



La Vue

CAFÉ and BOULANGERIE

MENU





La Vue

CAFÉ *and* BOULANGERIE

Welcome to La Vue Café & Boulangerie

At La Vue Café & Boulangerie, refinement meets indulgence in a setting of understated luxury. Inspired by the elegance of Parisian cafés, our menu presents a curated selection of artisanal breads, exquisite pastries, and finely crafted dishes—each created with the highest quality ingredients and meticulous attention to detail.

From the delicate layers of our viennoiseries to the richness of our signature blends, every offering is designed to elevate your experience. Whether for a serene morning, an elegant afternoon, or a sophisticated gathering, La Vue promises a moment of pure indulgence—where taste, ambiance, and view come together in perfect harmony.

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SEAFOOD

(E) EGGS | (M) MUSTARD | (V) VEG | (VG) VEGAN

VIENNOSESERIES



Sourdough Bread Whole 23



Baguette Bread Full 20



Pecan Cinnamon Roll 20



Danish Pizza 17



Danish Mixberry 20



Chassu Apple Bay 17



Butter Croissant 15

Zattar Croissant 15

Pistachio Croissant 17

Almond Croissant 20

Cheese Croissant 19

Chocolate Croissant 17

SET MENU BREAKFAST

PARISIAN BREAKFAST COMBO AED 56

COFFEE (D)	BUTTER (D)
STRAWBERRY JAM	BUTTER CROISSANT (D/E/G)
CARROT JAM	BAGUETTE BREAD (D/E/G)

CONTINENTAL BREAKFAST COMBO AED 66

COFFEE (D)	BUTTER (D)
ORANGE JUICE	BUTTER CROISSANT (D/E/G)
CARROT JAM	BAGUETTE BREAD (D/E/G)
STRAWBERRY JAM	

COMPLETE BREAKFAST COMBO AED 76

COFFEE (D)	BUTTER (D)
ORANGE JUICE	BUTTER CROISSANT (D/E/G)
OMELET (E)	CARROT JAM
MIXED SALAD	STRAWBERRY JAM
	BAGUETTE BREAD (D/E/G)

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PASTRIES



Flan Cake 35



Tropical Passion Fruit 30



Tiramisu 22



Trio Chocolate Mousse 28



Cheese Cake 33



Chocolate Eclair 15



Strawberry Eclair 15



Carrot Cake 18



Mini Macarons 3(pc)



Mini Tarts 5(pc)



Carrot Loaf 17(pc)



Banana Loaf 17(pc)

ALL DAY BREAKFAST



Open Smoked Salmon Herb Toast 40

A crisp slice of toasted artisan bread topped with silky smoked salmon, a creamy herb spread, and a bright finish of fresh herbs. Notes of lemon and cracked black pepper lift the richness, while dill and chives add a fragrant, savory bite. Light, elegant, and satisfying—perfect for brunch, a starter, or a refined snack.



Parmesan Omelet With Beef Tenderloin 110

Fluffy omelet enriched with parmesan cheese and cream, paired with tender slices of seared beef tenderloin and golden baby potatoes, finished with a touch of fresh chives. Allergens

whipped yoghurt, topped with poached eggs and toasted pine nut butter, baked tomato sauce served with toasted seeded sourdough.



La Vue Eggs 53



Croque Madame 53

1 Fried Egg, Turkey Ham, Bechamel Sauce topped with Melted Gruyere and Chives

toasted brioche bread, Creamy dill sauce, layered with sliced avocado, poached eggs, a creamy feta cheese and classic hollandaise sauce

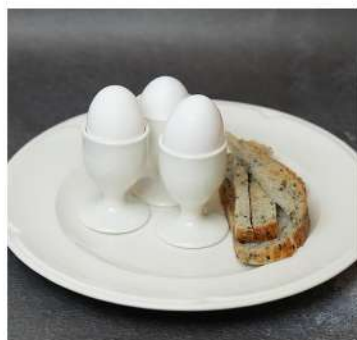


Avocado Poached Eggs 58



Potatoe Hash & Parmesan Coulis 52

potato hash with poached eggs, and parmesan coulis sauce infused with rosemary and fresh thyme



Eggs & Soldiers 32

3 Guest choice Boiled Eggs, Sourdough Soldiers

flaky butter croissant layered with turkey ham, poached eggs and then topped with hollandaise sauce and chives



Croissant Eggs Benedict 54

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ALL DAY BREAKFAST



Truffle Scrambled Omelette 60
softed scrambled eggs infused with truffle and confited potato and onion. Parmesan cheese. served along with seeded sourdough bread.



