

Menu



**CAFÉ
CULINAIRE**



Emirates Snack Foods LLC

Inspired by quality, driven with passion

www.cafeculinaire.com



Café Culinaire is a real gourmet restaurant and bar specially built by Emirates Snack Foods Llc (ESF) for the Gulfood exhibition held annually in Dubai. Conceived several years ago, its purpose is to answer the key question all food buyers face at food exhibitions and trade shows world wide, namely: “does it taste as good as it looks?”

In addition to cooking and serving delicious food, ESF demonstrates in Café Culinaire the design and execution of a comprehensive menu involving a careful balance and interaction of the various brands it represents, demonstrating solutions for F&B operators instead of individual products. In addition to the food, all design and branding are entirely created by ESF's in-house resources.

Café Culinaire is located right at the doorstep of its principal clientele and target audience, namely the literally thousands of Chefs from all over the world who compete, judge, encourage, visit and watch at the famous culinary competitions in the Salon Culinaire right next to it, organised annually by the Emirates Culinary Guild.

Creating a fully functioning F&B operation for only four days without testing and soft openings is a costly and massive enterprise without room for error – it is only with the substantial financial and other support of ESF's partners who reciprocate the tireless efforts of ESF's team that Café Culinaire is growing from strength to strength each year.

Bon Appétit!

Breakfast

Muesli

How do you like your Muesli?

- **Healthy:** with honey, yoghurt and cold milk
- **Fruity:** with apple, strawberry and cold milk
- **Original:** with cold milk

Your choice of Muesli:

Familia Organic Original Swiss Birchermuesli

Familia Organic Fruit-Nut Crunch

Familia Organic Swiss Choco-Amaranth Crunch

Familia Organic Honey-Almond Crunch

Familia Swiss Choco Bits

Bakery

Sosa Assorted Financiers

Almond, pistachio, raspberry, chocolate, truffle

Wasa Crisp, Thin and Light Bread

Multigrain, Runda Sesame

Beverages

Kimbo Coffee

Dilmah Tea

red espresso

Monbana Hot Chocolate



Cocktails - finger food



Achenbach Savory Lollies

Salmon wasabi, carrot and ginger, goose liver in chocolate

Achenbach Savory Cones

Salmon tartar, avocado, Calvo tuna, cream cheese with chives

Achenbach Mini Tartlets with Parmesan Mousse

Achenbach Teriyaki Salmon Tartlets with Yellow Pepper Mousse

Pidy Vol-au-vent with Calvo Tuna and Mutti Sundried Tomatoes

Assorted Pidy Quiches

Orto Conserviera vegetables, Calvo tuna, Mutti cherry tomato

Orto Conserviera Country Style Italian Olives

Orto Conserviera Red Peppers Filled with Calvo Tuna



Antipasti



Filled Peppadews

Peppadew piquanté peppers filled with cream cheese and chives

Tomato Bruschetta

Grilled bread rubbed with garlic and topped with Mutti tomato paste

Achenbach Cauliflower Terrine with Carrot and Broccoli

Achenbach Quail Terrine with Goose Liver

Orto Conserviera Mixed Grilled Vegetables

Zucchini, eggplant, pepper, artichoke Orto Conserviera country style olives

Mini Pizza with Calvo Tuna and Mutti Pizza Sauce

Wasa Crisp Bread with Gorgonzola, Walnut and Figs

Wasa Multigrain with Brie Cheese, Cucumber and Apple

Sosa Textured Pumpkin with Reconstituted Grape Fruit

Baby Carrots with Coconut and Sosa Smoked Oil



Starters



Soups

Minestrone

With Sosa hot vegetable gelée and fluffy Parmesan truffles

Consommé

With Sosa frozen duck foie gras powder

Italian tomato Soup

With Mutti tomato purée

Salads

Italian salad

Crunchy Italian salad with croutons and Ina Paarman Italian dressing

Caesar salad

Romaine lettuce, croutons, Peppadew piquanté peppers, Ina Paarman Caesar dressing

Greek salad

Mixed bell peppers, onion, Peppadew piquanté peppers, cucumber, tomato, Ina Paarman Greek dressing

Barilla pasta salad

Farfalle with Peppadew piquanté peppers and Ina Paarman dressing with Calvo tuna in olive oil

Caprese Salad

With Sosa mozzarella mousse and basil foam

*We use exclusively **Pietro Coricelli** extra virgin (flavoured) olive oils*

Main Course



Barilla Pasta Selection

Spaghetti

Garganelli

Cellentani

Whole wheat Pipe Rigate

Penne Lisce

Casarecce

Select Your Sauce

Barilla Arrabbiata Sauce

Mutti Tomato Sauce

Barilla Gorgonzola Sauce

Barilla Red Pesto Sauce

Barilla Napolitana Sauce

*We use exclusively **Pietro Coricelli** extra virgin (flavoured) olive oils*



Italy's N°1 Pasta



Solo pomodoro. Per passione.

