

L'OCCITANE
café

Dubai



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.

VERBENA

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

Find this ingredient in our Secret Garden mocktail, and our Verbena Crème Brûlée.



SOOTHE YOUR BODY AND MIND WITH THE RADIANT POWER OF THE PROVENÇAL

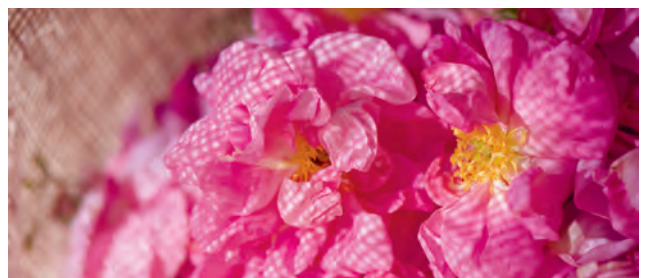
ALMOND

This exceptional ingredient is used in our Almond-crumbed Calamari, 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, our rose-infused Shashuka and in our Rose Artisan Latte.



Breakfast

till 1 PM on weekdays and 2 PM on weekends

BREAKFAST BASKETS



Provençal Breakfast

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. (D, G, N, V)



French Countryside Breakfast

85 Dhs

Selection of viennoiseries, assorted breadbasket served with jam and butter, and eggs your way. Choice of freshly squeezed juice or hot beverage. (D, G, N)



L'Occitane Signature Breakfast

95 Dhs

Pain perdu, selection of viennoiseries, and assorted bread basket served with jam and butter. Choice of freshly squeezed juice or hot beverage. (D, G, N)

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

VAT included

Breakfast

till 1 PM on weekdays and 2 PM on weekends

DELIGHTFUL EGGS

Classic French Omelette 49 Dhs

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

Wild Mushroom Omelette 55 Dhs

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

Omelette Grandiose 55 Dhs

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

Eggs your way 40 Dhs

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

L'Occitane Shakshouka 65 Dhs

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



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. (D, G)



Super Food Açaí 65 Dhs

Brazilian açaí blended with bananas, served with seasonal fruits, bee pollen, granola and chia seeds. (N, G, V)

Avocado on Rustic Toast 69 Dhs

Toasted artisanal sourdough bread topped with lemon confit, avocado smash, slow roasted tomatoes, heirloom beets and herbs. (D, G, N, V)

Fresh Berries Granola 55 Dhs

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

Rainbow Fruit Salad 45 Dhs

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

Pain Perdu 65 Dhs

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

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. (D, G, N)

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VAT included

Appetizers



Almond Crumbed Calamari 65 Dhs
Almond crumbed calamari and baby squid fried to crunchy perfection served with mild aioli. (D, G, N, S)



La Burrata 72 Dhs
Burrata served with chick pea purée, datterini tomatoes, aromatic lavender honey, pistachio crumble and nutty sprouts. (D, N, V)

Goat Cheese Croustillant 59 Dhs
Puff pastry topped with lemon flavored whipped cream cheese, crunchy almond flakes, roasted figs and heirloom vegetables. (D, G, N, V)

Provençal Pissaladière 65 Dhs
Iconic Provençal flaky puff pastry dough topped with Emmental cheese, caramelized onion, anchovies & niçoise olives. (D, G, N, F)

Salmon & Avocado Tartare 69 Dhs
Layered salmon, avocado and tomato tartare infused with preserved lemon and dill, served garnished with salmon roe. (D, G, F)

Tomato Bruschetta 49 Dhs
Artisanal multigrain bread topped with extra-virgin olive oil marinated heirloom tomatoes & basil leaves. (D, G, N, V)



Figs & Pear Bruschetta 65 Dhs
Artisanal multigrain bread topped with whipped ricotta, sautéed spinach, grilled yellow pepper, crumbled gorgonzola, sliced Williams pear and steeped apricots. (D, G, N, V)

Soups and Salads



French Onion Soup

45 Dhs

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

Creamy Mushroom Soup

49 Dhs

Velvety pureed wild mushroom and leek soup topped with shaved black truffle and bread croutons. (D, G, V)



L'Occitane Caprese Salad

69 Dhs

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)

