TROUVAILLE

BREAKFAST

Shakshuka (E) (D) (G) 31
Eggs baked in a spicy tomato sauce,
feta cheese & zaatar
Add beef tenderloin 12

French Toast (D) (G) 26
Fresh brioche bread dipped in vanilla sauce served with fresh
raspberries & mixed berries jam

Cocoa Nib Granola (N) (D) (G) 42
Home roasted cocoa nib granola mixed with almond flakes,
cinnamon & honey served with fresh yogurt

Dukkah Dipped Avocado (E) (D) (G) 27
Poached eggs, halloumi cheese, wilted kale &
avocado dipped in dukkah spice

Middle Eastern Breakfast (D) (G) 31
Hummus served with black and green olives, labneh, falafel, tomato,
cucumber, halloumi cheese & homemade pita bread

Smoked Salmon Benedict (E) (D) (G) (S) 32
Smoked Norwegian salmon, sour cream & hollandaise sauce

Short Rib Eggs Benedict (E) (D) (G) 37
Short rib on bread with poached eggs & hollandaise sauce

Smashed Avocado on Toast (E) (D) (G) 20
Smashed avocado with feta cheese, pomegranate & radish
Add Eggs 10

French Omelet (E) (D) (G) 20
Made with cream, served with cherry tomatoes & toasted bread

Eggs Any Way (E) (G) 20
Eggs cooked any way served on an English muffin

Pancakes (E) (D) (G) 20
Honey & butter

Pancakes with apricot (E) (D) (G) (N) 26
Served with pistachio, almond flakes & whipping cream

Waffle with pistachio (E) (D) (G) (N) 26
Served with mixed berries, pistachio & vanilla ice cream

Chocolate Waffle (D) (G) 25
Served with chocolate sauce & whipping cream

Açai (D) (N) 31
Mixed with fresh banana & seasonal berries

(N) Nuts | (V) Vegetarian | (D) Dairy | (E) Egg | (G) Gluten | (S) Seafood
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MANOUSHE

Lahm Bil Ajin (G) 20
Lahm Bil Ajin & Cheese (D) (G) 24
Akkawi (D) (G) 17
Zaatar (G) 11
Labneh (D) (G) 10
Zaatar & Cheese (D) (G) 15
Zaatar & Labneh (D) (G) 15
Sujuk & Cheese (D) (G) 25
Hotdog & Cheese (D) (G) 20
Turkey & Cheese (D) (G) 20
Four Cheese (D) (G) 17
Makanek & Cheese (D) (G) 20
Kraft cheese & Honey (D) (G) 20
Mixed vegetable & Cheese (D) (G) 20
Spicy Keshek (G) 20
Chocolate (D) (G) 15

CREPE SAVORY

Trouvaille (D) (G) (S) (E) 29
Smoked salmon, sour cream, avocado & boiled egg

Spicy Chicken (D) (G) 29
Spicy Chicken & Zaatar

Turkey & Cheese (D) (G) 29
Smoked turkey & four cheese mix

Sausage & Cheese (D) (G) 29
Sausage, red onions, tomato & four cheese mix

Vegetarian (G) 29
Feta, mixed bell peppers, white onions, parsley with black & green olives

Spinach & Egg (D) (G) 29
Egg, spinach & four cheese mix

Plain Crepe (G) 15

CREPE SWEET

Hershey's cookies & cream (D) (G) 29
Kinder (D) (G) 25
Ovomaltine (D) (G) 20
Milk chocolate (D) (G) 16
Sugar & butter (D) (G) 16
Caramel (D) (G) 20
Butter & cheese (D) (G) 15
Halawa (D) (G) 20
Honey & cheese (D) (G) 20

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SOUP

Soup of the day 19/20
Please ask your server

STARTERS

Provençal Shrimp Fatteh (D) (G) (N) (S) 39
Shrimps cooked in garlic, coriander, butter & yogurt served on crispy Arabic bread

Housemade Shish Barak (D) (G) 25
Black Angus beef minced with 7 spice served in a laban sauce with fried garlic & mint

Falafel Plate (D) 20
Housemade falafel served with tomato chutney, mixed leaves & tahina

Ratatouille (D) (G) 20
Traditional French dish of mixed vegetables cooked in a rich tomato sauce

