l’Occitane café
Dubai
Step into a world where the colours, the scents, the light are so beautiful, so inspiring. Step into the Provence of L’OCCITANE and take in its captivating, luminous beauty that stretches as far as the eye can see...

Welcome to Provence… in Dubai. L’OCCITANE Café Dubai offers a moment of tranquility as it transports you to the south of France and the land that has always inspired L’OCCITANE. Ingredients from Provence offer a palette of aromas and flavours that are captured here in the most delicious dishes, to tantalize your senses. Close your eyes, taste, and imagine – just for a moment – that you’re on a terrace in Provence…

I created L’OCCITANE so that I might remain in Provence. Along the way, I met men and women who wanted the same thing. Somewhere artisans, some producers. Some grew peonies or verbena. Together, we learnt lessons in sustainable development.

Tradition is more than just a word. In Haute-Provence, it evokes many forgotten skills and crafts. There is no point in simply preserving them. Why live in a museum? They need to be kept alive.

- Olivier Baussan, founder of L’OCCITANE EN PROVENCE
**BREAKFAST BASKETS**

**Provençal**
- Homemade granola with yogurt, fruit salad and assorted bread basket served with jam and butter. Choice of freshly squeezed juice or hot beverage.
- 75 Dhs

**French Countryside**
- Selection of mini viennoiseries, assorted bread basket served with jam and butter, eggs your way and beans. Choice of freshly squeezed juice or hot beverage.
- 85 Dhs

**DELIIGHTFUL EGGS**

**Eggs Benedict**
- Two poached eggs on toasted bread, hollandaise sauce with choice of smoked salmon and asparagus or mushroom and spinach or grilled veal bacon with avocado.
- 75 Dhs

**Classic French Omelette**
- Folded omelette filled with nutty emmental cheese, chives and parsley.
- 49 Dhs

**Wild Mushroom Omelette**
- Fluffy folded omelette with a selection of seasonal mushrooms and spinach.
- 55 Dhs

**Omelette Grandiose**
- Flat omelette topped with tuile thin potatoes, zucchini and jeweled tomatoes.
- 55 Dhs

**Eggs your way**
- Three eggs, cooked to your preference (boiled, sunny-side up, scrambeled or plain omelette)
- 40 Dhs

**L’Occitane Pain Perdu**
- Hand crafted brioche brûlée, custard cream, almond crumble, strawberry infused cream cheese, fresh fruits and herbs.
- 65 Dhs

**Pancake Soufflé**
- Fluffy pancake soufflé served with whipped ricotta, crème Anglaise, seasonal fruits, almond crumble, assorted seeds and nuts, bee pollen and maple syrup.
- 65 Dhs

**L’Occitane Signature**
- Pain perdu, selection of mini viennoiseries, and assorted bread basket served with jam and butter. Choice of freshly squeezed juice or hot beverage.
- 95 Dhs

**Avocado on Rustic Toast**
- Toasted artisanal sourdough bread topped with lemon confit, avocado smash, slow roasted tomatoes, heirloom beets and herbs.
- 69 Dhs

**Fresh Berries Granola**
- Freshly whipped Greek yogurt with granola mix, cocoa nib, goji berry, cassis coulis and seasonal fruits.
- 55 Dhs

**Rainbow Fruit Salad**
- Fresh fruit selection steeped in passion fruit and vanilla syrup topped with crunchy almond flakes.
- 45 Dhs

**VIENNOISERIES**

**Butter Croissant**
- 18 Dhs

**Cheese Croissant**
- 22 Dhs

**Zaatar Croissant**
- 22 Dhs

**Turkey Ham & Cheese Croissant**
- 33 Dhs

**Rose & Pistachio Croissant**
- 28 Dhs

**Almond Croissant**
- 28 Dhs

**Pain au Chocolat**
- 20 Dhs
Appetizers

**Goat Cheese Croustillant**
Puff pastry topped with lemon flavored whipped cream cheese, crunchy almond flakes, roasted figs and heirloom vegetables.

**Rustic Mussels Pot**
Pan-fried Australian freshwater blue mussels served with sourdough garlic bread.

**Farcis du Marché**
Baby eggplant, marrow, bell pepper and tomato stuffed with vegetables ratatouille served with zesty quinoa, puy lentil and pistachio crumble.

**Petit Farcis**
Baby marrow, bell pepper, tomato and eggplant stuffed with minced beef and served with zesty quinoa, puy lentil and pistachio crumble.

