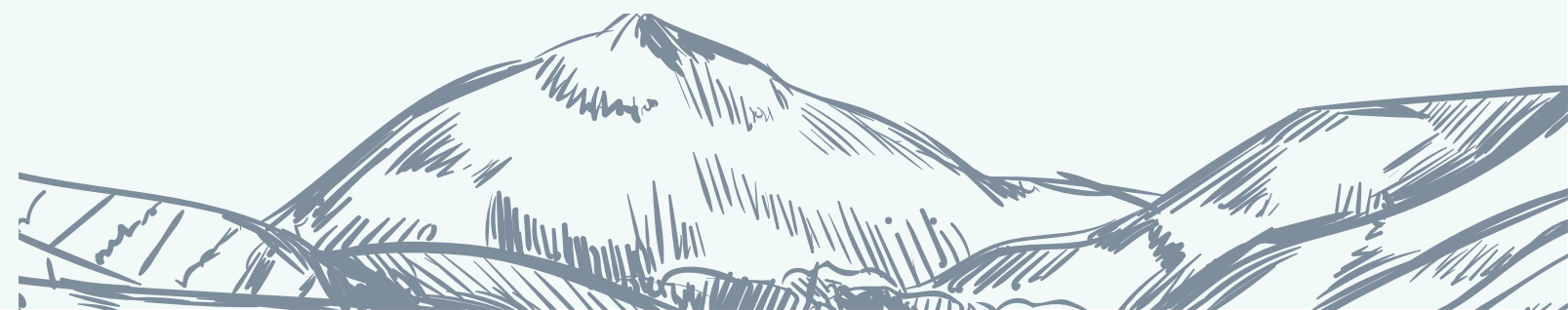
Herbal Infusions

Chamomile, peppermint, and rooibos vanille. Dhs 30

Classic / 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.



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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