Truffle Baked Eggs 65
wild mushroom mix, baby spinach, truffle cream, poached eggs, grated parmesan, chopped chives. served along with toasted baguette bread.



Wild Mushroom Omelette 63
A mix of Portobello, Button, and Oyster Mushroom, Gruyere Cheese. Served with Seeded Sourdough



Tomato Baked Eggs 55
oven baked tomato sauce with eggs topped feta cheese and fresh parsley and seeded sourdough



Acai Bowl 46
chilled acai blend topped with fresh berries and house made mixed seed granola & honey



Granola & Greek Yoghurt 48
house made mixed granola served with creamy greek yoghurt and fresh berries. honey perfect for a whole some start to your day

APPETIZERS & SOUPS



Arancini with Arabiatta Sauce 35
Crispy, golden arancini balls served with a spicy arabiatta tomato sauce and finished with a crispy parmesan cheese



Crispy Calamare 42
Crispy fried squid calamare served with a bed of frisse lettuce and lemon aioli sauce



Crispy Camembert 36
Crispy on the outside and soft runny on the inside, served with thyme rosemary sauce



Grilled Prawns 75
Grilled and tender toasted in prawn garlic oil, served with baguette bread and a lemon wedge



French Onion Soup 38
Sweet onions caramelized to perfection in a rich, aromatic broth, topped with a toasted baguette slice and a blanket of melted, golden Gruyère cheese.



Mushroom Soup 34
A refined blend of mushrooms slow-cooked to intensify their natural richness, and accompanied by truffle crisp seeded sourdough.



Tomato Soup 32
A vibrant tomato soup with a touch of cream and aromatic basil, served alongside golden sourdough.

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SALADS



Hallomi Salad 65
With Orange Dressing
 Perfectly grilled halloumi layered with roasted sweet potato, rocket leaves with basil pesto, tri-color quinoa, and avocado, topped with delicate poached eggs and a toasted seed crust, enhanced by a fragrant, orange dressing.



Green Salad 50
 A nourishing green salad of fresh leaves, creamy avocado, and pickled onions, topped with crunchy garlic breadcrumbs and finished with a tangy balsamic dressing.



Beetroot Salad 55
 Earthy roasted beetroot meets creamy avocado and crisp greens, balanced with sweet citrus, smooth labneh, crunchy candied walnuts, and a luxurious sherry caramel drizzle.



Beef Salad 75
 Juicy beef tenderloin with fresh greens and avocado, cherry tomato, lifted with chives and a tangy black balsamic dressing.



Caesar Salad 50
 Delicate gem lettuce with crisp Parmesan shards and finely grated Parmesan, complemented by garlic croutons and cherry tomatoes, dressed in a smooth Caesar dressing.



Kale Salad 48
 Fresh kale leaves paired with feta cheese, puffed quinoa, and a delicate carrot-cabbage mix, complemented by candied pecans and a bright lemon thyme dressing.



Shrimp Salad 75
 A refreshing mix of grilled prawns, avocado, cherry tomato, and cucumber on a bed of gem lettuce, topped with Parmesan and dressed in oregano dressing.

SANDWICHES & BURGERS



**La Vue Cheese
Steak Sandwich** 74

A savory sandwich of beef tenderloin, caramelized onions, mixed bell pepper melted cheese, crisp onions, mushroom, and peppercorn sauce, served with guest choice mix salad or fries.



**Grilled Mediterranean
Veggie Sandwich** 36

Char-grilled veggies, fresh basil pesto, and rocket leaves. Luscious stracciatella cheese tucked inside toasted ciabatta, served with guest choice mix salad or fries.



Chicken Avocado Sandwich 45

Tender grilled chicken layered with smooth avocado, melted Emmental, fresh gem lettuce, beef tomato and mayo, accompanied by served with guest choice mix salad or fries.



