

BREAKFAST

CONTINENTAL BREAKFAST AED 100

SEASONAL CUT FRUITS
FRESHLY SQUEEZED FRUIT JUICE
FRESH BAKERY BASKET
FRENCH BUTTER, JAM & HONEY

AMERICAN BREAKFAST AED 125

SEASONAL CUT FRUITS
FRESHLY SQUEEZED FRUIT JUICE
FRESH BAKERY BASKET
FRENCH BUTTER, JAM & HONEY
TWO FRESH FARM EGGS
(OMELETTE, BENEDICT, SCRAMBLED, COCOTTE, OEUFS A LA POELE)
SERVED WITH MUSHROOM AND GRILLED TOMATO
BEEF OR CHICKEN SAUSAGE

ORIENTAL BREAKFAST AED 125

CHOICE OF FRESHLY SQUEEZED JUICE
FRESHLY BAKED BAKERY BASKET OR ARABIC BREAD
MINI BAGUETTE AND TOASTS
SERVED WITH FRENCH BUTTER, JAM, HONEY,
DATES, BLACK OLIVES AND OLIVE OIL
FOUL MEDAMMAS
LABNEH, HALLOUMI CHEESE

PARISIAN BREAKFAST AED 50

CROISSANT A TARTINE BAGUETTE WITH BUTTER OR JAM

ALL BREAKFAST SERVED WITH ONE SERVING OF HOT BEVERAGE
FRENCH PRESS COFFEE, DECAFFEINATED COFFEE, TEA,
HOT CHOCOLATE
CHOICE OF SOYA, LOW FAT, SKIMMED MILK AVAILABLE



DE-LIGHT SELECTION AED 125

LOW FAT/CALORIE MEAL (390 CALORIES)

FRESH INGREDIENTS FOR NUTRITIONALLY BALANCED DISHES.
DEVELOPED BY SOFITEL QUIBERON THALASSO SEA & SPA,
EXPERT HOTEL IN WELLNESS AND NUTRITION.
LOCATED ON THE FRENCH ATLANTIC COAST.

COFFEE, SUGAR FREE

LOW FAT PLAIN YOGHURT (100 CALORIES)
FRUIT PLATTER (120 CALORIES)
WHOLE WHEAT TOASTS (105 CALORIES)
LIGHT BUTTER (45 CALORIES)
SUGAR-FREE FRUIT JAM (20 CALORIES)



GLUTEN-FREE SELECTION

GLUTEN FREE CEREAL	AED 45
Muffins Cranberry Barberry Sunflower	AED 45
CARROT CAKE DAIRY FREE SLICE	AED 50
Marble Cake	AED 50
70% Dark Belgian Chocolate Brownies	AED 50
SELECTION OF SEASONAL CUT FRUITS	AED 40

PANCAKES, WAFFLES & CREPES

BELGIAN WAFFLES
SERVED WITH CHANTILLY CREAM & STRAWBERRY
AED 50

FRENCH CREPES
SERVED WITH NUTELLA, SELECTION OF JAM AND SYRUP
AED 50

PANCAKES
SERVED WITH NUTELLA OR MAPLE SYRUP
AED 50

YOGHURTS

YOGHURT PLAIN OR LOW FAT

AED 20



LA PÂTISSERIE

EGG SELECTION

OMELETTE OR EGG WHITE OMELETTE

CHOICE OF INGREDIENT: TOMATO, ONION MUSHROOM,
CHEESE, FRESH HERBS, TURKEY BACON
AED 65

EGGS BENEDICT

TWO POACHED EGGS, ENGLISH MUFFIN,
TURKEY BACON, HOLLANDAISE SAUCE
AED 75

SALMON EGGS BENEDICT (S)