Hummus (G) 20
Housemade hummus with chickpeas, sumac, pomegranate, olive oil & fresh mint

Kibbeh Fritta (D) (G) (N) 29
Burghul wheat stuffed with minced meat & kibbeh spices served with pomegranate & yogurt

Hummus Bil Lahm (N) 29
Housemade hummus with beef, pomegranate & pine nuts

Cheese Fondue (D) (G) 59
Serves 2 person
Mixed cheese served with croutons & vegetables

SALAD

Chicken Caesar (D) (G) 29
Fresh romaine lettuce mixed with Caesar & sumac dressing, finished with parmesan cheese & crispy Arabic bread

Trouvaille Tabbouleh 25
Parsley mixed with quinoa, tomato, onion with lemon dressing

Chickpeas Salad (D) 29
Chickpeas with mixed vegetables, feta, zaatar with vinaigrette dressing

Quinoa & Goat's Cheese (D) 29
Quinoa goat cheese, pomegranate, tarragon & pumpkin with carrot vinaigrette dressing

Burrata Salad (D) (N) 49
Fresh burrata served with tomato, caramelized walnuts, zaatar pesto & balsamic dressing
Add sourdough bread 5

Fattoush Salad (G) 25
Tomato, cucumber, radish, lettuce mixed with fresh pomegranate, topped with a crispy saj bread with lemon dressing

Summer Salad (N) (D) 25
Asparagus, feta, baby spinach, fresh orange, strawberries, passion fruit & mixed leaves with citrus dressing

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MAINS

BEEF & LAMB

Beef Skewers (D) (G) 49
Beef marinated with shawarma spices, parsley, onion, sumac & tahina sauce with fries

Entrecôte (D) (N) 89
Black Angus ribeye served with Entrecote sauce & fries

Boeuf Bourguignon (D) (G) 59
Traditional French beef stew with onions, thyme, tomatoes, carrots, mushrooms & mashed potatoes

Lamb Chops (D) (N) 89
Grilled lamb chops served with truffle mash potato & a basil pesto

Beef Stroganoff Pasta(D) (G) 52
Tagliatelle pasta with pulled short rib cooked in a stroganoff sauce, topped with parmesan cheese

CHICKEN

Chicken Risotto Mughrabieh (D) 47
Arborio risotto mixed with chickpeas, onion, mughrabieh & cinnamon. Topped with chicken & parmesan cheese

Cordon Bleu (D) (G) 45
Breaded chicken breast stuffed with turkey & comte cheese served with mixed lettuce covered in cheese sauce

Chicken Tarragon (D) (G) 49
Chicken breast cooked in cream, carrots, celery, tarragon & onion served in a vol au vent

Chicken Shish Taouk (D) (G) 39
Marinated chicken breast served with parsley, onion, tomato & saj bread with garlic mayonnaise

FISH

Salmon Fillet (D) (S) 62
Grilled Norwegian salmon served with crushed potato & lemon butter sauce

Garlic Prawns (D) (S) 55
Grilled tiger prawns marinated in garlic butter sauce topped with fresh parsley

Mussels (D) (S) 69
Cooked in cream, celery, onion and thyme served with toasted garlic bread

Seafood all' olio Pasta (S) (G) 45
Spaghetti pasta with salmon, prawns, mussels, fresh chili & garlic

VEGETARIAN

Vegetarian Pasta (G) 35
Tagliatelle pasta with mixed vegetables cooked in a rich tomato sauce & basil

Mushroom Risotto (D) 35
Arborio risotto with mixed mushrooms, cooked in a creamy white sauce

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BURGERS & SANDWICHES

Trouvaille Burger (D) (G) 49
Brioche bun with wagyu patty, guacamole, tomato, fried onions & cheddar cheese served with fries

Cheese Burger (D) (G) 40
Brioche bun with black angus patty, mixed lettuce, tomato & cheddar cheese served with fries

Buffalo Chicken Burger (D) (G) 35
Brioche bun with chicken breast marinated with buffalo sauce, gorgonzola, mascarpone cheese & mixed lettuce served with fries

Cajun Chicken Burger (D) (G) 35
Brioche bun with Cajun seasoned chicken breast, tomato, mixed lettuce and chili sriracha mayonnaise served with fries

