

## MEATS

*Varied and delicious, healthy and popular are the ingredients that make the Lebanese kitchen deliver such great tasty reactions!*

'LES VIGNES DU LIBAN' PLATTER	17,00 €
4 mezzes : Hummus, Labneh, Fattouche, Courgettes 1 grilled meat : Chich Taouk	
'LES VIGNES DU CHEF' PLATTER	16,00 €
4 mezzes : Tabouleh, Loubia, Moutabal, Courgettes	
THE BUTCHER'S CHOICE	17,00 €
3 mezzes : hummus, loubia, rice 1 grilled meat : beef	
GRILLED LAM CUTLETS PLATTER	20,00 €
Served with loubia byzeit and rice.	
PLATTER 2 GRILLED SKEWERS	18,00 €
2 skewers served with a vinaigrette salad and jacket potato Chich Taouk* and beef skewer*	
PLATTER 3 GRILLED SKEWERS	21,00 €
3 skewers served with fattouche salad and rice Chich Taouk*, beef skewer and Kafta* * Chich Taouk : chicken meat marinated in Lebanese spices and garlic cream * Beef skewer : beef marinated in Lebanese spices * Kafta : minced beef mixed with parsley and onions	
COUNTRYSIDE PLATTER	17,00 €
5 Mezzes: Hnde, batata hara, courgetteschicken wings, hummus	

## FISH

DOVER SOLE	28,00 €
Butter sauce, jacket potato	
GRILLED SWORDFISH	27,00 €
Garlic sauce, lemon, olive oil, thyme, rice, salad	
GRILLED GAMBAS	26,00 €
Tomato sauce, garlic, capres, cilantro, rice, salad.	
FRESH BAKED SEABASS	25,00 €

Marinated in homemade spices, sesame oil, rice and salad.

SHELLFISH TOMATO SAUCE 15,00 €

## THE VEGETARIANS

VEGETARIAN PLATTER 15,00 €

5 mezzés : Moutabal, Hummus, Tabouleh, Courgettes, Kellaj Halloumi

## THE DESSERTS

KANAFE 7,00 €

Lebanese cheese cake, served hot, semolina, orange blossom.

NAMMOURA 5,00 €

Semolina, almonds, coconut.

BALOURIÉE 6,00 €

Vermicelli pasta stuffed with pistachio with orange blossom and rose syrup.

MOHALABIA 5,00 €

Flan with orange blossom and rose syrup.