**La Burrata**
Burrata served with chick pea purée, Datterini tomatoes, aromatic lavender honey, pistachio crumble and nutty sprouts.
### Soups and Salads

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>Creamy Mushroom Soup</strong></td>
<td>49 Dhs</td>
<td>Velvety pureed wild mushroom and leek soup topped with shaved black truffle and bread croutons.</td>
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<tr>
<td><strong>French Onion Soup</strong></td>
<td>45 Dhs</td>
<td>Traditional slow cooked onions with umami rich veal broth served with melted emmental cheese and sourdough croute.</td>
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<tr>
<td><strong>Salade Niçoise</strong></td>
<td>65 Dhs</td>
<td>All-time favorite salad from Nice with confit line caught yellowfin tuna, baby potatoes, oven roasted red capsicum, olives, sliced celery rib, boiled egg, plump caper berries, radish slices, green beans, tomatoes, anchovies, fennel and baby gem lettuce dressed with house vinaigrette.</td>
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<tr>
<td><strong>Sunshine Citrus Salad</strong></td>
<td>62 Dhs</td>
<td>A medley of ruby red grapefruit, zesty orange slices, mildly sweet pomelo, fresh shaved fennel, crunchy endives and peppery rocket with orange blossom dressing, pistachio and almond flakes.</td>
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<tr>
<td><strong>Quinoa Salad Bowl</strong></td>
<td>65 Dhs</td>
<td>Mixed salad leaves, puy lentils, beetroot, shrimps, avocado, pomegranate, radish and mixed seeds served with balsamic dressing.</td>
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<tr>
<td><strong>Crunchy Caesar Salad</strong></td>
<td>55 Dhs</td>
<td>Baby gem lettuce tossed in a creamy Parmesan dressing topped with bread croutons and Parmesan crisp with your choice of grilled chicken (+7 Dhs) or shrimps (+14 Dhs).</td>
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**Tartine and Sandwiches**

**Grilled Chicken Tartine**  
68 Dhs  
Artisanal sourdough with thyme infused grilled chicken breast, heritage tomato segments, vegan celery mayonnaise, crunchy endive and mesclun leaves.

**Croques L’Occitane**  
62 Dhs  
Madame - Cured turkey ham sandwich served with nutmeg scented mornay sauce, two sunny side up eggs, crunchy endive and mesclun leaves.  
Monsieur - Cured turkey ham sandwich served with nutmeg scented mornay sauce, crunchy endive and mesclun leaves.

**Raclette Burger**  
95 Dhs  
Turmeric flavored brioche bun with grilled certified Angus beef patty served with sautéed baby spinach, sun blushed tomatoes, glazed onions and table side liquified cheddar cheese.

**Yellow Risotto**  
79 Dhs  
Carnaroli rice cooked in a saffron broth served with pan-seared Cèpes.

**Linguine aux Fruits de Mer**  
95 Dhs  
Linguine pasta accompanied by a generous mix of Mediterranean seafood (shrimps, clams, mussels & baby squid) tossed in their own cooking juices with Sicilian tomatoes and flat leaf parsley.

**Gnocchi Daube**  
89 Dhs  
Certified Angus beef short rib slow cooked to fork tender perfection served with brown butter and pillowy potato gnocchi with pan juice and balsamic glaze.

**Black Truffle Tagliolini**  
75 Dhs  
Hand crafted tagliolini pasta tossed in parmesan emulsion with wild mushrooms and shaved black truffle.
Main Courses

**Chicken Provençal**  
95 Dhs  
Hearty casserole of corn fed chicken supreme, sun kissed Datterini tomatoes, purple olives and crunchy new potatoes served with crusty sourdough.

**Seafood à la Marseillaise**  
149 Dhs  
An assortment of pan roasted prawns, mussels, little neck clams, baby squids, crustaceans and root vegetables served with a saffron bouillon foam.

**Prawns Royale**  
115 Dhs  
Sautéed native prawns served with black venere rice, vegan celery mayonnaise, pistachio crumble and fresh herbs.

**Sultan Ibrahim à la L’Occitane**  
109 Dhs  
Native pan seared rouget served with a homey Mediterranean concoction of tomatoes, capers, anchovy filet and golden fondant potatoes.

**Filet Mignon**  
149 Dhs  
Impeccably roasted certified Angus beef tenderloin served with potato purée, butter poached asparagus, romanesco, cauliflowers and heirloom carrots drizzled with a rich truffle sauce.

