



Les saveurs du Liban  
et de l'Orient



# Apéritifs

|                        |   |       |
|------------------------|---|-------|
| Glass of champagne     | 12.5 cl   | 10,50 |
| Bottle of champagne    | 75 cl   | 70,00 |
| <i>Veuve Pelletier</i> |   |       |
| Whiskey plain          | 4 cl  | 6,00  |
| Whiskey superior       | 4 cl  | 8,00  |
| Arack                  | 2 cl  | 5,50  |
| Pastis                 | 2 cl  | 5,50  |
| Gin                    | 4 cl  | 5,50  |
| Vodka                  | 4 cl  | 5,50  |
| Lebanese Kir           |   12.5 cl | 5,50  |
| Martini bianco         | 5 cl  | 5,00  |
| Martini rosso          | 5 cl  | 5,00  |
| Picon beer             | 25 cl   | 6,00  |
| Lebanese beer          | 33 cl   | 5,50  |
| Greek beer             | 33 cl   | 5,50  |
| Spritz                 |   | 9,00  |
| Americano home made    |   | 9,00  |
| Moctail                |   | 6,50  |
| Cocktail               |   | 8,50  |

## Boissons

|                               |         |      |
|-------------------------------|---------|------|
| Perrier                       | 33 cl   | 4,50 |
| Soda                          | 33 cl   | 4,00 |
| Vittel, Evian, San Pellegrino | 50 cl   | 4,00 |
| Vittel, Evian, San Pellegrino | 1 l     | 5,50 |
| Bottled fruit juice           | 25 cl   | 4,00 |
| Lebanese Kazouza soda         | 27,5 cl | 4,00 |

## Cidre

|            |       |       |
|------------|-------|-------|
| Brut Cider | 75 cl | 12,00 |
|------------|-------|-------|

*Alcohol abuse is dangerous for health. Drink responsibly*

All our prices are expressed in Euros,  
including taxes and service.



# Salads

## Tabbouleh



8,00

*Salad of parsley, cracked wheat, tomatoes, mint, onions, lemon juice and olive oil*

## Fattouche



8,00

*Fresh vegetables, seasoned with lemon juice and sumac with bread*

## Salade du moine



8,00

*Grilled eggplant mixed with tahini, tomatoes and onions, seasoned with lemon, olive oil and pomegranate molasses*

## Fassolia



8,00

*Cannellini beans in garlic sauce, lemon and olive oil*

## Spinach salad





9,00

*Baby spinach leaves, tomatoes, grilled halloum cheese, with nuts and pomegranate molasses vinaigrette dressing*





# Starters

**Hummus**   7,00

*Chickpea puree with tahini, lemon juice and olive oil*

**Houmous Beyrouthy**   7,50

*Chickpea puree with tahini, lemon juice, olive oil and libanese pepper*

**Moutabal**    7,00

*Eggplant puree with tahini, lemon juice, olive oil*

**Feta with pepper**   7,00

*Crumbled feta cheese with Lebanese pepper*

**Warak é nab**   7,00

*Grape leaves stuffed with rice, tomatoes and parsley, cooked in olive oil*

**Labné**   7,00

*Yogurt with a touch of garlic and thyme*

**Chanklishe**   7,00

*Cow cheese with thyme, olive oil, tomatoes and onions*

**Makdousse**   7,00

*Aubergines stuffed with nuts, candied in olive oil*

**Pink Tarama dip**  7,50

**Garlic puree**   7,50





## Fried dish

### Rikakat cheese



7,50

*3 crisp mini-rolls stuffed with Halloum cheese with herbs*

### Rikakat meat



7,50

*3 crisp mini-Rolls stuffed with minced meat marinated in spices*

### Samboussek cheese



7,50

*3 cheese fritters*

### Samboussek beef



7,00

*3 minced meat marinated with spices and pine kernels*

### Samboussek vegetables



7,50

*3 minced vegetables marinated with spices and pine kernels*

### Fatayers spinach



7,50

*3 fritters tangy spinach and pine kernels*

### Kebbé boulettes



8,50

*3 crunchy bulgur and meat croquettes stuffed with minced meat and pine kernels*

### Safiha



7,50

*3 Lebanese mini-pizzas topped with marinated minced meat with spices, tomatoes, onions and pine kernels*

