

-TROUVAILLE-

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 led 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

Shakshuka (E) (D) (G) 31

Eggs baked in a spicy tomato sauce,
feta cheese & zaatar

Add beef tenderloin 12

French Toast (D) (G) 26

Fresh brioche bread dipped in vanilla sauce served with fresh
raspberries & mixed berries jam

Cocoa Nib Granola (N) (D) (G) 42

Home roasted cocoa nib granola mixed with almond flakes,
cinnamon & honey served with fresh yogurt

Dukkah Dipped Avocado (E) (D) (G) 27

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

Middle Eastern Breakfast (D) (G) 31

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

Smoked Salmon Benedict (E) (D) (G) (S) 32

Smoked Norwegian salmon, sour cream & hollandaise sauce

Short Rib Eggs Benedict (E) (D) (G) 37

Short rib on bread with poached eggs & hollandaise sauce

Smashed Avocado on Toast (E) (D) (G) 20

Smashed avocado with feta cheese, pomegranate & radish
Add Eggs 10

French Omelet (E) (D) (G) 20

Made with cream, served with cherry tomatoes & toasted bread

Eggs Any Way (E) (G) 20

Eggs cooked any way served on an English muffin

Pancakes (E) (D) (G) 20

Honey & butter

Pancakes with apricot (E) (D) (G) (N) 26

Served with pistachio, almond flakes & whipping cream

Waffle with pistachio (E) (D) (G) (N) 26

Served with mixed berries, pistachio & vanilla ice cream

Chocolate Waffle (D) (G) 25

Served with chocolate sauce & whipping cream

Açai (D) (N) 31

Mixed with fresh banana & seasonal berries

(N) Nuts | (V) Vegetarian | (D) Dairy | (E) Egg | (G) Gluten | (S) Seafood

Prices are inclusive of VAT

MANOUSHE

Lahm Bil Ajin (G) 20
Lahm Bil Ajin & Cheese (D) (G) 24
Akkawi (D) (G) 17
Zaatar (G) 11
Labneh (D) (G) 10
Zaatar & Cheese (D) (G) 15
Zaatar & Labneh (D) (G) 15
Sujuk & Cheese (D) (G) 25
Hotdog & Cheese (D) (G) 20
Turkey & Cheese (D) (G) 20
Four Cheese (D) (G) 17
Makanek & Cheese (D) (G) 20
Kraft cheese & Honey (D) (G) 20
Mixed vegetable & Cheese (D) (G) 20
Spicy Keshek (G) 20
Chocolate (D) (G) 15

CREPE SAVORY

Trouvaille (D) (G) (S) (E) 29
Smoked salmon, sour cream, avocado
& boiled egg

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

Turkey & Cheese (D) (G) 29
Smoked turkey & four cheese mix

Sausage & Cheese (D) (G) 29
Sausage, red onions, tomato & four
cheese mix

Vegetarian (G) 29
Feta, mixed bell peppers, white onions,
parsley with black & green olives

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

Plain Crepe (G) 15

CREPE SWEET

Hershey's cookies & cream (D) (G) 29

Kinder (D) (G) 25

Ovomaltine (D) (G) 20

Milk chocolate (D) (G) 16

Sugar & butter (D) (G) 16

Caramel (D) (G) 20

Butter & cheese (D) (G) 15

Halawa (D) (G) 20

Honey & cheese (D) (G) 20

SOUP

Soup of the day 19/20

Please ask your server

STARTERS

Provençal Shrimp Fatteh (D) (G) (N) (S) 39

Shrimps cooked in garlic, coriander, butter & yogurt served on crispy Arabic bread

