



STARTERS

Lebanese gateway - hors d'oeuvres	14,95€
Carrot soup with Thai red curry and coconut milk	9,95€
Parmigiana Eggplant	10,75€
Fine tart with grilled vegetables, Kalamata olives tapenade and candied tomatoes, option box of vintage sardines (+5,75€)	14,50€
Our beef carpaccios	13,95€
- oriental carpaccio, coriander, garlic, lemon and pepper	
- italian carpaccio with parmesan and rucola	
Sardinian fregola risotto with shrimps, mushroom espuma and parmesan shavings	17,75€
Homemade hal cooked duck liver (foie gras), apricot and hazelnuts bread and onion jam	19,95€



SALADS & TARTARES

Warm goat cheese salad with walnut oil and pan-fried bacon in xerez	15,50€
Homemade smoked salmon salad with combava and citrus fruit	19,50€
'Caesar' salads with parmesan shavings, croûtons and a poached egg	
Label Rouge chicken filet	23,75€
Salmon Label Rouge	24,75€
Scampis with garlic	26,75€
Périgourdine salad with duck liver (foie gras) and smoked duck breast, truffle vinaigrette	26,95
Refreshing Label Rouge salmon tartare (raw fish) with apples and lime, capers, shallots served with toasted bread and green salad	24,75
Refreshing royal sea bream tartare with citrus fruits, capers, shallots served with toasted bread and green salad	
Beef tagliata with rucola and parmesan shavings	19,50€
Beef tartar (raw meat) or tartar aller-retour, french fries and fresh salad	25,75€
Beef tartar Rossini with tartufata and slice of half cooked duck liver (foie gras, french fries and fresh salad (raw meat)	29,75€

MAINCOURSES

Penne Crudaïola with tomatoes, garlic, basil, olives and parmesan cheese	13,50€
Sardinian fregola risotto with shrimps, mushroom espuma and parmesan shavings	27,50€
Lebanese vegetarian burger: falafel chickpeas hummous, labné goat cheese, sesame tehina sauce with thai curry spicies and tomatoes	18,50€
Fish & Chips	15,50€
Label Rouge salmon steak baked on its own skin with pink berries served candied tomato rice patty and vegetables	24,75€
Royal sea bream filet in vanilla-butter sauce, fennel mousseline and steamed patatoes	25,75€
Traditional Vol au vent with lemon zest, french fries	19,50€
Chicken cordon bleu with comté cheese and ham, mushroom cream sauce and patato pancake	19,50€
Cheeseburger 100% pure beef with Taleggio cheese, tomato and fries	19,50€
Irish beef tenderloin Rossini with tartufata, duck liver and port sauce, eggplant caviar and Dauphines patatoes	34,75€



LEBANESE PLATES

ORIENT EXPRESS (VEGETARIAN) 27,25€

Houmous with cilantro pesto and pine seeds , Carrot soup with curry , Labné creamy goat cheese with mint and pomegranate seeds, Parmigiana eggplant, Falafels chickpeas balls and tehina sesame sauce, Pita bread

MAOUAL (TERRE & MER) EN DEUX SERVICES 31,95€

Falafels chickpeas balls and tehina sesame sauce, Parmigiana eggplant, Briouat with lamb meat, mint and cinnamon, Arayes stuffed with spinach and feta cheese, Scampis oriental style, Beef skewer with harissa, Pita bread

1001 NUITS (TERRE & MER) EN DEUX SERVICES 46,50€

'Orient Express' plate, Scampis oriental style, Beef skewer with harissa

1001 NUITS POUR DEUX 71,75€

Served as a buffet on table



LES DESSERTS - DESSERTS

Fresh fruit salad	6,50€
Fresh fruit salad, sorbet ice	10,50€
Crunchy praliné passion fruit dessert with sorbet ice	10,50€
Lava cake Guanaja 72% cacao Valrhona, mint chocolate ice cream	10,50€
Déclinaison of strawberries with basil, mascarpone wipped cream, coulis and sorbet ice	10,50€
Dame blanche (White Lady) bourbon Madagascar vanilla ice cream, Guanaja homemade chocolate sauce, mascarpone vailla wipped cream	10,50€
Cheeses plate	10,50€
Enjoy a glass of our champagne alongside your dessert Champagne Legras Noel 1er Cru Brut Réserve, cuvée "Olivier"	10,75€