

105

LA CANTINE DU FAUBOURG

Private Dining & Events



La Cantine du Faubourg

La Cantine du Faubourg opened its doors more than two decades ago, at n°105 rue du Faubourg Saint- Honoré.

The concept is based on five elements :
food, light, sound, image & art

The French award-winning restaurant is your not-to-be missed dining destination for your next corporate or social events.



The Lounge

Our high-energy space, The Bar & Lounge combine a vibrant atmosphere with views on our vast open kitchen. Guests can enjoy our full A La Carte menu whilst sipping on specialist cocktails shaken by our expert bar team. Our resident DJs effortlessly blends open-format music each evening.

Smoking area with lower-sitting, 50 pax seating capacity

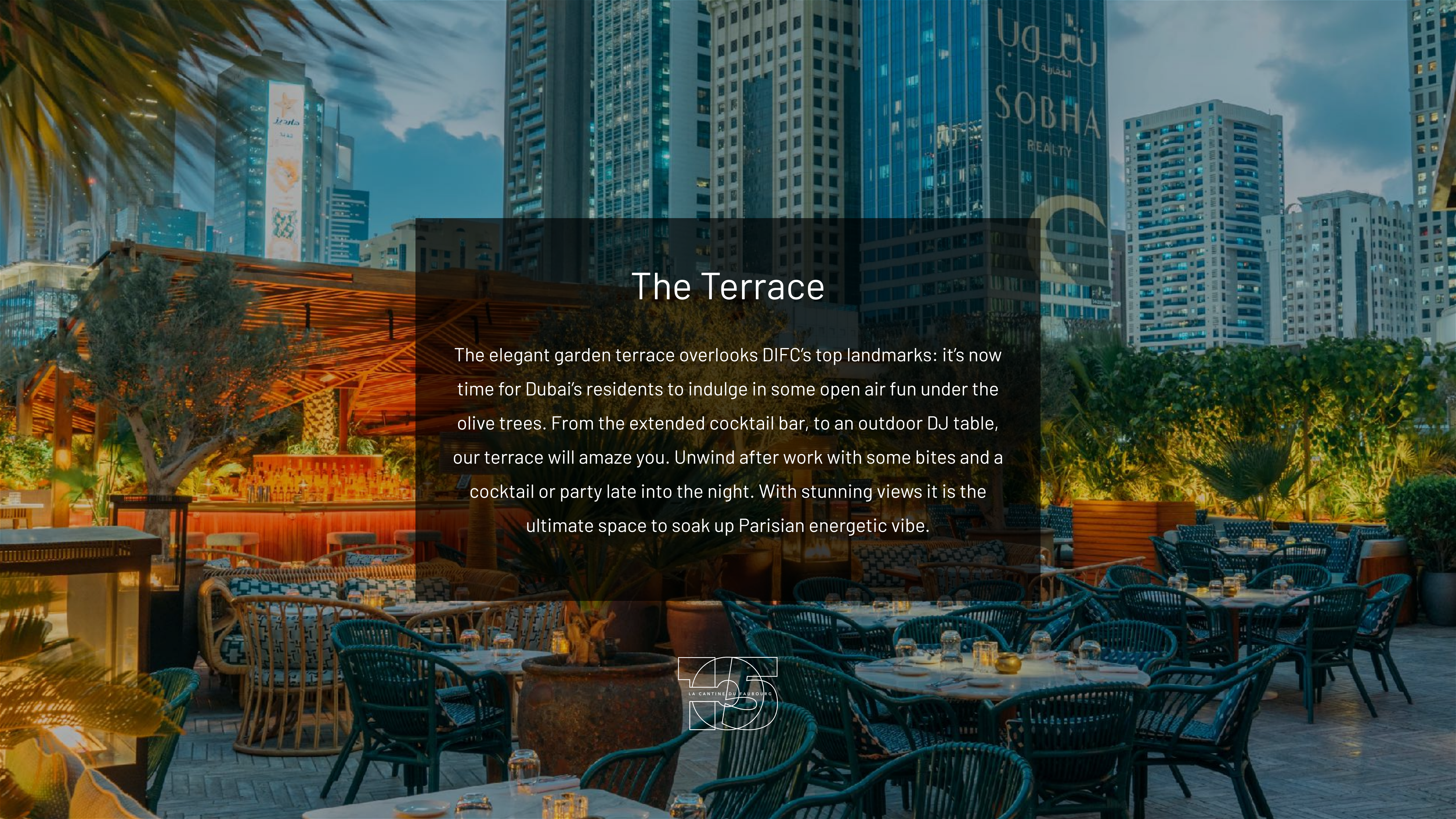




The Pergola

Experience La Cantine pergola in a more formal setting within our breath-taking dining room. *"It's more than a restaurant, it's an artistic rendez-vous, a lifestyle statement"*, the venue energy is ever-evolving with iconic statement art pieces. Nightly performances from our house band who play open format, will entertain guests throughout the evening.





The Terrace

The elegant garden terrace overlooks DIFC's top landmarks: it's now time for Dubai's residents to indulge in some open air fun under the olive trees. From the extended cocktail bar, to an outdoor DJ table, our terrace will amaze you. Unwind after work with some bites and a cocktail or party late into the night. With stunning views it is the ultimate space to soak up Parisian energetic vibe.





A Modern Parisian Cuisine

Dive into Paris' cosmopolitan flair with a fresh menu revisiting French classics, while showcasing cuisine with influences from around the globe. As for the cuisine under the orders of Michelin-starred chef, Gilles Bosquet, it is the perfect balance between a strong heritage of classic brasseries & influences from around the world.

Bonne dégustation!



Lunch Sharing Set Menu

AED 315 PP

STARTERS

Sliced salmon, ponzu, lemon oil