Turkey Sandwich 45

A flavorful sandwich of turkey ham, juicy beef tomato, pickled cucumber, and fresh gem lettuce, dressed with tangy mustard mayo and served with guest choice mix salad or fries.



Tuna Sandwich 36

tuna mix, beef tomato, creamy slice avocado, tuna chunk, toasted ciabatta bread and served with guest choice mix salad or fries.



Hallomi Cheese Sandwich 45

Char-grilled halloumi paired with aromatic basil pesto, sun-dried tomatoes, crisp cucumber, peppery rocket, and ripe beef tomato on ciabatta, accompanied by served with guest choice mix salad or fries.



Chicken Club Sandwich 55

Juicy chicken combined with turkey ham, fresh greens, and tomato, crisp gem lettuce, pickle cucumber finished with a mayo spread on toasted bread, served with guest choice mix salad or fries.



Beef Burger 69

Tender beef burger topped with red cheddar, crisp gem lettuce, and golden fried onions, nestled in a soft brioche bun, accompanied by fries or mix salad



Chicken Burger 58

Crispy chicken fillet with house burger sauce, crisp gem lettuce, served in a fluffy brioche bun, accompanied by fries or mix salad

PASTA & RISOTTO



Bolognese Linguine Pasta 64

Linguine pasta.bolognese sauce .tomato pasta sauce basil pesto .parmesan cheese .parsely onion shallots .peeled garlic .beef stock .cherry tomat red .sunflower oil



Shrimp Linguine Pasta 70

linguine pasta.shrimp u15.garlic.butter lemon juice.basil leaf.cherry tomato pasta water.parmesan cheese.basil pesto cooking cream



Portobello Mushroom Risotto 58

butter. Mix wild mushroom. Parmesan & Chives.



Truffle Rigatoni Pasta 69

Mascarpone Cream and Parmesan. cracked pepper. chives

BUSINESS LUNCH FROM 11:30 AM TILL 3:00 PM

2 COURSE MEAL (ENTREE+MAIN) AED85 3 COURSE (ENTREE+MAIN+DESSERT) AED95

ENTREE

CAESAR SALAD

Parmesan Dressing. Baby Gem Lettuce. Garlic Croutons (D/M/G/V)

KALE SALAD

Puffed Quinoa.Red Cabbage. Candied Pecan.Nuts. Carrots. Lemon Thyme Dressing. Feta Cheese (VG/N)

CRISPY CAMEMBERT

Herb Honey (D/G/V)

CRISPY CALAMARI

Lemon Aioli (S/M/E)

MAIN

TRUFFLE

RIGATONI PASTA
Mascarpone Cream.Parmesan. Cracked.Pepper. Chives (D/G/V)

CHICKEN

PARMESAN
Roasted Tomato Sauce. Mozzarella. Leaf Salad(D/G/M)

BEEF

BURGER
Caramelized Onion.brie. Tomato Lettuce.Sauce. Brioche Bun.French Fries

DESSERT

CRÈME BRULEE

Silky Vanilla Custard. Crisp Caramelized Top (E/D/V)

APPLE TART

Topped with Almond C rumble (N/G/DA)

WARM CHOCOLATE

COOKIE

Vanilla Ice Cream. Almond (N/G/D/V)

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Sourdough Flatbreads



Seared Beef Flatbread 90

Crispy sourdough flatbread layered with seared beef, button mushrooms, red onions, mozzarella, accented with Dijon mustard, mushroom paste and a handful of rocket leaves.



Grilled Chicken Flatbread 60

crispy sourdough flatbread topped with juicy grilled chicken, roasted red bell pepper sauce, mozzarella, red onions, and cherry tomatoes, finished with oregano, fresh rocket leaves, and a drizzle of olive oil.



Roasted Veggie Flatbread 58

Crispy sourdough topped with grilled vegetables, sundried tomatoes, caramelized onions, tomato sauce, mozzarella, and stracciatella, finished with basil pesto, green olives, rocket leaves, and a drizzle of olive oil.



Truffle Flatbread 74

Crispy sourdough flatbread layered with truffle mushroom sauce, caramelized onions, stracciatella, and Parmesan, finished with truffle oil, fresh rocket leaves.