Falafel Burger (D) (G) 29
Brioche bun with homemade falafel patty, beetroot tahina, onion, pickles & mixed lettuce served with fries

Salmon & Labneh Sandwich (D) (G) (S) 27
Smoked salmon, labneh, red beetroot, yellow beetroot & spinach served on ciabatta bread

Tomato & Mozzarella Sandwich (D) (G) 26
Tomato, avocado, rocca, mozzarella cheese & basil pesto

Grilled Halloumi Sandwich (D) (G) 22
Black olives, halloumi cheese, thyme pesto & olive tomato sauce served on sundried tomato ciabatta bread

Turkey & Cheese Sandwich (D) (G) 25
Smoked turkey, mozzarella cheese served on ciabatta bread

Chicken Sumac Wrap (D) (G) 20
Chicken mixed with sumac, cheese, red chilli béchamel sauce & served on saj bread

Beef Shawarma Wrap (D) (G) 25
Beef, pickles, tahina sauce, lettuce & tomato served on saj bread

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SIDE

Skinny Fries 10

Green Salad 10

Creamy Spinach (D) 14

Cheesy Cauliflower (D) 14

Grilled Portobello Mushroom (D) 14

Creamed Mashed potatoes with garlic (D) 14

KIDS

Mac & cheese (D) (G) 20

Beef slider with fries (D) (G) 25

Pasta with meatballs (D) (G) 25

Fish fingers with fries (D) (G) (S) 25

Chicken nuggets with fries (D) (G) 25

Pancake with chocolate sauce (D) (G) 20

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DESSERTS

Crème Brulee (D) 30
Crème anglaise with a burned sugar coat

Lemon Yuzu Tart (D) 30
Short crust pastry with lemon crème patisserie &
Yuzu mousse

Chocolate Flower (N) (D) (E) 30
Almond sponge with framboise and
creamy chocolate

Chocolate Surprise (N) (D) (E) 35
Tempered Valrhona chocolate ball filled with vanilla
ice cream, walnut brownie & topped with hot
caramel sauce

Brownie with ice-cream (N) (D) (E) 30
Soft chocolate walnut brownie with vanilla ice-cream

Mille Feuille (D) (E) 30
Layered puff pastry cake with vanilla cream &
caramel cream

Chocolate Souffle with raspberry (D) (E) 35
Baked Valrhona chocolate souffle with fresh
raspberry compote

Selection of ice-cream (D) 15

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FREAK-SHAKES & BLENDED DRINKS