Main Course



Riso Gallo Risotto

Riso Gallo Cheese Risotto

With 4 cheeses and Pietro Coricelli truffle olive oil

Riso Gallo Mushroom Risotto

With porcini mushrooms and mascarpone cheese

Riso Gallo Saffron Risotto

Saffron risotto and black truffle and fried Gorgonzola cubes

Riso Gallo Red Risotto

Lobster risotto with olives and baked cherry tomatoes

Riso Gallo Black Risotto

Risotto with duo of morels and scallops

Pizza

Margarita

Mutti pizza sauce, mozzarella cheese and oregano

Napolitana

Mutti pizza sauce, mozzarella cheese, black olives, capers and anchovies

Mediterranean

Mutti pizza sauce, mozzarella cheese, cherry tomato and basil

Calzone

Folded pizza with Mutti pizza sauce, mozzarella cheese, mushroom and turkey ham

Florentina

Mutti pizza sauce, mozzarella cheese, spinach and eggs

Salami

Mutti pizza sauce, mozzarella cheese and pepperoni

*We use exclusively **Le 5 Stagioni** flour for Pizza*

*All our dishes are made with **Pietro Coricelli** extra virgin olive oils*

Desserts

Dessert In Plates

Tuile Croquante and Coeur Passion

Michel Cluizel chocolate with Ponthier fruit purée and
Sosa Gelcream Texturas

Petit gâteau biscuit au chocolat à la vapeur

Michel Cluizel mousse maralumi with toffee caviar
[Sosa Alginat Texturas]

Gruettine Mango

Michel Cluizel crémeux milk chocolate with Sosa mango sphere

Cube Maralumi

Michel Cluizel dark chocolate with gelée of
Ponthier mango and Sosa Agar Agar Texturas

Coupelle William

Michel Cluizel chocolate cream with pear compote

Orange-Chocolate Profiterole

Michel Cluizel chocolate with orange purée

Compote of red berries with Crunchy chocolate spaghetti

Michel Cluizel chocolate with Ponthier mix red berries

Muesli Energy Bar

Familia crunchy muesli praline on Sosa freeze-dried raspberry and
honey ice cream

Saint Joseph's Zeppole with Fabbri Amarena Cherries

Verrine

Chestnut and Apricot Verrine

Ponthier chestnut and apricot purée

Cool Lychee verrine

Ponthier lychee purée and Sosa rose flavour

Piña Colada Verrine

Ponthier pineapple and coconut purée

Apricot Summer Tiramisu

Fabbri pamatis

Light Pistachio Verrine

Fabbri pistachio paste

Tropical Truffle with Coconut Tapioca

Passion fruit and Sosa tapioca



Gelato and Cakes



Fabbri Gelato

Selected Flavours

Snickers, coconut, raspberry, panna cotta, New York cheese cake, walnut and fig, biscotti, passion fruits, yoghurt, tiramisu, amarena, pure hazelnut, Bronte pistachio and mango

Fabbri - selected toppings

Chocolate, caramel, raspberry, amarena

Fabbri frozen yoghurt

With your choice of mango or orange

Cakes

Summer Delight

Michel Cluizel chocolate mousse with Ponthier raspberry jelly

Florida

Fabbri pistachio and Ponthier with wild strawberry jelly

Fabbri Passion fruitcake

Chocolate and Vanilla Charlotte

Michel Cluizel chocolate and Sosa bourbon vanilla

Fruity feel

Fabbri pamatis with Ponthier strawberry jelly

Saint- Julienne

Michel Cluizel hazelnut praline paste and Sosa peta zeta

Orange Saint-Honoré Cake

Sosa albumina and Ponthier orange purée

Black Forest with Fabbri Amarena Cherries

Pralines & Petits Fours



Achenbach Sweet Lollies

Lemon and thyme, cappuccino, calamansi and chilli

Achenbach Sweet Crispy Cones

Mascarpone and apricot, dark chocolate mousse, blackcurrant with pine nuts

Cacao Forte

Michel Cluizel dark chocolate ganache 99 %

Cappuccino

Michel Cluizel milk chocolate ganache with coffee

Duja

Michel Cluizel chocolate gianduja

Pistra

Michel Cluizel chocolate with almond and pistachio paste

Praline Royal Noir

Michel Cluizel almond and hazelnut praline with roasted almond grains

Palet Passion

Michel Cluizel chocolate with Ponthier fruit passion pulp

Earl Grey

Michel Cluizel chocolate and Dilmah Earl Grey tea

Mint Delight

Michel Cluizel chocolate and Sosa mint paste

Orange Flavoured Rosemarie

Sosa Rosemarie with Ponthier orange purée

Almond and Familia Muesli Florentine

Cold Drinks

Natural Mineral Water

Ferrarelle

Natural sparkling mineral water

Natia

Natural still mineral water

Dilmah Tea Cordial

Lemon & Lime

Peach

Berry Explosion

Honey

Monbana Frappés (with milk)