Crispy squid, lemon, spicy mayo

Quinoa salad, roasted apple, fennel (GF)(V)

MAINS

Grilled baby chicken, chimichurri dressing (GF)

Garlic shrimp orzo, grilled zucchini, basil (S)

- Accompagnement -

Purée de pommes de terre (V)(GF)

DESSERTS

Profiteroles, vanilla ice cream, chocolate sauce (N)

Vanilla crème brûlée (GF)

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free
All our prices are in AED, inclusive of 10% service charge, 5% VAT and subject to 7% municipality fees

Dinner Sharing Set Menu

AED 390 PP

STARTERS

Yellowfin tuna ceviche, avocado, sesame, nori chips

Burrata, winter black and red grapes, Chardonnay (GF)(V)

Crispy squid, lemon spicy mayo

Quinoa and kale salad, apple, goji berries, aged parmesan cheese (GF)(N)(V)

MAINS

Marinated salmon, honey, lemon, spring onion

Grilled baby chicken, chimichurri dressing (GF)

Garlic shrimp orzo, grilled zucchini, basil (S)

OR Mushroom orzo (vegetarian option available)

- Accompagnement -

Broccolini, almond flakes (N)(V)(GF)

DESSERTS

Profiteroles, vanilla ice cream, chocolate sauce (N)

Vanilla crème brûlée (GF)

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free
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Dinner Sharing Set Menu

AED 550 PP

STARTERS

- Truffle wagyu beef carpaccio, pickled oyster mushroom, spring onion
- Seabass carpaccio, ginger dressing, kombu salt, jalapenos (GF)
- Quinoa & kale salad, apple, goji berries, aged parmesan cheese (GF)(N)(V)
- Gambas, chili, coriander, garlic (GF)(S)

MAINS

- Lemon & asparagus risotto, black truffle (V)(GF)
- Walnut crusted seabass, quinoa & pumpkin, parmesan emulsion (N)
- Grilled jumbo prawns, spring onion, lemon, herbs salsa (GF)(S)
- Grilled black angus rib-eye, bone marrow jus, garlic breadcrumbs

- Les Accompagnements -

- Roasted cauliflower, truffle cream (V)(GF)
- Purée de pommes de terre (V)(GF)

DESSERTS

- Pavlova mixed berries, raspberries & orange blossom sorbet (GF)
- Profiteroles, vanilla ice cream, chocolate sauce (N)
- Fresh fruit platter

