

Trouvaille

a lucky find

In a cosy location off the fast lanes of Dubai - a melting pot of cultures in the Middle East - TROUVAILLE is a hidden gem: abundant in sophistication, a welcoming charm, innovative spirit and a wealth of influence from around the world.

Inspired by two exquisite and favoured cuisines, the menu intertwines classic, gourmet and comforting French and Lebanese dishes with an unparalleled infusion of creativity and imagination that bring the art of dining to life.

Gourmet food at an affordable price point; The concept of Trouvaille was brought to life drawing the core of its inspiration from the French Revolution when the abolition of the guild system and the downfall of the monarchy left celebrated chefs on the streets. This monumental moment in history lead to the introduction of Bouillon restaurants, which offered the 'ordinary' man access to gourmet cooking matched with opulent interiors at an affordable price point.

"A feast for the belly and the eyes"

Combining warm hospitality with elegant interiors, hearty dishes and the bustling sounds of Paris, every visit to TROUVAILLE is a journey for the senses. It is a hub for coffee enthusiasts, and epicureans alike.

A lucky find so good, you won't want to keep it to yourself – TROUVAILLE is the place to gather with friends, family and colleagues.

BREAKFAST

Eggs Any way (G) (D) 31

Dukkah Dipped Avocado (E)(D)(G) 49

Poached eggs, halloumi cheese, wilted kale & avocado dipped in dukkah spice

Middle Eastern Breakfast (D)(G) 55

Hummus served with black and green olives, labneh, falafel, tomato, cucumber, halloumi cheese & homemand pita bread

MANOUSHE

Zaatar (G) 11

Four Cheese (D)(G) 17

Turkey & Cheese (D)(G) 20

CREPE SAVORY

Spinach & Egg (D)(G) 29 Egg, spinach & four cheese mix

Spicy Chicken (D)(G) 29 Spicy Chicken & Zaatar

CREPE SWEET

Sugar & Butter (D)(G) 16

Ovomaltine (D)(G) 20

Caramel (D)(G) 20

STARTERS

Pumpkin Soup 18 (D)

Hummus (G) 25

Homemade hummus with chickpeas, sumac, pomegranate, olive oil & fresh mint

Falafel Plate (D) 26

Homemade Falafel served with tomato chutney, mixed leaves & tahina

Housemade Shish Barak (D)(G) 39

Black Angus beef minced with 7 spice served in a laban sauce with fried garlic & mint

Kibbeh Fritta (G)(D)(N) 39

Burghul wheat stuffed with minced meat & kibbeh spices served with pomegranate & yogurt

SALAD

Trouvaille Tabbouleh 29

Parsley mixed with quinoa, tomato, onion with lemon dressing

Beetroot Kohlrabi Salad 29

Diced kohlrabi (also known as German turnip), beetroot and green apple with fresh coriander

Quinoa & Goat's Cheese (D) 35

Quinoa goat cheese, pomegranate, tarragon & pumpkin with carrot vinaigrette dressing

Chicken Caesar (G) (D) 36

Fresh romaine lettuce mixed with Caesar and sumac dressing, finished with parmesan cheese & crispy bread

All Prices are in AED

(N) Nuts | (V) Vegetarian | (D) Dairy | (E) Egg | (G) Gluten | (S) Seafood Prices are inclusive of VAT

MAINS

BEEF & LAMB

Beef Stroganoff 55

Tagliatelle pasta with pulled short rib cooked in a stroganoff sauce, topped with parmesan cheese

Beef Skewers (G)(D) 59

Marinated beef with shawarma spices, parsley, onion, sumac & tahina sauce with fries

Boeuf Bourguignon (D)(G) 59

Traditional French beef stew with onions, thyme, tomatoes, carrots, mushrooms & mashed potatoes

CHICKEN

Chicken Shish Taouk (G)(D) 42

Marinated chicken breast served with parsley, onion, tomato & saj bread with garlic mayonnaise

Cordon Bleu (D)(G) 49

Breaded chicken breast stuffed with turkey & comte cheese served with mixed lettuce covered in cheese sauce

FISH

Seafood al 'olio Pasta (S)(G) 49

Spaghetti Pasta with salmon, prawns, mussels, fresh chili & garlic

VEGETARIAN

Vegetarian Pasta (D) 39

Tagliatelle pasta with mixed vegetables cooked in a rich tomato sauce & basil

Mushroom Risotto (D) 49

Aborio risotto with mixed mushrooms, cooked in a creamy white sauce

BURGERS & SANDWICHES

Croque Monsieur (G) (D) 31

Smoked Turkey ham, bechamel cheese sauce

Lamb Kofta Wrap (G) 35

Seasoned minced lamb, sumac onions, pickles, tahini and grilled tomatoes

Falafel Burger (G)(D) 35

Brioche bun with homemade falafel patty, beetroot tahina, onion, pickles & mixed lettuce served with fries served with fries

Grilled Halloumi Sandwich (G)(D)(N) 39

Black olives, halloumi cheese, thyme pesto & olive tomato sauce served on sundried tomato ciabatta bread

Buffalo Chicken Burger (G)(D) 43

Brioche bun with chicken breast marinated with Buffalo sauce, gorgonzola, mascarpone cheese & mixed lettuce served with fries

Cheese Burger (G)(D) 48

Brioche bun with black angus patty, mixed lettuce, tomato & cheddar cheese served with fries

Tomato & Mozzarella Sandwich (G)(D)(N) 52

Tomato, avocado, rocca, mozzarella cheese & basil pesto served on ciabatta bread

SIDE

Skinny Fries	14
Green Salad	14
Cheesy Cauliflower (D)	19

DESSERTS

Brownie with ice-cream (N)(D)(E) 35 Soft chocolate walnut brownie with vanilla ice-cream

BEVERAGE

BLENDED

Banana & Berry Smoothie 25

FRESH JUICE

Orange	14
Green Apple	16
Lemon & Mint	16
Carrot	16
Watermelon	16
Lemonade	16

BEVERAGE

HOT DRINKS		ADD ONS		
Cappuccino Regular	18	Almond Milk		5
Cappuccino Large	20	Soya Milk		5
Americano Small	14	Caramel Syrup		5
Americano Regular	16	Hazelnut Syrup		5
Americano Large	18	Vanilla Syrup		5
Espresso	13	Whipped Cream		5
Espresso Double	15			
Macchiato	13			
Macchiato Double	14			
Flat white Regular	18			
Flat white Large	20	SOFT DRINKS		
Mocha Regular	20	3011 DRIIVIG		
Mocha Large	22	Coke	330ml	10
Piccolo	15	Coke Zero	330ml	10
		Coke Light	330ml	10
		Sprite	330ml	10
TEA		Sprite Light	330ml	10
E 1:1 D 16 .	4.5	Fanta	330ml	10
English Breakfast	15	Ginger Ale	330ml	10
Chamomile	15	5 5		
Green	15			
Jasmine	15			
Ginger & Lemon	15			
Earl Gray	15	WATER		
Moroccan	15	A	500	_
		Arwa Still	500ml	5
		Arwa	1500ml	10
		Perrier	330ml	15
HOT CHOCOLATE		Perrier	750ml	25
		Evian	330ml	15
Milk Chocolate Regular	22	Evian	750ml	25
Milk Chocolate Large	25			