### Falafels



7,50

*3 Chickpea and/or bean croquettes*

### Kebbé aux épinards



8,50

*Spinach, pumpkin, chickpea and wheat croquettes*





# Hot starters

**Kellage cheese**   7,50

*Lebanese bread stuffed with Halloum cheese, tomatoes and mint*

**Halloumi grillé**   7,50

*Ewe cheese, similar to Halloumi*

**Arayess**  7,50

*Lebanese bread stuffed with minced meat, tomatoes and mint*

**Balila**   7,00

*Chickpeas with caraway seeds and olive oil*

**Foul**   7,00

*White broad beans in lemon juice, olive oil and garlic, served with fresh tomatoes*

**Houmous B Lahmé**    9,00

*Tahini and puréed chickpeas, lemon juice, olive oil, topped with minced meat and pine kernels*

**Moutabal B Lahmé**   9,00

*Eggplant puree with tahini, lemon juice, olive oil and libanese pepper sauce with minced meat*

**French fries** 4,50





# Vegetarian

## Vegetarian mix



16,00

*Taboulé, hummus, fassolia, one stuffed grape leaf, one spinach fatayer, one veggie samboussek, one falafel*



# Chicken

## Chiche taouk



15,50

*Grilled chicken fillet, marinated in olive oil, lemon juice and garlic*

## Chicken fillet libanese pepper



16,00

*Grilled chicken fillet marinated in olive oil, thyme, spices, pepper and fresh tomatoes*

## Honey Chicken



16,50

*Honey and thyme caramelised chicken fillet*

## Chicken fillet with carob or date molasse



16,50

*Carob or date molasse and thyme caramelised chicken fillet*

## Chawarma chicken



15,50

*Thin slices of chicken fillet marinated in white wine and spices*

## Chawarma Chicken with libanese pepper



16,00

*Thin slices of chicken fillet marinated in white wine, spices and pepper*



Our dishes are served with a 3 rice mix or bulgur with tomatoes, garlic and cinnamon, except for the vegetarian option.



# Beef

## Plat de la Bekaa



17,00

*Mixed meat with spices ,onions, parsley, garlic, eggplant puréed and cheese*

## Kafta caramélisé à la mélasse de grenade



16,50

## Kafta



16,00

*Minced beef meat with parsley and onions*

## Kafta fig jam



17,00

## Lahem Mechwi



17,00

*Beef marinated in olive oil, thyme and spices*

## Lahem Mechwi flambéed with Arrack



17,50

*Beef marinated with thyme and spices and flambéed with Arrack*

## Lahem Mechwi with honey



17,50

*Marinated beef with thyme and spices, caramelised with honey*

## Lahem Mechwi with libanese pepper



17,50

*Marinated beef with olive oil, thyme and spices, with libanese pepper and fresh tomatoes*

## Lahem Mechwi with carob or date molasse



17,50

*Beef marinated in spices, thyme and olive oil, caramelised with date or carob molasse*

## Chawarma beef



17,00

*Seasoned beef slices marinated in red wine*

## Chawarma beef and libanese pepper



17,50

*Thin slices of beef marinated in red wine, spices and pepper*



# Beef & Chicken

## Chawarma mixed



17,00

*Thin slices of chicken and beef, marinated and roasted*

## Chawarma mixed with libanese peper



17,50

*Thin slices of chicken and beef, marinated, roasted, with libanese pepper*





# Raw meat

(Lamb)

## Kafta nayé



18,00

*Raw lamb meat very thinly minced, with parsley, onions, mint and spices*

## kafta nayé with lebanese pepper



18,50

## kafta nayé with fig jam



18,50



# Lamb meat

## Gigot d'agneau



18,50

*Lebanese leg of lamb chef's recipe*



# Children's Menu

- Chiche Taouk or Honey Chicken or Thyme Beef
- French fries, rice or wheat
- an ice cream scoop
- one glass of orange or pineapple juice or limonade or Coca-cola or syrup and water.

12,00





# Our Full Meal Formula

A starter + a main course + a dessert + a coffee or a tea  
to be selected within the menu  
30,50/pers