FREAK SHAKES

Dynamite 27

Cookies & Coffee 27

Oreo 27

Passion Fruit & Mango 27

Rainbow 27

BLENDED

Banana and Berry Smoothie 20

Citrus Blueberry Slush 20

Cranberry Fizz 20

Rosemary Crush 20

Creamy Ice Toffee 20

Green Tea & Ginger Spritzer 20

Apple Min-Ty 20

FRESH JUICE

Orange 14

Green Apple 16

Lemon & Mint 16

Carrot 16

Watermelon 16

Lemonade 16

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BEVERAGE

COFFEES

Cappuccino regular 18

Cappuccino large 20

Americano small 14

Americano regular 16

Americano large 18

Espresso 13

Espresso Double 15

Macchiato 13

Macchiato Double 14

Flat white regular 18

Flat white large 20

Latte regular 18

Latte large 20

Mocha regular 20

Mocha large 22

Piccolo 15

Turkish Coffee 15

TEA

English Breakfast 15

Chamomile 15

Green 15

Jasmine 15

Ginger & Lemon 15

Earl Grey 15

Moroccan 15

NITRO COFFEE & TEA

Nitro Coffee - Cold Brew 25

Nitro Coffee – Orange 30

Nitro Tea - Chamomile & Pineapple 30

Nitro Tea - Tropical 30

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BEVERAGE

HOT CHOCOLATE

Milk Chocolate Regular 22

Milk Chocolate Large 25

Ruby Regular 22

Ruby Large 25

Caramel Regular 22

Caramel Large 25

Honey Regular 22

Honey Large 25

Snow White Regular 22

Snow White Large 25

ADD ONS

Almond Milk 5

Soya Milk 5

Coconut Milk 5

Oat Milk 5

Caramel Syrup 5

Hazelnut Syrup 5

Vanilla Syrup 5

Whipped Cream 5

Espresso Single shot 5

SOFT DRINKS

Coke 300ml 10

Coke Zero 300ml 10

Coke Light 300ml 10

Sprite Light 330ml 10

Sprite 300ml 10

Fanta 300ml 10

Ginger Ale 300ml 10

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WATER

LOCAL

Arwa 500ml 5

Arwa 1500ml 10

SPARKLING

Badoit 330ml 15

Badoit 750ml 25

IMPORTED

Evian 330ml 15

Evian 750ml 25

Zico coconut water 22

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TROUVAILLE

MENU

Al Jaddaf

BREAKFAST

FULL HOUSE BREAKFAST — AED 65
Two fresh farm eggs cooked to your liking, chicken sausage, smoked turkey or crispy beef bacon, homemade roasted potatoes, sautéed mushrooms, toast selection, jam, butter and French coffee & freshly squeezed orange

HEALTHY BREAKFAST — AED 65
Egg white omelette with black olives and Spinach, slow grilled asparagus, freshly cut avocado, mini multi grain bread, protein bread, sweet soymilk yoghurt and French coffee & freshly squeezed orange.

CONTINENTAL BREAKFAST — AED 55
Our daily freshly baked mini croissant, mini pancake, butter, jam, honey, cream cheese, cut tomato and cucumber with French coffee & freshly squeezed orange.

MIDDLE EASTERN BREAKFAST (D) (G) — AED 65
Hummus served with black and green olives, labneh, falafel, cucumber,grilled halloumi cheese & homemade freshly baked pita bread. and French coffee & freshly squeezed orange.

HUMMUS FATTEH WITH NUTS — AED 29
Chickpeas served in a bowl with fried bread, tahina base sauce, and fried nut on top.

SHAKSHUKA (E) (D) (G) — AED 39
Eggs baked in a spicy tomato sauce, feta cheese & parsley.
Add beef tenderloin AED 18

FRENCH TOAST (D) (G) — AED 40
Golden brioche slice soaked in a delicate vanilla custard, served with fresh raspberries and a mixed berry jam. Maple syrup or caramel sauce.

DUKKAH DIPPED AVOCADO (E) (D) (G) — AED 49
Poached eggs, halloumi cheese, wilted kale & avocado dipped in dukkah spice.

SMOKED SALMON BENEDICT (E) (D) (G) (S) — AED 59
Smoked Norwegian salmon, labneh & hollandaise sauce. Served with toast selection, jam & butter.

SHORT RIB EGGS BENEDICT (E) (D) (G) — AED 59
Shredded short rib on bread with poached eggs & hollandaise sauce.

SMASHED AVOCADO ON TOAST (E) (D) (G) — AED 49
Chunky smashed avocado topped with crumbles of feta, fresh pomegranate seeds, and crispy radish slices and cherry tomato. Add Eggs AED 10

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BREAKFAST

FRENCH OMELET (E) (D) (G) — AED 39
Made with cream, served with grilled cherry tomatoes & sour dough bread

3 EGGS YOUR WAY (E) (G) — AED 35
Scrambled eggs, sunny side up, over medium, served with baked young potato
and your choice of side vegetables or side salad.

PANCAKE BERRIES (E) (D) (G) — AED 44
Pancakes served with wild berries, banana, crispy granola, maple syrup and our home-made coulis fraise

FRENCH WAFFLE (E) (D) (G) — AED 44
Served with Strawberry, caramelized grilled banana, Vanilla Cream Cheese,
Belgum Chocolate Sauce & vanilla ice cream

AÇAI BOWL (D) (N) — AED 43
Mixed with fresh banana & Wild berries and almond milk.

GRILLED HALLOUMI — AED 39
Grilled halloumi cheese to perfection, served with wild rocket, cherry tomato,
olives and our home-made zaatar pesto

FOUL MADAMMES — AED 26
With diced tomatoes and onion, parsley, extra virgin olive oil, cumin and hint of chili.
Served with homemade pita bread and a side of vegetables.

LABNEH CARAMELIZED TOMATO — AED 39
Crispy olive bread topped with our home-made herby labneh mix and caramelized tomato
with balsamic, served with spicy tomato sauce.

