

LES ENTREES - STARTERS

Lebanese Getaway - appetizers selection	14,95€			
Coleslaw salad with black chia seeds	7,50€			
Pea soup with thai green curry	9,95€			
Lebanese "Lahm bi Ajin" pizza with angus beef, pine nuts and pomegranate seeds, side salad with seeds				
	9,95€			
Chakchouka oriental ratatouille with peppers and an egg casserole"				
and an egg cabbelole	10,75€			
Cold salad of beans and minced angus beef	13,75€			
Our wagyu beef carpaccios (raw meat):	15,95€			
- Oriental beef carpaccio with charmoula				

- Oriental beef carpaccio with charmoula marinade, sweet spices, cumin, coriander, parsley, garlic, lemon juice, olive oil and sweet pepper
- Italian beef carpaccio of beef with arugula and parmesan cheese

Blacktiger Scampi, balila organic chickpea salad

17,75€

Homemade Label Rouge salmon slices with kaffir lime and vanilla olive oil

17,75€

Terrine de foie gras maison mi-cuit, pain aux abricots et noisettes et confiture d'oignons



PLATS - MAINCOURSES

Pita with falafels, tehina coleslaw salad, french fries 17,50€

Lebanese vegetarian burger, falafel, chickpea hummous, labné goat cheese, sesame tehina sauce with thai curry, tomato, french fries

19,50€

Pita marinated chicken skewers, tehina coleslaw salad, french fries

17,50€

Pita skewers of angus beef kebab, tehina coleslaw salad, french fries

17,50€

Pita angus beef skewers with harisa, tehina coleslaw salad, french fries

17,50€

Cheeseburger 100% pure beef with Lebanese cheese labné and french fries (other cheesse available)

19,50€

Heart of artichokes with minced angus beef and lamb meat, tomato sauce with spices and organic rice withvermicelli

21,50€

Lamb shrank of Wales, tagine with sweet spices, organic quinoa

22,50€

Simmental beef Tagliata, arugula and parmesan shavings, french fries

25,75€

Angus beef tartare traditional (raw meat) or Aller-Retour snaked, french fries and salad



LES PLATS - MAINCOURSES

Our	wagyu	beef	carpaccios	(raw meat)) :	25,75€
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- Oriental beef carpaccio with charmoula marinade, sweet spices, cumin, coriander, parsley, garlic served with manouche bread
- Italian beef carpaccio of beef with arugula and parmesan cheese served with french fries

Angus beef tartar Rossini style, (raw meat) preparedwith mashed truffles and foie gras. Served with homemade fries and fresh salad

29,75€

Filet of saithe fish with kalé cabbage and tehina sauce, crushed potatoes with herbs and black chia seeds

23,75€

"Label Rouge" salmon steak baked on its own skin, red wine sauce with black Puy lentils and organic rice

24,75€

Pan-fried Blacktiger scampis with charmoula, organic quinoa risotto with Wakame seaweed and black chia seeds

27,50€

Angus beef tenderloin with smoked paparika sauce, dauphine potatoes and vegetables

31,75€



LES MEZZE LIBANAIS - LEBANESE PLATES

ORIENT EXPRESS (VEGETARIAN)

27,25€

Mezze with hummus - pea soup with curry - goat cream labné with mint and pomegranate seeds - Chakchouka ratatouille with hardboiled egg shavings - chickpeas falafels and tehina sesame cream. Served with pita bread.

CEDRE DU LIBAN

29,25€

Lebanese pizza "Lahm bi Ajin" with angus beef, pine nuts and pomegranate seeds - cold salad of beans and ground angus beef - "Chakchouka" oriental ratatouille with peppers and tomatoes and egg - Balila chickpea salad with scampis

MAOUAL (SURF & TURF) IN 2 COURSES

31,95€

Chakchouka ratatouille with hardboiled egg shavings - chickpeas falafels and tehina sesame cream - puff pastry briouate with lamb meat, mint and cinnamon - arayes stuffed with spinach and feta cheese - blacktiger scampis with chamboula marinade - angus beef kebab with harissa. Served with pita bread.

1001 NIGHTS (TURF, SURF, SURF & TURF) IN TWO COURSES

46,50€

FIRST COURSE 'ORIENT EXPRESS SELECTION'

SECOND COURSE CHOOSE 1 OPTION

SURF & TURF OPTION:

Oriental scampis and a beef kebab skewer with harissa.

SURF OPTION:: oriental scampis and fishfilet with charmoula
marinade

TURF OPTION:: Beef kebab skewer and a beef skewer with harissa.



LES DESSERTS - DESSERTS

Oriental salad of dried fruits, almonds, pomegranate seeds with orange blossom	8,50€
Fresh fruit salad with sorbet ice	8,50€
Chocolate mousse with smashed caramelized nuts	8,50€
Declination around the orange	10,50€
Chocolate sponge cake with a melting heart of Valrhona dark G chocolate 72% cocoa and mint chocolate ice cream	uanaja 10,50€
Poached fig with red wine and cinnamon, speculoos crumble and violet raspberry sorbet	12,50€
Selection of 3 cheeses	10,50€
Selection of 5 cheeses	13,50€
Glas of champagne Legras Noel 1er Cru Brut Réserve, cuvée "Ol	i vier ″ 10,75€
	10,756