



OLIVIER

hôtel restaurants séminaires

## STARTERS

### Lebanese Gateway

*Tomato tartare with mint, parsley and boulgour,  
Hummus with coriandre pesto and pine nuts,  
Chickpea falafel tehina sauce,  
Pita bread*

14,95€

### Eggplant Parmigiana

10,75€

*Grandma tomato tartare with cucumber and  
dill, tomato coulis with pesto and mimosa  
tuna rillettes*

12,75€

*Greek style beef carpaccio, Kalamata olives  
tapenade with peppers and eggplant, feta cubes*

13,95€

*Marinated duck breast salad with berries and  
Pedro Ximenez vinaigrette, crispy goat nougat  
with honey and beggar's fruit*

15,25€



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## MAINCOURSES

Caesar salad with cherry tomatoes, parmesan shaves, toasted bread, egg sunny side up

Chicken Label Rouge	23,75€
Scampis with garlic	26,75€

Label Rouge salmon steak baked on its skin and served with a Philadelphia herb cream, fine Provençal ratatouille and dried tomato rice patty

24,75€

Raw meat american fillet or tartare aller-retour, french fries and salad

25,75€

Pikeperch fillet with a pea cream with mint, pasta risotto pearls with bacon

25,95€

Tagliatelle with scampis, candied lemon cream

27,50€

Irish beef fillet flambéed with pepper and cognac, served with french fries and fresh salad

31,75€



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## LEBANESE PLATES

### ORIENT EXPRESS (VEGETARIAN)

27,25€

Hummus with pesto coriandre and pine nuts , Tomato tartare with mint, parsley and bulgur, Goat cream labné with mint and pomegranate seeds, Eggplant Parmigiana, Chickpea falafels balls with sesame sauce, Pita bread

### MAOUAL (TERRE & MER) EN DEUX SERVICES

31,95€

Chickpea falafels balls with sesame sauce, eggplant Parmigiana, Briouate with lamb meat, mint and cinnamon, Arayes stuffed with spinach and feta cheese, seared scampis with oriental spices, Beef skewer with harissa, Pita bread

### 1001 NUITS (TERRE & MER) EN DEUX SERVICES

46,50€

'Orient Express' plate with seared scampis with oriental spices, Beef skewer with harissa

### 1001 NUITS POUR DEUX

71,75€

Served as buffet on table



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## DESSERTS

10,50€

Fresh fruit salad, sorbet ice

Coffee or tea with selection of small oriental desserts

Crunchy praliné lemoncurd dessert with lemon sorbet

Chocolate Guanaja 72% cacao Valrhona sponge cake with vanilla ice  
bourbon of Madagascar

Declination of strawberries with basil, mascarpone whipped cream,  
coulis and its sorbet

Cheese selection

Along with your dessert enjoy a glass of our house Champagne Legras  
Noel 1er Cru Brut Réserve, cuvée "Olivier"

10,75€