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free
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Dinner Sharing Set Menu

AED 790 PP

STARTERS

- Yellowfin tuna ceviche, avocado, sesame, nori chips
- Burrata, winter black and red grapes, Chardonnay (GF)(V)
- Honey glazed wagyu short ribs, pomelos, spring onions & coriander
- King crab salad, avocado, lemon (S)(GF)
- Truffle pizza provolone cheese, burrata, fresh truffle (V)

MAINS

- Squid ink risotto, carabineros, tomato, lemon (S)(GF)
- Walnut crusted sea bass, pumpkin, quinoa, parmesan sauce (N)
- Caramelized wagyu stripling (grade 6-7)
- Chicken breast, corn, parsley butter, chicken jus (GF)

- Les Accompagnements -

- Roasted cauliflower, truffle cream (V)(GF)
- Broccolini, almond flakes (N)(V)(GF)
- Purée de pommes de terre (V)(GF)

DESSERTS

- Pavlova mixed berries, raspberries & orange blossom sorbet (GF)
- Fresh fruit platter
- Profiteroles (N)
- Ice cream 105 (N)

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free
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Canapé Reception

Selection of
4 cold, 4 hot, 3 desserts
AED 260 PP

Selection of
7 cold, 7 hot, 5 desserts
AED 390 PP
** Premium items available*

COLD SELECTION

Fresh oyster No 3 *
Foie gras terrine, figs chutney *
Crispy chicken skin, chicken liver mousse
Tuna ceviche, avocado, crispy wonton & sesame seed
Spicy salmon tacos
Smoked salmon, blinis, crème fraîche, caviar
Marinated hamachi, red onion, coriander
Crab avocado, grape fruit on blinis *
Classic beef tartare
Vol au vent, tomato concasse, stracciatella (V)
Beetroot, goat cheese & blueberries (V)
Grilled zucchini, tapenade, sundried tomato (V)(GF)

HOT SELECTION

Mushroom & chicken croustade
Foie gras & cecina sliders *
Risotto of green asparagus, crispy prawns
Truffled coquillettes
Blow torch salmon, crispy capers & coriander cress
Truffled pizza, burrata (V)
Crusted potato, grilled octopus
Vegetables tempura (V)
Pumpkin orzo, parmesan sauce (V)
Honey glazed short ribs *

DESSERTS

Vanilla panna cotta with mango, pineapple salsa (GF)
Tiramisu
Fresh fruit tartlet
Tarte au citron meringue
Vanilla cheesecake with raspberry
Pistachio financier with strawberry (N)
Pineapple carpaccio lime zest (GF)
Praline cream filled mini profiteroles (N)
Chocolate & pecan nuts brownie with vanilla cream (N)

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free
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Open Bar Package

Innocent Package

not available on weekends

For 2 hours- AED 170 pp
For 3 hours - AED 270 pp

Inclusive of :

Still & Sparkling water
Fresh Juices
Tea & Coffee
Soft Drinks
2 Signature Mocktails

Collection Package

not available on weekends

For 2 hours - AED 340 pp
For 3 hours - AED 450 pp
For 4 hours - AED 620 pp

Inclusive of :

Selected House Wines
Red, White, Rose
Selected House Spirits
Beer
1 Selected Cocktail
1 Selected Mocktail
Soft Drinks

Still & Sparkling Water, Fresh Juices,
Tea & Coffee, Soft Drinks

Premium Package

not available on weekends

For 2 hours - AED 710 pp
For 3 hours - AED 1040 pp

Inclusive of :

Champagne
Selected House Wines
Red, White, Rose
Selected House Spirits
Beer
1 Selected Cocktail
1 Selected Mocktail
Soft Drinks

Still & Sparkling Water, Fresh Juices,
Tea & Coffee, Soft Drinks



Location

Jumeirah Emirates Towers Hotel, Dubai UAE

Policies

Smart Elegant Dress code

Age 21+ venue from 10pm on Fridays & Saturdays

Free Valet Parking





Contact Us

Please email our events team :

Charlotte Chaplin
charlotte@rikasgroup.com