FALAFEL PLATE (D) — AED 29
Homemade falafel served with tomato, mixed leaves, pickles & tahina tarator sauce,
and our freshly baked pitta bread

BAGEL WITH SALMON — AED 55
Montreal famous Sesame Bagel topped with cream cheese, fresh sliced avocado,
Norwegian smoked salmon, capers, red onions, mint and Baie rose. served with our Lyonnaise-style potatoes.

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MANOUSHE

LAHM BIL AJIN (G)	AED 20
LAHM BIL AJIN & CHEESE (D) (G)	AED 24
AKKAWI (D) (G)	AED 18
ZAATAR (G)	AED 13
ZAATAR & LABNEH (D) (G)	AED 17
ZAATAR & CHEESE (D) (G)	AED 18
LABNEH & VEGETABLES	AED 18
ZAATAR & VEGETABLES Served open or folded.	AED 18
MUHAMMARAH Muhammarah and Cheese	AED 14
SUJUK & CHEESE (D) (G)	AED 25
HOTDOG & CHEESE (D) (G)	AED 20
KASHKAWAN CHEESE	AED 20
TURKEY & CHEESE (D)(G) (Turkey 4 Cheese Lettuce Sweet Corn and Mayo)	AED 21
FOUR CHEESE (D) (G)	AED 17
MAKANEK & CHEESE (D) (G)	AED 20
KRAFT CHEESE & HONEY (D) (G)	AED 20
CHEESE AND VEGETABLES(D) (G) (Cheese Manoushe with Veg on Top)	AED 20
KOFTA MANAKEESH	AED 22
KOFTA AND VEGETABLES	AED 26
CHOCOLATE (D) (G)	AED 17

Mini Manoushe Box - AED 150

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SAVORY CROISSANTS

PLAIN CROISSANT (E) (D)	AED 12
ALMOND CROISSANT (E) (D)	AED 18
CHOCOLATE ALMOND CROISSANT(E) (D)	AED 18
PAIN AU CHOCOLATE (D)	AED 14
ZAATAR (E) (D)	AED 15
ZAATAR LABNEH (N) (E) (D)	AED 17
TURKEY BRIE (E) (D)	AED 25
AKKAWI CHEESE (E) (D) (N)	AED 20
SALMON & ORANGE (D) (E)	AED 25
SHAKSHUKA (E) (D)	AED 20
EGG & MUSHROOM (E) (D)	AED 20

MINI SWEET CROISSANT

ARABIC COFFEE (E) (D)	AED 12
BLUEBERRY CHEESECAKE (E) (D)	AED 12
FALUDA (E) (D)	AED 12
HALAWA (E) (D)	AED 12
PINEAPPLE & SAFFRON (D)	AED 12
OREA (E) (D)	AED 12
OVAMALTINE (E) (D)	AED 12
COCONUT & PASSION (E) (N) (D)	AED 12
NUTELLA & CARAMELIZED (E) (N)	AED 12

Mini Croissant Box (sweet or savoury) - AED 110

Éclair Box - AED 180

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CRÊPE SAVORY

TROUVAILLE SAVORY CREPE Salmon avocado and eggs	AED 45
SPICY CHICKEN (D) (G) Spicy chicken breast in creamy white sauce	AED 38
TURKEY & CHEESE (D) (G) Smoked turkey & four cheese mix	AED 38
SAUSAGE & CHEESE (D) (G) Sausage and four cheese mix	AED 38
VEGETARIAN (G) Feta, mixed bell peppers, white onions, parsley with black & green olives	AED 32
SPINACH & EGG (D) (G) Egg, spinach & four cheese mix	AED 35
PLAIN CRÊPE (G)	AED 19

CRÊPE SWEET

TUTTI FRUTTI	AED 39
HERSHEY'S COOKIES & CREAM (D) (G)	AED 34
KINDER (D) (G)	AED 35
NUTELLA STRAWBERRY BANANA (D) (G)	AED 39
KUNAFA PISTACHIO (D) (G)	AED 42
SUGAR & BUTTER (D) (G)	AED 24
MILK CHOCOLATE (D) (G)	AED 32
CARAMEL (D) (G)	AED 30
BUTTER & CHEESE (D) (G)	AED 32
HALAWA (D) (G)	AED 29
HONEY & CHEESE (D) (G)	AED 30
LOTUS (D) (G)	AED 35
WALNUT & CINNAMON & BROWN SUGAR	AED 39

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SALADS

TROUVAILLE FETA SALADE — AED 35
Crunchy romain lettuce, topped with freshly cut tomato, cucumber, mix bell pepper, olives and feta cheese.