## Our Mezzé (2 persons minimum)

“ The mezzé is more than a meal; it is a kind of spirit.  
The materialisation of sharing and conviviality. ”

|   |  |                   |
|---|--|-------------------|
| <b>Mezzé 8 dishes</b>   |   | <b>17,50/pers</b> |
| 5 cold, 3 warm (chief selection)                                  |  |                   |
| <b>Mezzé 8 dishes vegetarian</b>                                  |       | <b>17,50/pers</b> |
| 5 cold, 3 warm (chief selection)                                  |  |                   |
| <b>Mezzé 9 dishes</b>   |   | <b>22,50/pers</b> |
| 5 cold, 3 warm and 1 raw meat or 5 cold, 4 warm (chief selection) |  |                   |
| <b>Mezzé 9 dishes vegetarian</b>                                  |   | <b>22,50/pers</b> |
| 5 cold, 3 warm and 1 raw meat or 5 cold, 4 warm (chief selection) |  |                   |
| <b>Mezzé 10 dishes</b>  |   | <b>27,50/pers</b> |
| 5 cold, 4 warm and 1 raw meat or 5 cold, 5 warm (chief selection) |  |                   |
| <b>Mezzé 10 dishes vegetarian</b>                                 |   | <b>27,50/pers</b> |
| 5 froids, 5 chauds (sélection du chef)                            |  |                   |
| <b>Formule Saveur du Liban</b>                                    |   | <b>31,50/pers</b> |
| 1 salad, 2 cold starters et 7 warm or 6 warm and one raw meat     |  |                   |



According to custom, mezzé comes from Zahlé, a town in the Bekaa Plain, in Lebanon, where the innkeepers usually served it with Arack (the local spirit).  
Mezzé is still nowadays a tradition in every Lebanese family.



## Desserts

**Cheesecake**

7,50

*Cheesecake with orange blossom and grape molasses*

**Baklawa**

6,00

*2 delicious pastries filled with almond, pistachio or pine nuts*

**Bourma**

7,00

*2 lebanese pastries with pistachios with honey, vermicelli and almond paste*

**Mouhallabié**

6,00

*Lebanese milk flan flavored with orange blossom, served with sugar syrup*

**Debs el-kharroub**

6,00

*Carob molasses mixed with sesame cream*

**Debs el-tamr**

6,00

*Date molasses mixed with sesame cream*

**Moghli**

6,00

*Lebanese floured rice pudding with cinnamon and spices*

**Halloum with honey with date or caroub**

8,00

*Honey grilled sheep cheese with date or caroub*

**Café gourmand libanais**

8,00

*Turkish, espresso or white coffee with mouhallabié or Mowgli and a piece of baklawa*

**Thé ou thé à la menthe gourmand libanais**

8,00

*Tea or mint tea with mouhallabié or Mowgli and a piece of baklawa*

**Glace (2 scoops) :**

6,50

*Ashta, rose, pistachio, chocolate, vanilia, caramel, lemon, strawberry*

**Iced Nougat**

7,50

*Iced Nougat with rose syrup*





# COFFEE AND TEA

|                                 |      |
|---------------------------------|------|
| Espresso                        | 2,50 |
| Espresso Double                 | 5,00 |
| Turkish coffee                  | 3,00 |
| Coffee with milk                | 3,00 |
| White coffee                    | 3,00 |
| <i>Hot orange blossom water</i> |      |
| Cappuccino                      | 5,00 |
| Tea                             | 3,00 |
| Mint tea                        | 3,00 |
| Tea with milk                   | 3,50 |
| Hot chocolate                   | 3,00 |





# Red wines

|   |       |       |
|---|-------|-------|
| <b>Ksara</b><br><i>Réserve du couvent, Liban</i>                    | 75 cl | 26,00 |
| <b>Ksara</b><br><i>Prieuré, Liban</i>                               | 75 cl | 23,50 |
| <b>Ksara</b><br><i>Cuvée du printemps, Liban</i>                    | 75 cl | 23,50 |
| <b>Ksara</b><br><i>Château, Liban</i>                               | 75 cl | 60,00 |
| <b>Kefraya</b><br><i>Les Bretèches, Liban</i>                       | 75 cl | 36,00 |
| <b>Coteau du Liban</b><br><i>Rouge passion, Liban</i>               | 75 cl | 28,00 |
| <b>Cave Kouroum</b><br><i>Petit noir, vin du Liban</i>              | 75 cl | 23,50 |
| <b>Nakad Château</b><br><i>La cuvée de l'alouette, vin du Liban</i> | 75 cl | 25,50 |
| <b>Areni</b><br><i>Areni Rouge, Arménie</i>                         | 75 cl | 23,00 |
| <b>Château Héritage</b><br><i>Plaisir du vin, Liban</i>             | 75 cl | 32,00 |
| <b>Coteau de Kefraya</b>  | 75 cl | 40,00 |
| <b>Ixsir Altitude</b>   | 75 cl | 45,00 |
| <b>Nakad château</b><br><i>Prestige des Coteaux</i>                 | 75 cl | 32,00 |