Main Dishes



Chicken Cordon Bleu 69

Golden, stuffed chicken roll served with a creamy Parmesan mustard sauce accompanied by asparagus, carrots, cauliflower, and fresh sakura mix.



Chicken Parmesan 65

Golden, crispy breaded chicken breast topped with rich tomato sauce and melted mozzarella. Served with fresh baby gem and rocket leaves tossed



Grilled Seabream 79

Tender grilled seabream paired with Mediterranean vegetables, frisée lettuce, artichokes, and pitted green olives, drizzled with fragrant basil pesto



Australian Tenderloin Steak And Fries 126

Succulent Australian beef tenderloin, perfectly seared, served with crispy golden fries and a creamy peppercorn sauce.



Beef Lasagna with Tomato Sauce 65

Classic baked beef lasagna with tender pasta, savory tomato sauce, and a golden, melted mozzarella topping.



Chicken Fricasse 60

Juicy brined chicken thighs cooked in a rich, creamy fricassée sauce, infused with fresh tarragon



Roasted Chicken With Honey Mustard Sauce 65

Juicy marinated roasted chicken paired with creamy mashed potatoes, with honey mustard sauce, tender button mushrooms and garnished with chives



Seared Salmon And Cauliflower Puree 120

Perfectly seared salmon served on a silky cauliflower purée, accompanied by asparagus, cherry tomatoes, and fresh sakura mix.

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SIDES



Thyme Roasted Mushroom 25
A medley of wild mushrooms roasted with fresh thyme for a fragrant and earthy flavor.



Grilled Vegetables 25
A colorful medley of grilled capsicum, zucchini, and eggplant, lightly seasoned to highlight their natural flavors.



Mixed Salad 25
A fresh mix of Lollo Rosso and gem lettuce, cherry tomatoes, and shredded carrots, tossed in a tangy balsamic dressing.



Sweet Potato Fries 25
Crispy sweet potato fries seasoned with smoked paprika, served with sriracha mayo.



French Fries 15
Golden, crispy fries served with classic tomato ketchup.



Truffle Fries 25
Golden fries tossed in truffle oil, served with creamy truffle mayo.

DESSERT



French Toast 58
Custard-soaked brioche, pan-fried and caramelised. Served with vanilla ice cream, fresh berries, and maple syrup.



Warm Chocolate Cookie 37
A rich, molten chocolate cookie, served fresh from the oven with smooth vanilla ice cream, sprinkled with toasted almond crumble for a delightful mix of warm, cold, and crunchy textures.



Fruit Bowl 40
A vibrant mix of berries, banana, finished with a drizzle of golden honey for a naturally sweet, refreshing treat.



Croissant Bread Pudding 37
Buttery croissant baked into a soft, custardy pudding, served warm with vanilla ice cream, finished with a sprinkle of toasted almond flakes.



Chocolate Fondant 38
A warm, molten-centered chocolate cake served with rich chocolate sauce, with crunchy almond crumble, a scoop of vanilla ice cream, and fresh strawberries for a perfectly balanced indulgence.



Cream Brulee 32
A silky vanilla custard with a crisp caramelized sugar crust, delicately torched for a perfectly balanced crack and creamy finish.

DINNER SPECIAL

FROM 6:00PM TILL 11:30PM

2 COURSE DINNER (ENTREE+MAIN) AED 90 3 COURSE DINNER (ENTREE+MAIN+DESSERT) AED 120

ENTREE
(Choose of 1)

TOMATO SOUP
Beef, tomatoes, Onion (caramelized), Vegetable stock, Cream, Choux stuffed hourglass

BEETROOT SALAD
Beetroot (roasted), Lettuce, Green lettuce, Aspic, Orange segments, Candied walnuts, Sature mix, Rocket leaves, Sherry vinegar

ARANCHINI WITH ARABIATTA SAUCE
Crispy, golden arancini balls served with a silky, traditional tomato sauce and finished with a GRUYERE parmesan CHEESE

GREEN SALAD
Baby spinach, Green lettuce, Lollo rosso lettuce, Yellow lentils, Zucchini, White onion (pickled), Garlic bread crumbles, Black belgian dressing, Fresh cheese (optional)

MAINS
(Choose of 1)

