Menu





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, ementhal 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

















Gocktails-finger food











Antipasti









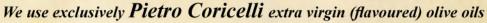






Starters

















Main Course



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











Main Course



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













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





A Transaction

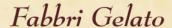








Gelato and Gakes



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



A STATE SEALES







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







Gold 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











Gold 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

Cevlon 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



No Transport Land





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 Raji
Corporate Chef

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