

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 & cold milk
- Fruity: with apple, strawberry & cold milk
- Original: with cold milk

Your choice of Muesli:

Familia Organic Original Swiss Birchermuesli

Familia Organic Fruit-Nut Crunch

Familia Champion Crisp

Familia A.C.E balance

For Kids:

Familia Swiss Choco Bits

Bakery

Dr. Karg Gourmet crisp bread

Dr. Karg Assorted whole grain flat bread crackers

3 seed, emmenthal cheese, pumpkin seed and tomato mozzarella

Wasa thin and crisp bread

Multigrain, Runda Sesame

Beverages

Kimbo coffee

Dilmah tea

red espresso

Ponthier juices

Monbana hot chocolate



Cocktails - finger food



Achenbach Savory Lollies

Salmon wasabi, carrot & ginger, goose liver in chocolate

Achenbach Savory Cones

Avocado, Calvo tuna, cream cheese with chives

Achenbach mini tartlets with Parmesan mousse

Mediterranean mille-feuilles with Calvo tuna

Orto Conserviera Country Style Italian Olives

Orto Conserviera Red Peppers filled with tuna

d'aucy Tartine - Petits pois façon guacamole

d'aucy Tartine - Ratatouillade



Antipasti



Filled Peppadews

*Peppadew piquanté peppers
filled with cream cheese and chives*

Bruschetta Selection

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

Orto Conserviera Mixed Grilled Vegetables

*Zucchini, eggplant, pepper, artichoke
Orto Conserviera Country Style Olives*

Mushrooms stuffed with Calvo tuna

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



Solo pomodoro. Per passione.

Starters



Salads

Italian salad

Crunchy Italian salad with Dr. Karg croutons and Ina Paarman's Italian dressing

Caesar salad

Romaine lettuce, Dr. Karg croutons, Peppadew piquanté peppers Ina Paarman's Caesar dressing

Greek salad

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

Barilla pasta salad

Penne Tricolor with Peppadew piquanté peppers and Ina Paarman's dressing with Calvo tuna in olive oil

*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

Costa Ligure Pesto Genovese Vivo

Costa Ligure Porcini Mushroom sauce

Barilla Red Pesto sauce

Barilla Napoletana sauce



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Main Course



Riso Gallo Cheese Risotto

with 4 cheeses and Pietro Coricelli truffle olive oil

Riso Gallo Mushroom Risotto

with porcini mushrooms & mascarpone cheese

Riso Gallo Saffron Risotto

with saffron & Orto sun-dried tomatoes

Riso Gallo Seafood Risotto

with clams & Peppadew piquanté peppers

Riso Gallo Tomato Risotto

with Calvo tuna and Mutti tomato sauce

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Desserts

Dessert In Plates

Tuile croquante and coeur passion

*Michel Cluizel chocolate with Ponthier fruit puree and
Sosa Xantana Texturas*

Petit gâteau biscuit au chocolat à la vapeur

*Michel Cluizel mousse maralumi with chocolate caviar
(Sosa Algin Texturas)*

Gruettine apple

Michel Cluizel crémeux milk chocolate with Bakbel apple compote

Cube maralumi

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

Michel Cluizel chocolate cream with Bakbel compote exotique

Breton aux framboises

Ponthier raspberries with Sosa pectin

Strawberry mousse and rhubarb compote

made with Ponthier raspberry and frozen rhubarb

Crème brûlée mango passion

made with Ponthier mango and passion fruit

Achenbach chocolate ravioli

Chocolate ravioli with vanilla ice cream and chocolate sauce

Verrine

Bakbel apricot mousse with ginger

Michel Cluizel chocolate custard

with Bakbel forest fruit compote

Bakbel apple

with honey and pain d'epices

Tropical truffel with coconut tapioca

Bakbel passion fruit and Sosa tapioca

Strawberries melba

made with Bakbel strawberries compote

Raspberries and pistachio tiramisu

made with Bakbel fruit and Fabbri bronte pistachio

Ricotta cheese with Ponthier chestnut puree



Gelato and Cakes

Fabbri Gelato

Selected Flavors

New York cheese cake, walnut and fig, biscotti, passion fruits, yogurt, tiramisu, amarena, pure hazelnut, peanut, bronte pistachio