CHICKEN CAESAR (D) (G) — AED 45
Fresh romaine lettuce mixed with sumac Caesar dressing, grilled chicken breast,
topped with parmesan tuille & crispy Arabic bread.

TROUVAILLE TABBOULEH — AED 35
Parsley mixed with quinoa, mint, tomato, and onion with lemon vinaigrette dressing.

BAKED GOAT CHEESE SALAD (D) — AED 45
Rocca topped with cucumber, cherry tomato, strawberries, baked goat cheese on a honey baguette,
and caramelized walnut, served with our special balsamic dressing

BURRATA SALAD (D) (N) — AED 69
Fresh burrata served with tomato, caramelized walnuts, zaatar pesto.
Add sourdough bread AED 5.

FATTOUSH SALAD (G) — AED 35
Tomato, cucumber, radish, lettuce mixed with fresh pomegranate,
topped with a crispy Saj bread with molasses dressing.

NORWEGIAN SMOKED SALMON SALAD (N) (D) — AED 49
Mix green topped with smoked salmon, fresh pomegranate, cherry tomato,
sliced fennel with lemon vinaigrette dressing

SOUP

FRENCH ONION SOUP — AED 34

LENTIL SOUP — AED 34

CREAMY PUMPKIN COCONUT SOUP — AED 34

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SUPER BOWL

GRILLED CHICKEN AND BEANS BOWL (D) (G) — AED 59
A combination of grilled chicken, corn, avocado, edamame, red beans, mozzarella, and lettuce, mixed with orange honey mustard dressing

SHRIMP CHARGE — AED 65
Lolo rosso lettuce topped with avocado, orange segments, sundried tomato, sliced artichoke heart, grilled shrimps, lemon vinaigrette sauce

SMOKED SALMON BOWL — AED 65
Fresh shredded kale leaves, grilled asparagus, avocado, edamame, shredded carrots, sliced radish and citrus dressing

SWEET BEET BOOST — AED 59
Kale, avocado, baked sweet potato, boiled beetroot, radish, pumpkin seeds with balsamic sauce. Add white cheese and kidney beans.

STARTERS

PROVENÇAL SHRIMP FATTAH (D) (G) (N) (S) — AED 54
Shrimps cooked in garlic, coriander, butter & yogurt served on crispy Arabic bread.

SPICY POTATO (D) (G) — AED 29
Potato cubes crispy fried, mixed with coriander, garlic, chili with a touch of freshly squeezed lemon juice

RATATOUILLE (D) (G) — AED 39
Traditional French dish of mixed vegetables cooked in a rich tomato sauce on low heat.

HUMMUS (G) — AED 25
Homemade hummus with chickpeas, sumac, pomegranate, olive oil & fresh mint.

KIBBEH FRITTA (D) (G) (N) — AED 39
Burghul wheat stuffed with minced meat & kibbeh spices served with pomegranate & yogurt.

HUMMUS BIL LAHM (N) — AED 45
Homemade hummus with beef, pomegranate & pine nuts.

VINE LEAVES — AED 34
Stuffed vegetarian filling of vine leaves, Egyptian rice, tomatoes, onion, parsley, bell peppers, olive oil, pomegranate syrup.

RICOTTA CHEESE ROLLS — AED 37
Fried breaded ricotta cheese mixed with thyme, served with special tomato sauce.

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MAINS

BEEF & LAMB

ENTRECÔTE (D) (N) — AED 109
Black Angus ribeye served with Entrecôte sauce & fries.

HOMEMADE SHISH BARAK (D) (G) — AED 62
Black Angus beef minced with 7 spices served in a Laban sauce with fried garlic & mint.

LAMB CHOPS (D) (N) — AED 99
Grilled lamb chops served with truffle mash potato & basil pesto.

BEEF STROGANOFF PASTA (D) — AED 60
Tagliatelle pasta with pulled short rib cooked in a stroganoff sauce, topped with parmesan cheese

BEEF SHAWARMA PLATTER (D) (G) — AED 69
Grilled beef shawarma, served with our special tahina tarator sauce, biwas, tomato and pickles on a saj bread. Give it a French character.