TWO POACHED EGGS, ENGLISH MUFFIN,
SMOKED SALMON AND HOLLANDAISE SAUCE
AED 80

SIDE DISHES

CHICKEN SAUSAGE | TURKEY SAUSAGE | TURKEY BACON | BAKED BEANS | HASH BROWN POTATOES | SAUTÉED MUSHROOMS AED 20

ALL EGGS ORDERS ARE SERVED WITH MUSHROOM,
GRILLED TOMATO AND HASH BROWN

BREAD & TOASTS

FRESHLY BAKED BAKERY BASKET

CROISSANT, CHOCOLATE CROISSANT, RAISIN DANISH,
FRESH BREAD AND TOASTS

AED 40

CHOICE OF WHITE OR WHOLE WHEAT TOAST(2 PIECES)
AED 20

CLASSIC FRENCH TOASTS
SERVED WITH NUTELLA OR MAPLE SYRUP
AED 45

CEREALS

SPECIAL K, ALL BRAN, RICE KRISPIES,

CHOCO POPS, CORN FLAKES

SERVED WITH YOUR CHOICE OF MILK (FULL CREAM, LOW FAT, SKIMMED OR SOYA) AED 30

MUESLI

BIRCHER MUESLI, DRIED APPLES, ORGANIC OATS, SULTANA MILK,
DRY ROASTED MUESLI
AED 35



SALADS

SALAD MAISON

MIX GREEN LEAVES, ROCKET SALAD, RADISH, BELL PEPPER, CHERRY TOMATOES, CARROTS, BABY CORN, AGED BALSAMIC VINAIGRETTE DRESSING (V)

AED 70

CLASSIC CHICKEN CAESAR SALAD

CRISPY ROMAINE LETTUCE, TOASTED FOCACCIA CROUTONS,
BEEF BACON, PARMESAN CHEESE AND CREAMY GARLIC DRESSING
AED 75

CAPRESE SALAD (V)

Plum Red Tomato, Mozzarella Cheese, Basil and Olive Oil **AED 75**

TACO SALAD

SEASONED SHREDDED CHICKEN, ICEBERG LETTUCE,
FRIED FLOUR TORTILLA, DICED TOMATOES, CHEDDAR CHEESE,
SOUR CREAM AND GUACAMOLE

AED 75

QUINOA SALAD

CHICK PEAS, CUCUMBER, ONION, RED BELL PEPPER,
FLAT PARSLEY, GARLIC AND LEMON JUICE

AED 80



SANDWICHES

BRAISED BEEF SANDWICH

HOMEMADE BUN, BRAISED BEEF WITH BBQ MARINATION
SPECIAL SIGNATURE SAUCE, CRUNCHY LEAVES AND TOMATO
AED 80

CROQUE MONSIEUR

TURKEY HAM, MORNAY SAUCE, GRATINATED EMMENTAL CHEESE

AED 70

TRAMEZZINO

CHEDDAR CHEESE, TURKEY HAM, LETTUCE, TOMATO,
ARTICHOKE, BOILED EGG

AED 65

SIGNATURE COUNTRY CLUB SANDWICH

TOASTED BROWN BREAD AND SPINACH BREAD, CHICKEN,
BOILED EGG, MIXED CHOP SALAD WITH MAYONNAISE,
MUSTARD, TURKEY BACON, TOMATO
AED 70

CHICKEN FAJITA LETTUCE WRAP

Marinated Chicken Breast, Cumin, Bell Pepper, Mayo, Shredded Cheese, Crunchy Green leaves and Guacamole AED 65

COCKTAIL SHRIMP WRAP

TORTILLA BREAD, BOILED SHRIMP, COCKTAIL SAUCE, CRUNCHY GREEN LEAVES

AED 65

RUSTICO BAGUETTE

ROASTED EGGPLANT, ZUCCHINI, TOMATO, MINT LEAVES,
EMMENTAL CHEESE, TURKEY HAM
AED 65



BURGERS

LA PATISSERIE BURGER

HOMEMADE BUN AND BEEF PATTY, CRUNCHY ICEBERG SALAD,
PICKLED CUCUMBER, ONION, TOMATO,
CHEDDAR CHEESE WITH BBQ SAUCE

AED 75

LE NOUVEAU CHIC

HOMEMADE BUN, BEEF PATTY, BEEF BACON, MUSTARD, HP SAUCE, LETTUCE, CARAMELIZED ONION

AED 80

CHEESE BURGER

HOMEMADE BUN, BEEF PATTY, CRUNCHY SALAD,

TOMATO AND EMMENTAL CHEESE

AED 75

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE
OF FRENCH FRIES OR ROCKET SALAD