Kale, Beetroot & Carrot Salad

55 Dhs

Fennel scented roasted beet & carrot batons, crumbly goat cheese, toasted pinenuts, served with assorted mixed lettuce in orange citronette dressing. (D, N, V)



Rocket & Spinach Salad

65 Dhs

A hearty salad of dried figs, sundried tomatoes & heirloom tomatoes, toasted hazelnuts, almonds, pistachio, fluffy ricotta & shaved pecorino cheese served dressed with orange citronette. (D, N, V)

Quinoa Salad Bowl

69 Dhs

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

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. (F)

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). (D, G)

Tartine and Sandwiches



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 raclette cheese. (D, G, N)

Croques L'Occitane

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

Croque Madame - With two sunny side up eggs. (D, G) 62 Dhs

Chicken Club Sandwich

59 Dhs

Three layers of toasted bread with green salad, boiled egg, mayonnaise, tomato, sautéed mushroom and pan-seared chicken breast with bacon. Served with French fries. (D, G)

Tuna Club Sandwich

75 Dhs

Three layers of toasted bread with crunchy green salad, tomato, mayonnaise, boiled egg, slow cooked tuna with avocado. Served with French fries. (D, G, F)

Grilled Chicken Tartine

68 Dhs

Artisanal sourdough with thyme infused grilled chicken breast, heritage tomato segments, celery mayonnaise, crunchy endive and mesclun leaves. (D, G)

Pastas and Risotto



Linguine aux Crevettes

95 Dhs

Linguine served tossed in a velvety tomato and prawn stock with native shrimps. (D, G, S)

Penne Arrabbiata

57 Dhs

Penne served in a picante spicy tomato & parsley sauce with aged parmesan. (D, G, V)

Black Truffle Tagliolini

75 Dhs

Hand crafted tagliolini pasta tossed in parmesan emulsion with wild mushrooms and shaved black truffle. (D, G, V)

Yellow Risotto

79 Dhs

Carnaroli rice cooked in a saffron broth served with pan-seared cèpes. (D, V)



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. (D, G)

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VAT included

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. (D, G, N)

Filet Mignon

175 Dhs

200g of impeccably roasted certified Angus beef tenderloin served with potato purée, butter poached asparagus, romanesco cauliflowers and heirloom carrots drizzled with a rich truffle sauce. (D, G)

Pan Seared Salmon

109 Dhs

Norwegian pan seared mi-cuit (or cooked to your liking) salmon, butter poached asparagus, ginger spiced carrot puree & hollandaise. (D, F)



Prawns Royale

115 Dhs

Sautéed native prawns served with black venere rice, vegan celery mayonnaise, pistachio crumble and fresh herbs. (D, G, S)



L'Occitane Sultan Ibrahim

109 Dhs

Native pan seared rouget served with a homey Mediterranean concoction of tomatoes, capers, anchovy filet and golden fondant potatoes. (D, G, F)

SIDE DISHES

Sautéed Spinach (D, V)	26 Dhs
French Fries (G)	23 Dhs
French Fries with Truffle (D, G)	33 Dhs
Roasted Potatoes (V)	26 Dhs
Mashed Potatoes (D, V)	26 Dhs
Steamed Vegetables (V)	23 Dhs
Butter-poached Asparagus (D, V)	26 Dhs

Viennoiseries & Pastries

VIENNOISERIES

Butter Croissant (D, G, N)	18 Dhs	Rose & Pistachio Croissant (D, G, N)	28 Dhs
Cheese Croissant (D, G, N)	22 Dhs	Almond Croissant (D, G, N)	28 Dhs
Zaatar Croissant (D, G, N)	22 Dhs	Pain au Chocolat (D, G, N)	20 Dhs
Turkey Ham & Cheese Croissant (D, G, N)	33 Dhs		

PASTRIES

Glazed Chocolate Éclair (D, G)	33 Dhs
Sweet Caramel Éclair (D, G)	33 Dhs
Rosy Pistachio Éclair (D, G, N)	33 Dhs
Crunchy Chocolate Caractic (D, G, N)	37 Dhs
Classic Strawberry Tart (D, G, N)	40 Dhs
Almond Liselotte (D, G, N)	37 Dhs
Wild Black Forest (D, G, N)	42 Dhs
Mixed Berries Milk Cake (D, G)	40 Dhs
Madeleines - 6 / 12 pieces	15 / 27 Dhs