CHICKEN

CORDON BLEU (D) (G) — AED 62
Breaded chicken breast stuffed with Turkey & Comte cheese served with mixed lettuce covered in cheese sauce.

CHICKEN SHISH TAWOOK (D) (G) — AED 62
Marinated chicken breasts served with parsley, onion, tomato & Saj bread with garlic mayonnaise.

TROUVAILLE MIXED GRILL (D) (G) — AED 98
Kofta, meat, shish tawook with grilled veg, garlic paste, biwas on chili bread and your choice of fries or rice

FISH

GRILLED SALMON (D) (S) — AED 80
Grilled Norwegian salmon served with crushed potato & lemon butter sauce.

GARLIC PRAWNS (D) (S) — AED 89
Grilled tiger prawns marinated in garlic butter sauce topped with fresh parsley.

SEA BASS MEUNIÈRE (D) (S) — AED 79
Grilled Sea Bass served with rice and our special tahina tarator sauce.

SEAFOOD AL 'OLIO PASTA (S) (G) — AED 59
Spaghetti pasta with salmon, prawns, mussels, fresh chili & garlic.

VEGETARIAN

TAGLIATELLE PROVENÇALE (G) — AED 54
Tagliatelle pasta with mixed vegetables cooked in a rich tomato sauce & basil.

MUSHROOM RISOTTO DE BARI (D) — AED 56
Mix wild mushroom risotto, mix herbs and saffron dressing.

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BURGERS & SANDWICHES

TROUVAILLE BURGER (D) (G) — AED 65
Brioche bun with wagyu patty, guacamole, tomato, fried onions & cheddar cheese served with fries.

CHEESEBURGER (D) (G) — AED 55
Brioche bun with black angus patty, mixed lettuce, tomato & cheddar cheese served with fries.

CAJUN CHICKEN BURGER (D) (G) — AED 49
Brioche bun with Cajun seasoned chicken breast, tomato, mixed lettuce and chili sriracha mayonnaise served with fries.

CHICKEN CLUB — AED 55
Tender chicken breast, Fried egg, avocado, turkey / beef bacon, freshly sliced tomato, grilled halloumi slices and our special herbs Dijon aioli sauce served with side salad

STEAK SANDWICH — AED 59
Sautéed marinated beef tenderloin with mixed capsicum, onion, melted Emmental cheese, zaatar mayo sauce and tomato served with fries

SMOKED SALMON SANDWICH (D) (G) (S) — AED 59
Smoked salmon, creamy labneh sauce, rainbow beetroot & spinach served on ciabatta bread.

GRILLED HALLOUMI SANDWICH (D) (G) — AED 45
Grilled halloumi cheese, thyme pesto & olive tomato sauce served on sundried tomato ciabatta bread served with side salad

TURKEY & CHEESE SANDWICH — AED 45
Smoked turkey, Emmental cheese, cornichons, finished with a drizzle of honey mustard sauce, served in our special brioche bread roll served with side salad

CHICKEN SUMAC WRAP (D) (G) — AED 45
Chicken mixed with sumac, cheese, red chili béchamel Sauce & served on Saj bread served with fries

BEEF SHAWARMA WRAP (D) (G) — AED 49
Beef, pickles, tahina sauce, lettuce & tomato served on Saj bread served with fries

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SIDES

SKINNY FRIES	AED 15
GREEN SALAD 15 CREAMY SPINACH (D)	AED 19
GRILLED VEGETABLES (D)	AED 19
GRILLED PORTOBELLO MUSHROOM (D)	AED 21
CREAMED MASHED POTATOES WITH GARLIC (D)	AED 19

KIDS

MAC & CHEESE (D) (G)	AED 32
RED PASTA	AED 32
WHITE PASTA	AED 32
MINI PEPPERONI PIZZA (D)	AED 32
MINI MARGHERITA	AED 30
BEEF SLIDER WITH FRIES (D) (G)	AED 38
FISH FINGERS WITH FRIES (D) (G) (S)	AED 30
CHICKEN NUGGETS WITH FRIES (D) (G)	AED 30
PANCAKE WITH CHOCOLATE SAUCE (D) (G)	AED 25
MINI PANCAKES WITH BERRIES	AED 25

