

Cold Mezzés

Houmous

Chickpea puree seasoned with sesame cream and lemon.

M'tabal

Oven-baked eggplant caviar seasoned with sesame cream and lemon.

Taboulé

Parsley salad, diced tomato, mint, spring onions and burghul (wheat), seasoned with homemade spices, virgin olive oil and lemon.

Moujadarah

Red lentils and burghul seasoned with olive oil, hint of lemon juice and Lebanese spices with a spread of crusty fried onions.

Wara' Inab

Vine leaves stuffed with rice, onions, parsley and tomato cooked in lemon juice and olive oil.

Loubia bel zeit

Green beans cooked in fresh tomato sauce with pepper, onion, garlic and Lebanese spices.

Mousakaa

A mix of eggplant, pepper and chickpeas in fresh tomato sauce with onions and garlic flavored with cumin.

Sbenegh bel zeit

Spinach sautéed in olive oil, onions, garlic and lemon, stewed with fried onions.

Salatet Malfouf

Cabbage and diced tomato salad seasoned with dried mint, garlic, lemon juice and olive oil.

Salatet Fassoulia

White beans and diced tomato salad seasoned with parsley, lemon juice, garlic and olive oil.

Ardi chaouki

Artichokes salad seasoned with olive oil, garlic, lemon juice and parsley.

Coussa bel zeit

Mini zucchini filled with rice, tomato and parsley spiced with olive oil, lemon juice and dried mint.

Samaké Harra (selon disponibilité)

Oven-baked cod mixed with a tahiné sauce made of sesame cream, pepper and grounded almonds.

Labné (selon disponibilité)

Homemade white cheese made of cow milk savored with Lebanese bread and olive oil.

Makdous

Pikkles of mini eggplants filled with nuts, pepper and garlic.

Hot Mezzés

Falafel

Crispy chickpeas balls mixed with herbs and spices served with sesame cream sauce.

Kebbé

Cones of minced beef meat mixed with wheat semolina filled with veal minced meat, onions and almond.

Rkakak bel jebné

Brick leaves rolls filled with cow, sheep and goat cheese seasoned with onions, parsley and spices.

Rkakak bel sbenegh

Spinach rolls - Brick leaves filled with spinach seasoned with onions, olive oil and spices.

Rkakak bel lahmé

Meat rolls - Brick leaves filled with minced veal meat, onions, almonds and spices.

Batata harra

Diced potatoes seasoned with coriander, lemon garlic and olive oil.

Ojé

Omelet made with zucchini, spring onions, fennel seeds and spices.

Beitenjen Me'li

Pieces of tender eggplants.

Foul moudamas

Beans and chickpeas, cooked and seasoned with lemon, garlic, and sesame cream, served with a drizzle of olive oil.

Meat and side dishes

Chich taouk façon Oh ! Liban

Sliced chicken with Lebanese sauce and spices.

Kafta

Minced meat patties seasoned with parsley, onions and spices, with grilled pepper.

Shawarma

Sliced beef meat pan-sautéed with onions, mastika and Lebanese spices.

Riz bel che'rié

Jasmin Rice with wheat vermicelli.

Riz bel lahmé

Jasmin rice cooked with minced veal meat, grilled almond and spices.

Desserts, Vins et Spiritueux

On demand we will be pleased to make you an offer for wines and desserts to complete your meal.