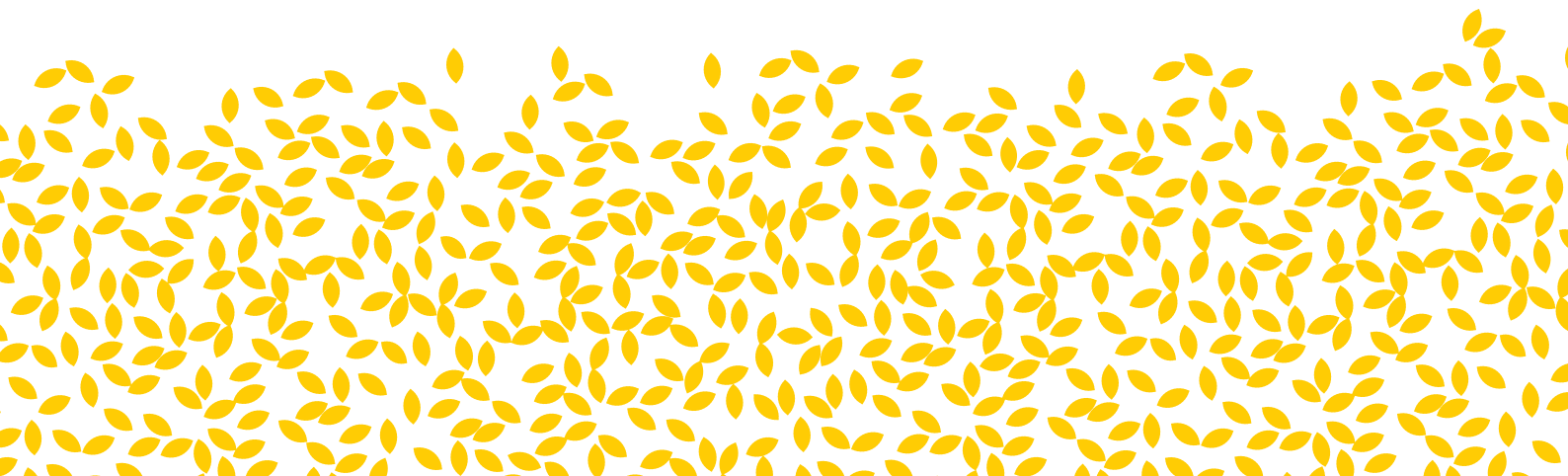


L'OCCITANE
café

Dubai



a taste of Provence



L'OCCITANE is all about the Provence that we love, a land full of mystery where beauty is endlessly reinvented.

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 tranquillity 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

till 1 PM on weekdays and 2 PM on weekends

BREAKFAST BASKETS

Provençal

75 Dhs

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

French Countryside

85 Dhs

Selection of mini viennoiseries, assorted breadbasket served with jam and butter; eggs your way and beans. Choice of freshly squeezed juice or hot beverage.

DELIGHTFUL EGGS

Eggs Benedict

75 Dhs

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.

Classic French Omelette

49 Dhs

Folded omelette filled with nutty emmental cheese, chives and parsley.

Wild Mushroom Omelette

55 Dhs

Fluffy folded omelette with a selection of seasonal mushrooms and spinach.

Omelette Grandiose

55 Dhs

Flat omelette topped with tuile thin potatoes, zucchini and jeweled tomatoes.

Eggs your way

40 Dhs

Three eggs, cooked to your preference (boiled, sunny-side up, scrambled or plain omelette)

L'Occitane Pain Perdu

65 Dhs

Hand crafted brioche brûlée, custard cream, almond crumble, strawberry infused cream cheese, fresh fruits and herbs.

Pancake Soufflé

65 Dhs

Fluffy pancake soufflé served with whipped ricotta, crème Anglaise, seasonal fruits, almond crumble, assorted seeds and nuts, bee pollen and maple syrup.



L'Occitane Signature

95 Dhs

Pain perdu, selection of mini viennoiseries, and assorted bread basket served with jam and butter. Choice of freshly squeezed juice or hot beverage.