Ice chocolate frappe

Ice white chocolate frappe

Ice coffee frappe

Big Train

Blended Ice Coffees (Trans fat free)

Coffee, mocha, kona mocha, java chips, vanilla latte

Blended Creams (Trans fat free, Coffee free)

Vanilla beans, cookies 'n cream

Fruit Tea Smoothie Blast with Green Tea (Fat free)

*Pineapple coconut, strawberry sensation,
wild berry, mango madness*



Cold Drinks

Mocktails with Fabbri, Ferrarelle and Ponthier

Strawberry Mojito

Fabbri Mixybar mojito, Fabbri Mixyfruit strawberry, Ponthier frozen strawberries, Ferrarelle, 7up, fresh lime and fresh mint

Caipiroska

Fabbri Amarena Cherries with juice, Fabbri Mixybar Cranberry, Ferrarelle, garnished with fresh lime

Tropical heat

Fabbri Mixybar mango and pineapple, Ferrarelle and ginger ale garnished with fresh pineapple

Sunrise

Fabbri Mixyfruit cranberry, banana and lime, Ferrarelle and fresh lime

Cherry-O

Orange juice, Fabbri amarena cherries juice, garnish with fresh orange

Blue Lagoon

Fabbri Mixybar tropical blue, coconut, mango and lime, Ferrarelle

Fabbri Granita

with your choice of Fabbri Mixybar syrups

red espresso®

World's first Rooibos tea espresso

Iced red

red espresso, Fabbri Mixybar mango and Natia, ice stir and serve, garnish with fresh lemon

Iced red latte

red espresso, Fabbri Mixycafe cinnamon and milk stirred and served on ice

Fresh red

Apple juice poured over ice topped with red espresso and garnished with fresh mint

Red smoothie

red espresso, fresh milk, Ponthier frozen fruits and Agave syrup (natural sweetener)



Hot Beverages



Dilmah Teas

Supreme Ceylon Single Origin

Ceylon Broken Orange Pekoe is the quintessential Ceylon black tea enjoyed anytime of the day

Brilliant Breakfast Tea

A bright and bold morning tea and can be enjoyed with milk if desired

Single Estate Darjeeling

A high grown light tea is slightly floral in taste and enjoyed anytime of the day

Natural Ceylon Ginger Tea

A delicious refreshing spicy Ceylon tea with ginger known for its digestive aid

Green Tea with Jasmine Flowers

A delicate mild green tea naturally enriched with the petals of jasmine

Rose with French Vanilla

A single region Pekoe tea with fragrance of rose and tinged with the flavour of French vanilla

Italian Almond

A medium strength Ceylon tea fused with the bittersweet flavour of Italian almond

Pure Peppermint Leaves

Peppermint is naturally caffeine free and ideally taken after a meal to aid digestion

red espresso®

World's first Rooibos tea espresso

red espresso

A shot of red espresso

red cappuccino

red espresso, steamed and foamed milk, served with Agave syrup

red latte

red espresso, steamed milk with a thin layer of foamed milk, dressed with Agave syrup and cinnamon powder

red americano

red espresso topped with hot water

red symphony

red espresso, Fabbri white chocolate sauce, steamed milk topped with whipped cream, dressed with Agave syrup and dusted with cinnamon

Hot Beverages

Kimbo Coffee

Kimbo Espresso

One straight shot, the complex and flavourful "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 with a layer of creamy foam

Caffè Latte

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

Macchiato

Kimbo espresso with foamed milk

Fabbri flavour shots

Vanilla, caramel, Irish, hazelnut, amaretto

Monbana Hot Chocolate

Monbana Trésor de Chocolat (Medium thick chocolate)

Traditional hot dark and white chocolate

Monbana Suprême de Chocolat (Thick chocolate)

Flavours: dark, caramel, berries and orange and garnished with Sosa crispies

Monbana Mocktails

Empress

Monbana Trésor de Chocolat on top of Fabbri amarena cherries

Divine

Monbana Suprême de Chocolat berry on top of Ponthier frozen fruit cocktail

Monbana Shot

Monbana Trésor de Chocolat topped with Sosa raspberry cubes





Soufiane Raji
Corporate Chef



Rajesh Balan
Business Development Manager
Corporate Chef