**SIDE DISHES**

- **Sautéed Spinach**  
  26 Dhs
- **French Fries**  
  23 Dhs
- **French Fries with Truffle**  
  33 Dhs
- **Roasted Potatoes**  
  26 Dhs
- **Mashed Potatoes**  
  26 Dhs
- **Steamed Vegetables**  
  23 Dhs
- **Butter-poached Asparagus**  
  26 Dhs
Pain Perdu
Hand-crafted brioche with custard cream, almond crumble, strawberry infused cream cheese, fresh fruits and herbs.

Kids Menu

**Penne Pasta**
with tomato sauce or cream sauce.

**Grilled Chicken**
with steamed vegetables.

**Chicken Nuggets**
with french fries and ketchup.

**Burger**
with cheese, salad, tomato and ketchup.

Desserts

Glazed Chocolate Éclair 33 Dhs
Sweet Caramel Éclair 33 Dhs
Rosiy Pistachio Éclair 33 Dhs
Parisian Vanilla Mille-feuille 40 Dhs
Crunchy Chocolate Caractic 37 Dhs
Classic Strawberry Tart 40 Dhs
Praline Choux Puffs 33 Dhs
Almond Liselotte 37 Dhs
Wild Black Forest 42 Dhs
Mixed Berries Milk Cake 40 Dhs
Pistachio Milk Cake 55 Dhs

**Luscious Chocolate Fondant**
Decadent self-saucing 70% Acarigua chocolate pudding served with crème Anglaise, cocoa nib crumble, vanilla ice cream and seasonal fruits.

**Pancake Soufflé**
Fluffy pancake soufflé served with whipped ricotta, crème anglaise, seasonal fruits, almond crumble, assorted seeds & nuts, bee pollen and maple syrup.

**Selection of Artisanal Ice Cream**
Flavours: Chocolate, Vanilla, Strawberry, Pistachio and Rose.
1 scoop 23 Dhs
2 scoops 40 Dhs

**Pain Perdu**
Hand-crafted brioche with custard cream, almond crumble, strawberry infused cream cheese, fresh fruits and herbs.
## Drinks

### WATER
- Evian 750 ml 32 Dhs
- Evian 350 ml 22 Dhs
- Evian to-go 20 Dhs
- Badoit 750 ml 32 Dhs
- Badoit 350 ml 22 Dhs
- Badoit to-go 20 Dhs

### FRESH JUICES
- Orange 32 Dhs
- Pineapple 22 Dhs
- Mango 20 Dhs
- Water Melon 32 Dhs
- Green Apple 22 Dhs
- Lemon with Mint 20 Dhs

### MILKSHAKES
- Banana Shake 35 Dhs
- Chocolate Shake 35 Dhs
- Vanilla Shake 30 Dhs
- Strawberry Shake 30 Dhs
- Caramel Shake 30 Dhs
- Pistachio Shake 30 Dhs

### ICED TEA
- Bali Green Tea 30 Dhs
- Fidji Green Tea 30 Dhs
- Peche Flavored 30 Dhs
- Jardin Bleu 30 Dhs
- Samba Fruit 30 Dhs
- Touareg 30 Dhs

### HOT TEA
- English Breakfast 30 Dhs
- Earl Grey 30 Dhs
- Green Tea With Minth 30 Dhs
- Jasmine Tea 30 Dhs
- 4 Fruits Rouges 30 Dhs
- Green Tea Gun Powder 30 Dhs
- Miss Dammann 30 Dhs
- Touareg 30 Dhs
- Passion de Fleur 30 Dhs
- Cardet Nuit D’ete 30 Dhs

### CLASSIC/ORGANIC COFFEE
- Café au Lait 27/35 Dhs
- Cappuccino 27/35 Dhs
- Macchiato 22/28 Dhs
- Espresso 20/26 Dhs
- Double Espresso 25/32 Dhs
- Café Crème 30/35 Dhs
- Café Viennois 30/35 Dhs
- Americano 25/32 Dhs
- Iced Coffee 30/35 Dhs

### SELECTION OF PREMIUM TEAS
- Chamomile 42 - 55 Dhs
- Peppermint 42 - 55 Dhs
- Rooibos Vanille 42 - 55 Dhs

### HERBAL INFUSIONS
- Chamomile 30 Dhs
- Peppermint 30 Dhs
- Rooibos Vanille 30 Dhs