Avocado on Rustic Toast

69 Dhs

Toasted artisanal sourdough bread topped with lemon confit, avocado smash, slow roasted tomatoes, heirloom beets and herbs.

Fresh Berries Granola

55 Dhs

Freshly whipped Greek yogurt with granola mix, cocoa nib, goji berry, cassis coulis and seasonal fruits.

Rainbow Fruit Salad

45 Dhs

Fresh fruit selection steeped in passion fruit and vanilla syrup topped with crunchy almond flakes.

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

59 Dhs

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

Rustic Mussels Pot

72 Dhs

Pan-fried Australian freshwater blue mussels served with sourdough garlic bread.

Farcis du Marché

69 Dhs

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



Petit Farcis

75 Dhs

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



La Burrata

72 Dhs

Burrata served with chick pea purée, Datterini tomatoes, aromatic lavender honey, pistachio crumble and nutty sprouts.

Soups and Salads



Creamy Mushroom Soup

49 Dhs

Velvety pureed wild mushroom and leek soup topped with shaved black truffle and bread croutons.

French Onion Soup

45 Dhs

Traditional slow cooked onions with umami rich veal broth served with melted emmental cheese and sourdough croute.



Salade Niçoise

65 Dhs

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.

Sunshine Citrus Salad

62 Dhs

A medley of ruby red grape fruit, zesty orange slices, mildly sweet pomelo, fresh shaved fennel, crunchy endives and peppery rocket with orange blossom dressing, pistachio and almond flakes.

Quinoa Salad Bowl

65 Dhs

Mixed salad leaves, puy lentils, beetroot, shrimps, avocado, pomegranate, radish and mixed seeds served with balsamic dressing.

Crunchy Caesar Salad

55 Dhs

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).

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

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

Monsieur - Cured turkey ham sandwich served with nutmeg scented mornay sauce, crunchy endive and mesclun leaves. 60 Dhs

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.

Pastas and Risotto



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.

Yellow Risotto

79 Dhs

Carnaroli rice cooked in a saffron broth served with pan-seared Cèpes.



Gnocchi Daube

89 Dhs

Black Truffle Tagliolini

75 Dhs

Hand crafted tagliolini pasta tossed in parmesan emulsion with wild mushrooms and shaved black truffle.

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.

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.



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.

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.

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

Kids Menu

Penne Pasta

with tomato sauce or cream sauce.

40 Dhs

Chicken Nuggets

with french fries and ketchup.

49 Dhs

Grilled Chicken

with steamed vegetables.

55 Dhs

Burger

with cheese, salad, tomato and ketchup.

59 Dhs

Desserts



Glazed Chocolate Éclair	33 Dhs
Sweet Caramel Éclair	33 Dhs
Rosy 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



Pancake Soufflé

65 Dhs

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

Luscious Chocolate Fondant

52 Dhs

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

Pain Perdu

65 Dhs

Hand-crafted brioche with custard cream, almond crumble, strawberry infused cream cheese, fresh fruits and herbs.

Selection of Artisanal Ice Cream

Flavours: Chocolate, Vanilla, Strawberry, Pistachio and Rose.

1 scoop

23 Dhs

2 scoops

40 Dhs

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

32 Dhs

Orange
Pineapple
Mango
Water Melon
Green Apple
Lemon with Mint

MILKSHAKES

35 Dhs

Banana Shake
Chocolate Shake
Vanilla Shake
Strawberry Shake
Caramel Shake
Pistachio Shake

ICED TEA

30 Dhs

Bali Green Tea
Fidji Green Tea
Peche Flavored
Jardin Bleu
Samba Fruit
Touareg

HOT TEA

30 Dhs

English Breakfast
Earl Grey
Green Tea With Minth
Jasmine Tea
4 Fruits Rouges
Green Tea Gun Powder
Miss Dammann
Touareg
Passion de Fleur
Cardet Nuit D'ete

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 42 - 55 Dhs

HERBAL INFUSIONS

30 Dhs

Chamomile
Peppermint
Rooibos Vanille

L'OCCITANE café

ae.loccitane.com

