

# 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 background image shows a sophisticated restaurant interior. In the foreground, a large potted plant with broad green leaves stands next to a round table set with glasses and plates. In the background, a white grand piano is visible, along with a colorful abstract painting on the wall. The ceiling features modern lighting fixtures and stage equipment. The overall atmosphere is warm and artistic.

# 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!*





# Iftar Set Menu

AED 280 PP

## SOUP

Pumpkin & carrot soup, rosemary croûtons (V)(GF)

## STARTERS

Roasted beetroot, green leaves, dates dressing (V)(GF)

Edamame hummus, cecina beef, parmesan & pine nuts (V)(GF)(N)

Gambas, grilled eggplant, chili & tamarind sauce (S)(GF)

Stuffed minced chicken, cinnamon dust

Quinoa salad, avocado, citrus dressing, zaatar & mint leaves (V)(GF)

## MAINS

Crusted parsley seabass, zucchini chutney, coriander

Braised lamb shoulder, salsa verde, tomato relish

Spiced roasted cauliflower, cumin, caramelized hazelnuts (N)(V)

Pilaf orzo, spinach & crispy shallots (V)

## DESSERTS

Mandarin & almond parfait (N)

Hibiscus & rose, marinated fruit platter (V)(GF)

Selection of Arabic sweets (V)

(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



# Lunch Sharing Set Menu

AED 200 PP

## STARTERS

Roasted beetroot, cream cheese, walnuts (N)(V)

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

Crispy squid, lemon, spicy mayo

## 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)

Fruit platter (GF)

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

AED 350 PP

Available Sunday to Wednesday

## STARTERS

Burrata, daterino tomato & Chardonnay dressing (GF)(V)

Crispy squid, lemon spicy mayo

Quinoa & kale salad, apple, goji berries, parmesan (GF)(N)(V)

## MAINS

Grilled baby chicken, chimichurri dressing (GF)

Garlic shrimp orzo, grilled zucchini, basil (S)

OR Mushroom orzo (vegetarian option available)

Marinated salmon, honey, lemon, spring onion (GF)

- 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  
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# Dinner Sharing Set Menu

AED 390 PP

## STARTERS

Yellowfin tuna ceviche, avocado, sesame

Gambas, chili, coriander, garlic (GF)(S)

Roasted beetroot, cream cheese, walnuts (N)(V)

## MAINS

Chicken breast, green curry sauce, wild pilaf rice

Leek risotto, poached egg, winter black truffle

Marinated salmon, honey, lemon, spring onion (GF)

- Accompagnement -

Purée de pommes de terre (V)(GF)

## DESSERTS

Pavlova mixed berries, raspberries & orange blossom sorbet (GF)

Fresh fruit platter (GF)

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# Dinner Sharing Set Menu

AED 550 PP

## STARTERS

Truffle wagyu beef carpaccio, pickled oyster mushroom, spring onion

Salmon tartare, avocado, spicy, crispy rice

Quinoa & kale, apple, goji berries, parmesan (GF)(N)(V)

Gambas, chili, coriander, garlic (GF)(S)

## MAINS

Leeks risotto, poach egg, black truffle

Walnut crusted seabass, quinoa & pumpkin, parmesan emulsion (N)

Grilled ribeye steak, beef jus

- Les Accompagnements -

Roasted cauliflower, truffle cream (V)(GF)

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

## DESSERTS

Ice cream 105

Vanilla crème brulée (GF)

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, daterino tomato & Chardonnay dressing (GF)(V)  
Truffle pizza provolone cheese, burrata, fresh truffle (V)  
King crab salad, avocado, lemon (S)(GF)  
Roasted beetroot, goat cheese cream, walnuts, baby kale (N)(V)

## MAINS

Walnut crust seabass, quinoa & pumpkin, parmesan emulsion (N)  
Caramelized wagyu striploin (grade 6-7)  
Chicken breast, green curry sauce  
Leeks risotto, poach egg, black truffle  
- 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)  
Profiteroles, vanilla ice cream, choco sauce (N)  
Fresh fruit platter

(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 croques  
Foie gras & cecina sliders \*  
Risotto of green asparagus, crispy prawns  
Truffled coquille  
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 pannacotta 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 profiterole (N)  
Chocolate & pecan nuts brownie with vanilla cream (N)

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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



The background image shows a bright, modern lounge or dining area. Large potted plants with broad green leaves are prominent in the foreground and midground. The furniture consists of wicker armchairs and sofas with blue and green patterned cushions. Large windows in the background offer a view of lush greenery outside. The overall atmosphere is sophisticated and airy.

# 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 :

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