Housemade Shish Barak (D) (G) 25

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

Falafel Plate (D) 20

Housemade falafel served with tomato chutney, mixed leaves & tahina

Ratatouille (D) (G) 20

Traditional French dish of mixed vegetables cooked in a rich tomato sauce

Hummus (G) 20

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

Kibbeh Fritta (D) (G) (N) 29

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

Hummus Bil Lahm (N) 29

Housemade hummus with beef, pomegranate & pine nuts

Cheese Fondue (D) (G) 59

Serves 2 person

Mixed cheese served with croutons & vegetables

SALAD

Chicken Caesar (D) (G) 29

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

Trouvaille Tabbouleh 25

Parsley mixed with quinoa, tomato, onion with lemon dressing

Chickpeas Salad (D) 29

Chickpeas with mixed vegetables, feta, zaatar with vinaigrette dressing

Quinoa & Goat's Cheese (D) 29

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

Burrata Salad (D) (N) 49

Fresh burrata served with tomato, caramelized walnuts, zaatar pesto & balsamic dressing

Add sourdough bread 5

Fattoush Salad (G) 25

Tomato, cucumber, radish, lettuce mixed with fresh pomegranate, topped with a crispy saj bread with lemon dressing

Summer Salad (N) (D) 25

Asparagus, feta, baby spinach, fresh orange, strawberries, passion fruit & mixed leaves with citrus dressing

(N) Nuts | (V) Vegetarian | (D) Dairy | (E) Egg | (G) Gluten | (S) Seafood

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MAINS

BEEF & LAMB

Beef Skewers (D) (G) 49

Beef marinated with shawarma spices, parsley, onion, sumac & tahina sauce with fries

Entrecôte (D) (N) 89

Black Angus ribeye served with Entrecote sauce & fries

Boeuf Bourguignon (D) (G) 59

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

Lamb Chops (D) (N) 89

Grilled lamb chops served with truffle mash potato & a basil pesto

Beef Stroganoff Pasta (D) (G) 52

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

FISH

Salmon Fillet (D) (S) 62

Grilled Norwegian salmon served with crushed potato & lemon butter sauce

Garlic Prawns (D) (S) 55

Grilled tiger prawns marinated in garlic butter sauce topped with fresh parsley

Mussels (D) (S) 69

Cooked in cream, celery, onion and thyme served with toasted garlic bread

Seafood all' olio Pasta (S) (G) 45

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

CHICKEN

Chicken Risotto Mughrabieh (D) 47

Arborio risotto mixed with chickpeas, onion, mughrabieh & cinnamon. Topped with chicken & parmesan cheese

Cordon Bleu (D) (G) 45

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

Chicken Tarragon (D) (G) 49

Chicken breast cooked in cream, carrots, celery, tarragon & onion served in a vol au vent

Chicken Shish Taouk (D) (G) 39

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

VEGETARIAN

Vegetarian Pasta (G) 35

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

Mushroom Risotto (D) 35

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

BURGERS & SANDWICHES

Trouvaille Burger (D) (G) 49

Brioche bun with wagyu patty, guacamole, tomato, fried onions & cheddar cheese served with fries

Cheese Burger (D) (G) 40

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

Buffalo Chicken Burger (D) (G) 35

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

Cajun Chicken Burger (D) (G) 35

Brioche bun with Cajun seasoned chicken breast, tomato, mixed lettuce and chili sriracha mayonnaise served with fries

Falafel Burger (D) (G) 29

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

Salmon & Labneh Sandwich (D) (G) (S) 27

Smoked salmon, labneh, red beetroot, yellow beetroot & spinach served on ciabatta bread

Tomato & Mozzarella Sandwich (D) (G) 26

Tomato, avocado, rocca, mozzarella cheese & basil pesto

Grilled Halloumi Sandwich (D) (G) 22

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

Turkey & Cheese Sandwich (D) (G) 25

Smoked turkey, mozzarella cheese served on ciabatta bread

Chicken Sumac Wrap (D) (G) 20

Chicken mixed with sumac, cheese, red chilli béchamel sauce & served on saj bread