DESSERT

OGIVE

LAVA CAKE

RED BERRIES WITH COCONUT

VANILLA BLACKCURRANT CAKE

PISTACHIO AND RASPBERRY DELIGHT

EXOTIC FRUIT CAKE

AED 30



AFTERNOON TEA

DATE CHAMPAGNE & STRAWBERRY WITH WHIPPED CREAM
SELECTION OF TEA FLAVORED SANDWICHES
MATCHA GREEN TEA JAM, TOASTED SCONE & SMOKED SALMON
TOUAREG TEA JAM, TOMATO & MOZZARELLA
RED FRUIT TEA JELLY, FOIE GRAS & GRILLED BAGUETTE
LAPSANGSOUCHONG TEA JAM & SMOKED DUCK

SWEETS

CANNELE, BORDELAIS, CHOUQUETTE, PARISIENNE, LEMON MADELEINE
PECAN NUTS FINANCIER, GREEN TEA MACAROON, RELIGIEUSE
MILK CHOCOLATE, PEANUTS CARAMEL COCONUT & MANGO CAKE
RASPBERRY ÉCLAIR

PLAIN SCONES

RAISIN AND EARL GREY TEA SCONES

CHOCOLATE DROPS SCONES

CLOTTED CREAM, LEMON CURD, BLUEBERRY VIOLET JAM

AED 199

AFTERNOON TEA IS INCLUSIVE OF UNLIMITED SELECTION OF TEA AND COFFEE

KINDLY NOTE THAT ONE HOUR PREPARATION REQUIRED

FOR THE AFTERNOON TEA.

PRIOR RESERVATION IS HIGHLY RECOMMENDED



COFFEE SELECTION

FRENCH PRESS

ARABICA COFFEE BEANS SERVED IN A PLUNGER

ESPRESSO

ESPRESSO, RICH AND INTENSE

AMERICANO

ESPRESSO ENLARGED WITH HOT WATER

CAPPUCCINO

ESPRESSO TOPPED WITH STEAMED AND FROTHED MILK

ESPRESSO MACCHIATO

ESPRESSO TOPPED WITH MILK FROTH

TURKISH COFFEE

UNFILTERED COFFEE MADE FROM FINE GROUND BEANS

CAFÉ LATTE

ESPRESSO LAYERED BETWEEN HOT MILK AND FROTH

AED 30

ADD AN EXTRA SHOT ESPRESSO AED 5
AN EXTRA SHOT OF FLAVORS AED 5
(CHOICE OF CARAMEL, VANILLA, HAZELNUT)