Pistachio Milk Cake 55 Dhs per piece
Pistachio cake soaked in a sweet milk and pistachio mixture topped with pistachio cream. (D, G, N)



Macarons

Choose from your favorite flavors:

Pistachio, lavender, rose, vanilla, chocolate, and lemon. (D, G, N)

1 piece	11 Dhs
6 pieces	60 Dhs
12 pieces	110 Dhs

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Desserts



L'Occitane Crêpes

45 Dhs

Crêpes with organic palm-oil free chocolate spread, served with mixed berries. (D, G, N)



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. (D, G, N)

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. (D, G, N)

Pain Perdu

65 Dhs

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



Verberna Crème Brûlée

45 Dhs

Silky rich lemon verbena infused trinity cream served brûléed with assorted fruits & berries. (D)



Tiramisu

45 Dhs

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

Artisanal L'Occitane Ice Cream

39 Dhs

Two scoops of ice cream with your choice of flavours: chocolate, vanilla, strawberry, pistachio and rose. (D, N)

Drinks

WATER

Evian 350 ml	22 Dhs
Evian 750 ml	32 Dhs
Badoit 350 ml	22 Dhs
Badoit 750 ml	32 Dhs

Soft Drinks

Pepsi, Diet Pepsi, 7up, Diet 7up or Mirinda.

20 Dhs

SELECTION OF PREMIUM TEAS

Houjicha BIO	42 Dhs
Assam Ramunnager BIO	42 Dhs
Yunnan Helling BIO	42 Dhs
Y_ Pu Erh BIO	42 Dhs
Lung Ching BIO	42 Dhs
Jasmine Baiyunhan BIO	55 Dhs

CLASSIC / ORGANIC COFFEES

Latte	27 / 35 Dhs
Cappuccino	27 / 35 Dhs
Macchiato	22 / 28 Dhs
Espresso	20 / 26 Dhs
Double Espresso	25 / 32 Dhs
Café Viennois	30 / 35 Dhs
Americano	25 / 32 Dhs
Iced Coffee	30 / 35 Dhs
Hot Chocolate	30 Dhs



Selection of Fresh Juices

32 Dhs

Orange, pineapple, mango, watermelon, green apple or lemon with mint.

Iced Teas

30 Dhs

Bali green tea, fidji green tea, peche flavored, jardin bleu, samba fruit and touareg.

Milkshakes

35 Dhs

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

Hot Teas by DAMMANN Frères

30 Dhs

English breakfast, earl grey, green tea with mint, jasmine tea, 4 fruits rouges, green tea gun powder, Miss Dammann, touareg, passion de fleur and cardet nuit d'été.

Herbal Infusions

30 Dhs

Chamomile, peppermint, and rooibos vanille.



Artisan Lattes

30 Dhs

Honey, rose, matcha or lavender latte.

For the Little Ones



Penne Pasta

with tomato sauce or cream sauce. (G)

40 Dhs

Grilled Chicken

with french fries.

55 Dhs

Chicken Tenders

with french fries. (D, G)

49 Dhs

Burger

with cheese, salad, tomato and ketchup. (D, G, N)

59 Dhs

Artisanal L'Occitane Ice Cream

Flavours: chocolate, vanilla, strawberry, pistachio and rose. (D, N)

1 scoop

16 Dhs

2 scoops

29 Dhs

#NOTJUSTABRAND



BIODEGRADABLE TAKEAWAY PACKAGING

100% biodegradable boxes & cutlery made from made from renewable resources like the cassava plant. The bags are also made of recycled paper.



SUSPENDED LIVE IMMORTELLE FLOWERS & PLANTS

More than 1000 flower bunches ethically sourced from Corsica have been suspended to the wall creating an enchanting view and a sustainable picture hotspot for visitors. The façade is also 100% natural, made from live plants.

NON-PLASTIC STRAWS

Made out polylactic acid (PLA) derived from corn starch, a renewable and natural plant-based source 100% compostable and biodegradable.



a taste of Provence

ae.loccitane.com