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DESSERTS

TRIPLE CHOCOLATE (D) Dessert with three chocolate layers.	AED 29
BLUEBERRY VANILLA CHEESECAKE (D) Cream cheese, condensed milk, vanilla, fresh cream and blueberry	AED 29
BASQUE VANILLA CHEESECAKE (D) Blueberry compote, strawberry, blueberry and raspberry	AED 29
CHEESECAKE STRAWBERRY (D) Light biscuit base. Topped with cream cheese and strawberry jelly	AED 29
CHOCOLATE EMOTION (D) Dark chocolate glaze, coffee cream, chocolate cream, chocolate brownie and hazelnut kernel	AED 29
CRÈME BRULÉ (D) Creme anglaise with a burned sugar coat	AED 35
LEMON YUZU TART (D) Short crust pastry with lemon crème patisserie & Yuzu mousse	AED 35
CHOCOLATE FLOWER (N) (D) (E) Almond sponge with framboise and creamy chocolate	AED 35
CHOCOLATE SURPRISE (N) (D) (E) Tempered Valrhona chocolate ball filled with vanilla ice cream, walnut brownie & topped with hot caramel sauce.	AED 49
BROWNIE WITH ICE-CREAM (N) (D) (E) Soft chocolate walnut brownies with vanilla ice cream	AED 35
MILLE FEUILLE (D) (E) Layered puff pastry cake with vanilla cream & caramel cream.	AED 35
CHOCOLATE SOUFFLE WITH RASPBERRY (D) (E) Baked Valrhona chocolate souffle with fresh raspberry compote	AED 40
SELECTION OF ICE-CREAM (D)	AED 15
ECLAIRS SELECTIONS (D)	AED 21

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FREAK-SHAKES & BLENDED DRINKS

BLENDED

CITRUS BLUEBERRY SLUSH	AED 29
GREEN TEA & GINGER SPRITZER	AED 29
TROPICAL BLEND	AED 29
SUPER GREEN BLEND	AED 29
ALMOND BERRY SMOOTHIE	AED 29
PINA COLADA SMOOTHIE	AED 29
BANANA CARAMEL MILKSHAKE	AED 29
CHOCO MILKSHAKE	AED 29

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BEVERAGES

HOT COFFEES

CAPPUCCINO	AED 20
CORTADO	AED 19
CAFE LATTE	AED 20
AMERICANO	AED 17
ESPRESSO	AED 13
CAFÉ MOCHA	AED 22
ESPRESSO DOUBLE	AED 15
TURKISH COFFEE	AED 15
MACCHIATO	AED 16
PICCOLO	AED 16

ICED DRINKS

ICED AMERICANO	AED 18
ICED LATTE	AED 22
ICED CAPPUCCINO	AED 22
ICED MATCHA	AED 33
ICED MOCHA	AED 24
ICED SPANISH	AED 24

TEA SELECTIONS	AED 19

HOT CHOCOLATE

FRENCH DARK HOT CHOCOLATE	AED 25
WHITE HOT CHOCOLATE	AED 25

ADD ONS

ALMOND MILK	AED 5
SOYA MILK	AED 5
COCONUT MILK	AED 5
OAT MILK	AED 5
CARAMEL SYRUP	AED 5
HAZELNUT SYRUP	AED 5
VANILLA SYRUP	AED 5
WHIPPED CREAM 5 ESPRESSO SINGLE SHOT	AED 5

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WATER, JUICES & SOFT DRINKS

WATER

PERRIER 330ML	AED 15
PERRIER 750ML	AED 25
EVIAN 330ML	AED 15
EVIAN 750ML	AED 25
COCONUT WATER	AED 18

FRESH JUICE

ORANGE	AED 18
GREEN APPLE	AED 18
LEMON & MINT	AED 18
CARROT	AED 18
WATERMELON	AED 18
LEMONADE	AED 18

SOFT DRINKS

COKE 300ML	AED 10
COKE ZERO 300ML	AED 10
SPRITE LIGHT 300ML	AED 10
SPRITE 300ML	AED 10
FANTA 300ML	AED 10

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A Lucky Find so Good You Won't Want to Keep it to Yourself