

# OUR SALADS

## TABBOULEH 6,90 €

Parsley salad, cracked wheat, tomatoes, mint, onions, lemon juice, olive oil

## FATTOUCHE 6,90 €

Market raw vegetables salad, olive oil, pomegranate molasses accompanied by toasted Lebanese bread

## FASSOLIA 6,90 €

White bean salad with garlic, lemon and olive oil sauce

# OUR STARTERS

## HUMMUS 6,90

Chickpea puree with sesame cream, lemon juice and a dash of olive oil

## MOUTABAL 6,90

Eggplant puree with sesame cream, lemon juice and a dash of olive oil

## CHANKLICHE 6,90

Sheep cheese, thyme and wild herbs, sliced tomatoes and onions

## MOUSSAKA 6,90

Grilled eggplant cooked in tomato sauce, with chickpeas and garlic

## LABNÉ 6,90

Cottage cheese, plain or with a touch of garlic with a touch of garlic or thyme

## MONKS SALAD 6,90

Mashed eggplant, tomatoes and onions, parsley olive oil and lemon juice

## TZATZIKI 6,90

Cottage cheese, plain or with a touch of garlic a touch of garlic or thyme, cucumber

COLD

HOT

## CHEESE KELLAGE 8,90 €

Lebanese bread stuffed with halloumi cheese, tomatoes and mint

## ARAYES 8,90 €

Lebanese bread stuffed with minced meat, tomatoes and mint

## BATATA HARRA 5,00

Potatoes with garlic

## OUR FRITTERS

### CHEESE SAMBOUSSEK

4 fritters of halloumi cheese and feta flavored with herbs

8,50 €

### BEEF SAMBOUSSEK

4 fritters of finely chopped meat, marinated with spices and pine nuts

8,50 €

### CHEESE OR TUNA RIKAKAT

6 pieces of crispy mini rolls filled with halloumi cheese flavored with herbs

8,50 €

### SPINACH FATAYER

4 fritters with sour spinach and pine nuts

8,50 €

### KEBBEH MEATBALLS

4 crunchy meatballs with crushed wheat, filled with minced meat and pine nuts

8,50 €

### FALAFELS

4 crunchy meatballs made from a mix of beans and chickpeas

6,50 €

## OUR DISHES

### VEGETARIAN 11,90 €

(or vegan on request)

tabbouleh, hummus, fassolier, moutabal, spinach fatayer, cheese fritter

### CHICKEN CHAWARMA 12,90 €

marinated tender chicken slices, pan-fried with lemon juice, garlic and herbs, tabbouleh, hummus, moutabal

### BEEF CHAWARMA 13,90 €

marinated tender beef slices, fried with lemon juice, garlic and herbs, tabbouleh, hummus, moutabal

### MIXED CHAWARMA 13,90 €

marinated tender chicken and beef slices, fried with lemon juice, garlic and herbs, tabbouleh, hummus, moutabal

### MEDITERRANEAN 13,90 €

2 skewers of grilled chicken, marinated with lemon, oil and garlic, fattouche, chankliche

### ORIENTAL 14,50 €

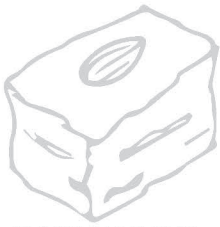
2 skewers of finely chopped beef with parsley and onions, fattouche, hummus

### PHENICIAN 16,90 €

2 skewers of lamb, marinated in olive oil and fine herbs, fattouche, moutabal

### GOURMET 18 €

1 chicken skewer, 1 kafta skewer, 1 lamb skewer, hummus, batata harra, fattouche



# OUR DESSERTS



## MOUHALLABIEH 3,50 €

Lebanese panna cotta with milk, orange blossom, rose water, sugar syrup, topped with crushed pistachios

## BAKLAWA 5,50 €

3 pastries filled with almonds, pistachios or pine nuts

## BASMA 4,50 €

2 pieces of semolina and pistachios with orange blossom

## BORMA 4,50 €

2 thick and crunchy Lebanese pastries made of vermicelli and pistachios

## MIXED 5,50 €

1 baklava, 1 basma et 1 borma

## FRUITS SALAD 4,50 €

## CHOCOLATE MOUSSE 3,50 €

## HALF-BAKED CHOCOLATE CAKE 4,50 €

half-baked batter with a heart of ganache and a scoop of Lebanese ice cream (milk cream)

## GOURMET COFFEE 5,50 €

Mouhallabieh and a piece of Lebanese pastry or 2 pieces of Lebanese pastry

## GOURMET TEA 6 €

Mouhallabieh and a piece of Lebanese pastry or 2 pieces of Lebanese pastry



## OUR DRINKS NON ALCOHOLIC



COCA / LIGHT / ZERO, ICE TEA 2,50 €

ORANGINA, 7'UP, FRUITS JUICE 2,50 €

VITTEL - SAN PELLEGRINO 50 cl 4 € - 75 cl 6 €

## HOT DRINKS

WHITE COFFEE with orange blossom 2,50 €

MIN TEA 2,50 €

ESPRESSO 2 € - COFFEE WITH CREAM 4 €

DOUBLE COFFEE 3,5 €

## OUR BEERS

HEINEKEN, blond beer ..... 4,50 €

STELLA (draught) ..... 25 cl 3,60 € 50 cl 6,20 €

LEFFE (draught) ..... 25 cl 4,20 € 50 cl 7 €

## LEBANESE DRINKS

JELLAB, date juice with rose water 3 €

TOUTHE, blackberry juice 3 €

ALMAZA, Lebanese beer 4,50 €

ARAK, brandy with aniseed 4 €

KIR LIBANAIS 4,50 €

## OUR WINES

### OUR WINES IN PITCHERS

MERLOT - RED / CHARDONNAY - WHITE / CINSAUT - ROSÉ	glass 12 cl	25 cl	50 cl
	4	7,50	12

### OUR LEBANESE WINES

VIN KSARA, réserve du Couvent Vallée de la Bekaa (red, white and rosé)	glass 12 cl	37,5 cl	75 cl
	5,5	15	26

VIN CHÂTEAU KEFRAYA, Les Bretèches or Coteaux (red, white and rosé)	6,5	18	30
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VIN CHÂTEAU KEFRAYA, rosé Myst	-	18	32
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### OUR BORDEAUX

SAINT-ÉMILION GRAND CRU CHÂTEAU LE CROS	37,5 cl	75 cl
	-	45

CHÂTEAU JACQUET DE LA GRAVE	15	22
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SAINT-ÉMILION LAROCHE VALOIS	-	35
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MINUTY ROSÉ	6,5	-	32
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Net prices in euros - VAT and service included - The abuse of alcohol is harmful for health. Please drink moderately.

# OUR FORMULAS

Half hot, half cold, with everything typically Lebanese:  
eggplant caviar, chickpea puree, Lebanese tabbouleh, spinach, meat, cheese fritters.

## Classic Mezzés

13,50 €/pers.

8 VARIETIES OF STARTERS, SALADS AND FRITTERS

## Gourmet Mezzés

16 €/pers.

10 VARIETIES OF STARTERS, SALADS, FRITTERS AND MEATS  
(CHOICE OF CHICKEN, BEEF OR 1 PAIR OF LAMB SKEWERS)

Extra charge 1€ for pair of lamb skewers

## Lunch Formula 20 €

GOURMET MEZZÉ (BEEF AND CHICKEN)  
+ 10 VARIETIES OF STARTERS, SALADS AND FRITTERS  
+ 1 SODA OR 1 GLASS OF WINE  
+ COFFEE OR WHITE COFFEE  
+ 1 BAKLAWA