# Rosé wines

|   |       |       |
|---|-------|-------|
| <b>Ksara</b><br><i>Gris de gris, Liban</i>                | 75 cl | 25,50 |
| <b>Ksara</b><br><i>Sunset, Liban</i>                      | 75 cl | 25,50 |
| <b>Ksara</b><br><i>Rosé de Ksara, vin du Liban</i>        | 75 cl | 23,50 |
| <b>Armenia Rosé</b><br><i>Rosé, vin d'Arménie</i>         | 75 cl | 23,00 |
| <b>Coteau du Liban</b><br><i>Rosé désir, vin du Liban</i> | 75 cl | 28,00 |
| <b>Kefraya</b><br><i>Rosé, vin du Liban</i>               | 75 cl | 31,00 |

Chateau Ksara is the oldest winery in Lebanon and one of the country's best wines exported around the world. This tradition dates back to 1857 when Jesuit monks decided to produce top quality wine in the Bekaa region from French grape varieties. Today, the cellars are no longer Jesuits. Oenologists use state-of-the-art French techniques to produce excellent wine.



# White wines

|  |       |       |
|--|-------|-------|
| <b>Ksara Château Blanc</b><br><i>Château Blanc de Blanc, Liban</i> | 75 cl | 25,50 |
| <b>Ksara</b><br><i>Blanc de l'observatoire, Liban</i>              | 75 cl | 23,50 |
| <b>Ksara</b><br><i>Merwah 2017, Liban</i>                          | 75 cl | 30,50 |
| <b>Kefraya les Bretèches</b><br><i>Blanc, Liban</i>                | 75 cl | 32,00 |
| <b>Coteaux du Liban</b><br><i>Blanc finesse, Liban</i>             | 75 cl | 28,00 |
| <b>Arménia blanc</b><br><i>Vin d'Arménie</i>                       | 75 cl | 23,50 |
| <b>Kourtaki</b><br><i>Vin résiné, Grèce</i>                        | 75 cl | 21,00 |

*Merwah is an ancient white grape variety, deeply expressed thanks to the formidable terroir of Lebanon. It had been used in the winemaking and production of Arak for centuries, it is a grape that the Jesuits who founded Ksara Castle in the mid-18th century, pioneers of viticulture in the Bekaa Valley, exploited a lot.*

*A pale yellow wine with greenish reflections. On the nose, it offers intense citrus flavors with white flowers and mineral notes. The palate is full of tropical fruit flavors with hints of guava, lime and summer melon, all balanced with fresh acidity. It has a good mid-palate with a lingering aftertaste.*

*Recommended with Lebanese Mezzes, fresh fish or shellfish.*

## Wine by pitcher or glass

|  |       |      |
|--|-------|------|
| Pitcher wine, Red, White or<br>Rosé (French wines) | 25 cl | 7,00 |
|  | 50 cl | 9,00 |
| Vin Libanais                                       | Glass | 6,00 |

## Digestifs

|  |      |      |
|--|------|------|
| Calvados                                   | 4 cl | 7,00 |
| Cognac                                     | 4 cl | 8,00 |
| Marie Brizard                              | 4 cl | 7,00 |
| Liqueur<br><i>Rose, banane ou 4 fruits</i> | 4 cl | 7,00 |
| Baileys                                    | 4 cl | 6,00 |
| Get 27                                     | 4 cl | 6,50 |
| Get 31                                     | 4 cl | 6,50 |
| Nectar de Kefraya                          | 4 cl | 8,00 |



# Les saveurs du Liban et de l'Orient



La cuisine libanaise au coeur du Petit-Andely

Vous avez aimé notre cuisine, dégustez-la chez vous grâce à notre service traiteur et les commandes en ligne à emporter !



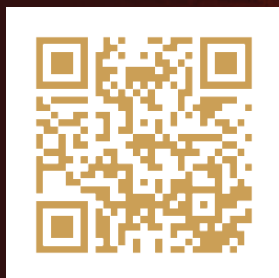
## Orders and reservations

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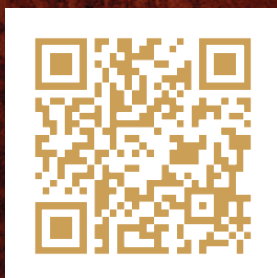


## Opening hours

Open from Wednesday to  
Sunday  
from 10 a.m. to 9h30 p.m

## Your opinions

are precious to us,  
comment on Google by  
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*Cooking*  
*It is the most beautiful art*  
*and the most complete.*  
*It engages our five senses*  
*plus one :*  
*The need to give*  
*the best of ourselves.*