



Welcome
to
**CAFÉ
CULINAIRE**



 *Emirates Snack Foods welcomes you to Café Culinaire, a real gourmet restaurant & bar specially built for Gulfood 2008.*

Café Culinaire serves breakfast, lunch and dinner, allowing you to savor a choice of food and beverage delights prepared daily by our company's Chefs, using the finest ingredients from our partners Barilla, Riso Gallo, Costa Ligure, Eraclea, Fabbri, Patiswiss, Ferrarelle, Kimbo, Achenbach, Michel Cluizel, effect, Peppadew, Mrs Ball's, Somthing South African and Ina Paarman.

We hope that you will enjoy this new experience and look forward to your comments and suggestions.



Starters

Cesar Salad

Romaine lettuce, Croutons, Peppadew sweet piquanté peppers, Ina Paarman's Caesar dressing

Greek Salad

Mixed bell peppers, Onion, Peppadew sweet piquanté peppers, Cucumber, Tomato, Ina Paarman's Greek dressing

Barilla Pasta Salad

Mezze Penne Regate with Peppadew piquanté peppers

Filled Peppadews

Peppadew sweet piquanté peppers filled with cream cheese

Bruschetta Selection

Grilled bread rubbed with garlic and topped with mixed vegetables, Costa Ligure green olive or tomato paste

Achenbach Savory Lollies

Salmon wasabi, Carrot & ginger, Goose liver in chocolate

Achenbach Savory Cones

Avocado, Tuna, Cream cheese with chives

Achenbach Flying Buffet

Salmon & ratatouille, Avocado mousse, Duck



Main Course

Barilla Pasta Selection

Spaghetti Pipe Regate Integrali
Penne Regate Gnocchetti Sardi
Tagliatelle Casarecce

Costa Ligure Sauces

Arrabiatta Red Pesto
Pesto Genovese Rocket Cream
Porcini Mushroom Parsley Sauce

Riso Gallo Cheese Risotto

with 4 cheeses & Academia Barilla balsamic vinegar

Riso Gallo Mushroom Risotto

with porcini mushrooms & Mascarpone cheese

Riso Gallo Saffron Risotto

with Saffron & Costa Ligure sun dried tomatoes

Riso Gallo Seafood Risotto

with clams & Peppadew sweet piquanté peppers

Achenbach Terrines

Vegetable, Pike perch & salmon, Chicken & mushroom;
served with mixed salads



Desserts



Fabbri Gelato

Selected flavors

Pistachio, Peach, Coconut, Strawberry, Blueberry, Raspberry, Melon, Caramel, Vanilla, Chocolate, Hazelnut, Roasted Almond

Fabbri - selected toppings

Chocolate, Caramel, Raspberry, Amarena

Patiswiss - selected garnishes

Granulated Pistachio, Broken Nougat, Granulated Almond

Achenbach Petits Fours

Achenbach Sweet Lollies

Pinenuts & Caramel, Croquant, Lemon & Thyme

Achenbach Sweet Crispy Cones

Mascarpone & Apricot, Dark Chocolate Mousse

Achenbach Sweet Flying Buffet

Apricot, Mixed Berries, Chocolate Mousse

Michel Cluizel & Patiswiss Gâteaux creations

Eva

Michel Cluizel Chocolate mousse; Patiswiss gianduja pailleté, chocolate biscuit

Amanda

Michel Cluizel raspberry chocolate mousse; Patiswiss almond crème, crémeux raspberry, almond biscuit

Venuse

Michel Cluizel passion fruit mousse; Patiswiss coconut crème, crémeux passion, dacquoise

Arabica

Michel Cluizel date mousse; Patiswiss grenoble crème, croustillant nuts, biscuit au fruit sec

Piemont

Michel Cluizel bavarois pistache; Patiswiss nougat crème, crémeux raspberry, sable breton

Plaisir

Michel Cluizel earl grey mousse; Patiswiss honey-manda crème, biscuit au noix

Noiselle

Michel Cluizel Bavarois praliné; Patiswiss hazelnut mousseline, croustillant nut, biscuit sans farine

Elise

Michel Cluizel bavarois vanille; Patiswiss caramanda crème, walnut meringue, biscuit vanille

Cold Drinks



Beverages

effect
high quality energy drink

Ferrarelle
natural sparkling mineral water

Natia
natural mineral water

Mocktails

Pretty in pink
Pineapple, Fabbri Coconut Mixyfruit, Fabbri
Grenadine & Cranberry Mixybar, effect

Seduction
Apple, Fabbri Passion Fruit & Melon
Mixybar, Lemon, Ferrarelle, Passion Fruit

Tropicana
Banana, Apple, Fabbri Strawberry Mixyfruit,
Pineapple, Fabbri Pineapple Mixybar, Lemon

Ferrarelle Mente
Mint, Sugar syrup, Lemon, Ferrarelle

Colada effect
Pineapple, Fabbri Coconut Mixyfruit, Fabbri
Pineapple Mixybar, effect

Virgin Bullfrog effect
Banana Nectar, Fabbri Tropical Blue Mixybar, effect

Exotic effect
Pineapple, Fabbri Coconut Mixyfruit, Fabbri Mango Mixybar, effect

Desired effect
Strawberry, Fabbri Melon Mixybar, effect

Victoria
Orange, Lemon, Fabbri Melon Mixybar, effect

Paradise
Orange, Fabbri Mango Mixybar, effect

Eraclea Ice Teas

Red Fruit, Peach Green Tea, Lemon Green,
Mint Green, Peach, Melon shaken, Lemon Grey,
Breakfast Lemon, Paradise shaken,
Wood flavours, Jasmine shaken

Hot Drinks



Kimbo Coffee

Kimbo Espresso

a straight shot, the complex and flavorful
"heart of the coffee"

Americano

Kimbo espresso combined with hot steaming water

Espresso Con Panna

Kimbo espresso topped with a dollop of whipped cream

Mocha

Kimbo espresso with steamed milk and
chocolate, topped with fresh whipped cream

Cappuccino

Shot of Kimbo espresso blended with steamed
milk and capped by a layer of creamy foam

Caffè Latte

Steamed milk laced with a rich shot of Kimbo
espresso and a top of foamed milk

Macchiato

Kimbo espresso marked with a dash of foamed milk

Fabbri flavor shots

vanilla, caramel, irish, hazelnut, amaretto

Eraclea Hot Chocolate

Fondant, Milk, Mint, Coffee,
Strawberry-Lychee, White, Nougat,
Hazelnut, Coconut, Meringa, Amaretto
Light, Gianduja