Beef Shawarma Wrap (D) (G) 25

Beef, pickles, tahina sauce, lettuce & tomato served on saj bread

SIDE

Skinny Fries 10

Green Salad 10

Creamy Spinach (D) 14

Cheesy Cauliflower (D) 14

Grilled Portobello Mushroom (D) 14

Creamed Mashed potatoes with garlic (D) 14

KIDS

Mac & cheese (D) (G) 20

Beef slider with fries (D) (G) 25

Pasta with meatballs (D) (G) 25

Fish fingers with fries (D) (G) (S) 25

Chicken nuggets with fries (D) (G) 25

Pancake with chocolate sauce (D) (G) 20

DESSERTS

Crème Brulee (D) 30

Crème anglaise with a burned sugar coat

Lemon Yuzu Tart (D) 30

Short crust pastry with lemon crème patisserie & Yuzu mousse

Chocolate Flower (N) (D) (E) 30

Almond sponge with framboise and creamy chocolate

Chocolate Surprise (N) (D) (E) 35

Tempered Valrhona chocolate ball filled with vanilla ice cream, walnut brownie & topped with hot caramel sauce

Brownie with ice-cream (N) (D) (E) 30

Soft chocolate walnut brownie with vanilla ice-cream

Mille Feuille (D) (E) 30

Layered puff pastry cake with vanilla cream & caramel cream

Chocolate Souffle with raspberry (D) (E) 35

Baked Valrhona chocolate souffle with fresh raspberry compote

Selection of ice-cream (D) 15

FREAK-SHAKES & BLENDED DRINKS

FREAK SHAKES

Dynamite 27

Cookies & Coffee 27

Oreo 27

Passion Fruit & Mango 27

Rainbow 27

BLENDED

Banana and Berry Smoothie 20

Citrus Blueberry Slush 20

Cranberry Fizz 20

Rosemary Crush 20

Creamy Ice Toffee 20

Green Tea & Ginger Spritzer 20

Apple Min-Ty 20

FRESH JUICE

Orange 14

Green Apple 16

Lemon & Mint 16

Carrot 16

Watermelon 16

Lemonade 16

BEVERAGE

COFFEES

Cappuccino regular 18
Cappuccino large 20
Americano small 14
Americano regular 16
Americano large 18
Espresso 13
Espresso Double 15
Macchiato 13
Macchiato Double 14
Flat white regular 18
Flat white large 20
Latte regular 18
Latte large 20
Mocha regular 20
Mocha large 22
Piccolo 15
Turkish Coffee 15

TEA

English Breakfast 15
Chamomile 15
Green 15
Jasmine 15
Ginger & Lemon 15
Earl Grey 15
Moroccan 15

NITRO COFFEE & TEA

Nitro Coffee - Cold Brew 25
Nitro Coffee - Orange 30
Nitro Tea - Chamomile & Pineapple 30
Nitro Tea - Tropical 30

BEVERAGE

HOT CHOCOLATE

Milk Chocolate Regular 22

Milk Chocolate Large 25

Ruby Regular 22

Ruby Large 25

Caramel Regular 22

Caramel Large 25

Honey Regular 22

Honey Large 25

Snow White Regular 22

Snow White Large 25

ADD ONS

Almond Milk 5

Soya Milk 5

Coconut Milk 5

Oat Milk 5

Caramel Syrup 5

Hazelnut Syrup 5

Vanilla Syrup 5

Whipped Cream 5

Espresso Single shot 5

SOFT DRINKS

Coke 300ml 10

Coke Zero 300ml 10

Coke Light 300ml 10

Sprite Light 330ml 10

Sprite 300ml 10

Fanta 300ml 10

Ginger Ale 300ml 10

WATER

LOCAL

Arwa 500ml 5

Arwa 1500ml 10

SPARKLING

Badoit 330ml 15

Badoit 750ml 25

IMPORTED

Evian 330ml 15

Evian 750ml 25

Zico coconut water 22

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