ROASTED CHICKEN WITH HONEY MUSTARD
Chicken (marinated, roasted), Potatoes (roasted) Butter, Button mushrooms (roasted) Honey mustard sauce, Fresh chives/dill/leaves (optional)

BEEF LASAGNA WITH TOMATO SAUCE
Layers of tender pasta sheets and seasoned ground beef, topped with rich tomato sauce and melted cheese baked to golden perfection

SHRIMP LINGUINE PASTA
JUS shrimp, Garlic, Butter, Linguine, Basil pesto, Cream, Lemon juice, Parmesan cheese

DESSERTS
(Choose of 1)

CROISSANT PUDDING
Croissant, Milk, Eggs, Vanilla, Butter, Dark chocolate, Almond flakes (roasted), Vanilla ice cream

FLAN CAKE
A silky, creamy flan cake made with full cream milk and egg yolk, deliciously sweetened and infused with real vanilla pod

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KIDS MENU



Kids Beef Burger 53
Tender beef burger topped with red cheddar, crisp gem lettuce, and golden fried onions, nestled in a soft brioche bun, accompanied by fries.



Kids Chicken Burger 48
Krispy chicken fillet with house burger sauce, served in a fluffy brioche bun.



Kids Chicken Tenders 27
Crispy breaded chicken breast strips, served with tangy ketchup for dipping.



Kids Egg Soldier 25
2 Soft-boiled eggs served with crisp, buttery strips of seeded sourdough bread perfect for dipping.



Tomato Pasta 42
Al dente penne served in a rich, savory tomato sauce, finished with a dusting of Parmesan cheese.



Kids Apple Juice 16



Kids Orange Juice 16



Ice Cream 10

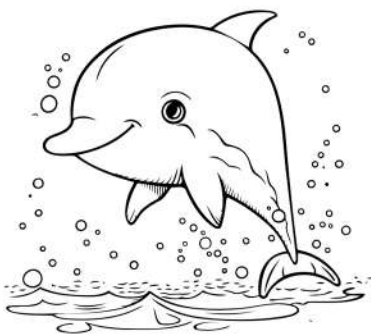


Kids Hot Choco 16



Babyccino 16

Lorem Ipsum



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COFFEE



Orange Iced Americano 31



Iced Americano 21



Iced Lattee 25



Iced Mocha 33



Iced Spanish Latte 31



Cortado 22



Spanish Cortado 30



Hot Chocolate 28



V60 32



Chemex 32



Dbl Espresso 20



Flatwhite 25



Spanish Latte 28



Latte 25



Mocha Latte 32



Piccolo 22



Single Espresso 16



Affogato 28



Americano 21



Cappuccino 23

TEAS



Peach Ice Tea 28



Hibiscus Ice Tea 28



Borage Ice Tea 28



Moroccan Tea 23



Hibiscuss Tea 23



Jasmine Pearl 23



Camomille Tea 23



Earl Grey 23



Balck Tea Ceremonial 23



English Breakfast 23



Borage Ice Tea 23

MATCHA



Matcha Latte 35



Strawberry Matcha 35



Iced Matcha 35



Blueberry Matcha 35



Cocoa Matcha 35



Mango Matcha 35



Blueberry Matcha With Cream 35



Cocoa Matcha With Cream 35



Mango Matcha With Cream 35



Strawberry Matcha With Cream 35

JUICES



Fresh Orange Juice 18



Fresh Apple Juice 20



Fresh Grapefruit Juice 20



Frozty Melon 20



Mint Lemonade Slushie 16



Passionate Mango 30



Carrot Dream 25



Fresh Watermelon 20



Sunkissed 25

MOCKTAILS



Avacado Banana Smoothie 40



Refreshing Verdant 35



La Vue Rose 32



Soborodo Fue 36



Jalapeno Pamplemousse 35



Lets Have A Dates 40



Berry Spritz 35



Green Garden 40



Passion Mojito 32



Blood Orange Fizzy 37

SHAKES



Caramel Milkshakes 30



Chocolate Cookie Shake 30



Strawberry Milkshakes 30



Vanilla Milkshakes 30

MINERALS



Ginger Ale

12



Sprite

12



Coke

12



Coke Zero

12



Coke Lite

12



Small Stilled Water

14



Large Stilled Water

25



Small Sparkling Water

16



Small Sparkling Water

28