Fabbri - selected toppings

Chocolate, caramel, raspberry, amarena

Cakes

Amanda

Michel Cluizel chocolate mousse with Ponthier creamy raspberries

Elise

Michel Cluizel ivory chocolate cream with Ponthier pineapple puree and wild strawberry jelly

Cake marron cassis

made with Ponthier chestnut puree and black currant

Cheese cake aux framboises

Made with Ponthier raspberry puree

Fabbri passion fruit cake

Tiramisu made with Fabbri pamatis

Zeppole with Fabbri amarena cherries



Pralines & Petits Fours



Achenbach Sweet Lollies

Pine nuts & caramel, croquant, lemon & thyme

Achenbach Sweet Crispy Cones

Mascarpone & apricot, dark chocolate mousse

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

Cold Drinks



effect® Energy Drink

Natural Mineral Water

Ferrarelle

Natural sparkling mineral water

Natia

Natural still mineral water

Dilmah Flavoured Iced Teas

Choice of Lemon & Lime or Berry Explosion

Monbana Frappes

Ice chocolate frappe

Ice white chocolate frappe

Ice coffee frappe

Cold Drinks



Mocktails with Fabbri, Ferrarelle, red espresso® and effect®

Classic Mojito

*Fabbri Mixybar Mojito, Fabbri Mixybar Green Apple,
Ferrarelle, fresh lime and fresh mint.*

Sun on the Beach

*Fabbri Mixybar Peach, Fabbri Mixybar Cranberry,
Ferrarelle, garnished with fresh orange and peach*

Apple and Kiwi

*Fabbri Mixybar Green Apple, Fabbri Mixybar Kiwi,
fresh lemon and Ferrarelle, poured over ice*

Tropical Booster

*effect, Fabbri Mixybar Tropical Blu, Fabbri Mixybar Banana,
garnished with fresh lemon and fresh strawberry*

Paradise

*Fabbri Mixybar Orange, Fabbri Mixybar Mango,
effect, poured over ice*

Elegante

*Equal mix of effect and Ferrarelle, topped with a dash of
amarena cherry (served in a champagne glass)*

Recession Buster

*Fabbri mixyfruit peach and effect topped with
Fabbri mixybar grenadine*

Fresh Red

*Apple juice or cranberry juice topped with red espresso®
and poured over ice*

Hot Beverages



Dilmah Teas

Gourmet Black Teas

Earl Grey

Strong tea beautifully balanced with the sweet floral bergamot flavour

Ceylon Supreme

Traditional unblended tea, perfectly rounded living character and aroma

English Breakfast

A strong tea with a gentleness bordered by a firm character

Green Teas

Ceylon Green Tea

Pure and gentle green tea, mild and lightly piquant.

Jasmine Green Tea

A mild green tea with the traditional, natural jasmine flavour

Herbal Infusions - Camomile / Peppermint

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 honey

red latte

red espresso, steamed milk with thin layer of foamed milk, dressed with honey 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 honey and dusted with cinnamon

Hot Beverages



Kimbo Coffee

Kimbo Espresso

*A 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 a top of foamed milk*

Macchiato

Kimbo espresso marked with a dash of foamed milk

Fabbri flavour shots

Vanilla, caramel, Irish, hazelnut, amaretto

Monbana Hot Chocolate

Monbana Trésor de Chocolat

Traditional hot chocolate

Monbana Suprême de Chocolat

Italian way

*Flavours: plain, white chocolate, hazelnut, almond,
caramel, berries, orange*



Anusha Prabhakar
Food Service Manager



Soufiane Razi
Corporate Chef

www.esf-uae.com
www.cafeculinaire.com