OVER THE ICE

ICED LATTE

AED 32

ICED CAPPUCCINO

AED 32

ICED AMERICANO

AED 32

REGULAR ICED TEA

AED 38

LEMON ICED TEA

AED 38

PASSION FRUIT ICED TEA

AED 38



FRESHLY SQUEEZED FRUIT JUICE AED 35

ORANGE
LEMON WITH MINT
PINEAPPLE
DETOX OF THE DAY

MINERAL WATER

STILL

EVIAN

SPARKLING

BADOIT

SMALL AED 25 | LARGE AED 35

SODA

AED 25

PEPSI, DIET PEPSI,
SEVEN UP, DIET SEVEN UP,
MIRINDA, GINGER ALE, CLUB SODA

ENERGY DRINK

AED 40

EFFECT

MILK SHAKES

AED 40

VANILLA | CHOCOLATE | STRAWBERRY

MOCKTAIL SELECTION

AED 40

VIRGIN COLADA

PINEAPPLE JUICE, COCONUT CREAM, CRUSHED ICE

VIRGIN MOJITO

FRESH MINT LEAVES, LIME WEDGES, BROWN SUGAR, SODA WATER

BERRY JULEP

STRAWBERRY, BLUEBERRY, RASPBERRY, SUGAR SYRUP, LEMON JUICE, MINT LEAVES, CRANBERRY JUICE, CRUSHED ICE



LA PÂTISSERIE

OUR FINEST TEA SELECTION FROM RONNEFELDT

AED 35

RONNEFELDT WAS FOUNDED IN 1823 BY JOHANN TOBIAS RONNEFELDT IN FRANKFURT, GERMANY. THEREFORE IS ONE OF THE OLDEST TEA COMPANIES IN THE WORLD. RONNEFELDT TEA LEAVES ARE HAND PICKED AND PREPARED EXCLUSIVELY ACCORDING TO ORTHODOX PRODUCTION METHOD.

DARJEELING

THIS OUTSTANDING SUMMER PLUCKING HAS A FLOWERY ELEGANCE AND A DELICIOUSLY WELL BALANCED AROMA

BREWING TIME: 3 TO 4 MINUTES

ENGLISH BREAKFAST

A GENTLE CEYLON TEA WITH THE UNMISTAKABLE SPARKLING AND FLAVOUR OF THE ISLAND

BREWING TIME: 3 TO 4 MINUTES

MASALA CHAI

A STRONG BLEND FROM ASSAM WITH ITS FAMOUSLY EXOTIC AND POWERFUL SPICES OF GINGER, ANISE, BLACK PEPPERCORNS, CLOVES, CINNAMON AND FENNEL

BREWING TIME: 3 TO 4 MINUTES

EARL GREY

A RICHLY AROMATIC AUTUMN DARJEELING BLENDED WITH THE REFRESHING CITRUS AROMA OF BERGAMOT

BREWING TIME: 3 TO 4 MINUTES.

FANCY SENCHA ORGANIC

A PREMIUM LARGE-LEAFED SENCHA-REFINED TARTNESS WITH A BREATH OF SWEETNESS

BREWING TIME: 2 TO 3 MINUTES

MOROCCAN STYLE

THE RENOWNED GUNPOWDER PELLETS MELDED WITH THE FRESH NANA/MINT-A MOROCCAN SPECIALTY **BREWING TIME: 2 TO 3 MINUTES**

JASMINE GOLD

DELICATE JASMINE BLOSSOMS DIFFUSE THEIR GENTLE FRAGRANCE OVER A SUMMER CHINA GREEN TEA BREWING TIME: 2 To 3 MINUTES

(N) Nuts (V) Vegetarian (S) Seafood WE WILL ASSIST YOU WITH AVAILABLE NUT AND GLUTEN-FREE OPTIONS. ALL PRICES ARE IN UAE DIRHAMS,



WHITE YUNNAN SILVER TIPS

WITHERED IN THE SUN, THIS HANDCRAFTED, WHITE-LEAFED TEA HAS DELICATELY FLOWERY, SWEET AROMA

BREWING TIME: 2 TO 3 MINUTES

FRUITY CHAMOMILE

A DELICIOUSLY WHOLESOME INFUSION WITH THE GENTLE SWEETNESS
OF ORANGE PETALS

BREWING TIME: 5 TO 8 MINUTES

REFRESHING MINT

THE TYPICAL, RELAXING FLAVOUR OF MINT WITH A NEW DIMENSION IN FRESHNESS WITH LEMON GRASS

BREWING TIME: 5 TO 8 MINUTES

RED FRUIT

FRUITY TANGY RED BERRIES AND CURRANTS
AN INFUSION JUST LIKE A HOMEMADE RED FRUIT JELLY

BREWING TIME: 8 TO 10 MINUTES

KARAK CHAI

A STRONG AND DARK TEA THAT IS MELLOWED WITH FULL-CREAM MILK AND WARM SPICES

BREWING TIME: 5 TO 8 MINUTES

GINGER TEA

FRESHLY POUNDED GINGER WITH FRESH LEMON EXTRACT

AND PURE HONEY

BREWING TIME: 5 TO 8 MINUTES