

L'ARABESQUE



DISCOVERY MENU
Chf. 95.- / pers. or 175.- / 2 pers.

*Selection of five cold mezzes**

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*Selection of five hot mezzes**

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Choice of fish or two meat skewers to your taste

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Lebanese dessert selection

MEZZE MENU
Chf. 79.-/ pers. or 140.-/ 2 pers

without the main dish

***Chef's selection**

Origine

Fish :

*Smoked salmon : Norway, Cod fish, Seabass : France,
Octopus Spain*

Meats :

Lamb : New Zealand, Beef : Switzerland, Poultry France

COLD MEZZES

	Chf.
Tabbouli ✓ <i>Tomato, crushed wheat, parsley, mint, lemon, olive oil and onions</i>	17.
Fattouche ✓ <i>Raw vegetables salad served with grilled pita bread and sumac</i>	17.-
Hommos ✓ <i>Chickpea purée with sesame cream and lemon</i>	17.-
Hommos Bayrouti ✓ <i>Chickpea purée with lemon and parsley, espelette pepper</i>	18.-
Moutabbal ✓ <i>Eggplant purée, sesame cream and lemon</i>	18.-
Moutabbal au basilic et concombre ✓ <i>Eggplant purée, sesame cream, lemon, cucumber and basil</i>	20.-
Mouhamara ✓ <i>Grilled bell pepper mousse, nuts and pomegranate reduction</i>	20.-
Chankliche ✓ <i>Ewe's milk cheese with thyme, crushed onions, tomatoes, olive oil</i>	20.-
Labne ✓ <i>Curd cow's milk cheese</i>	17.-
Samak Naye <i>Sea bream ceviche, citrus and coriander</i>	24.-
Kebbe Naye (150gr) <i>Beef tartare, crushed wheat, onions and olive oil</i>	24.-

HOT MEZZES (2pieces)

	Chf.
Fatayer ✓ <i>Spinach and lemon rissoles</i>	9.-
Samboussik bel Jeben ✓ <i>Feta and Halloumi cheese rissoles with mint and parsley</i>	9.-
Rekakat bel Jeben ✓ <i>Feta and Halloumi cheese cigars with mint and parsley in sheets of brick</i>	9.-
Samboussik bel Lahem <i>Meat rissoles with pine-nuts and onions</i>	11.-
Falafel ✓ <i>Fava bean croquettes, chickpeas and sesame cream</i>	9.-

HOT MEZZES

Foul Moudamas ✓ <i>Simmered fava beans with tomatoes, garlic and olive oil</i>	Chf. 20.-
Hommos Lahme <i>Chickpea puree with thinly sliced sauteed beef with pine-nuts</i>	22.-
Kellege Mechoui ✓ <i>Pita bread stuffed with Halloumi cheese, tomatoes and mint</i>	23.-
Jawaneh <i>Chicken wings sauteed with garlic, coriander and lemon</i>	23.-
Crevettes à l'orientale <i>Sauteed shrimps with garlic, coriander and lemon</i>	26.-
Batata Harra ✓ <i>Sauteed potatoes, coriander and espelette peppe</i>	18.-
Asbet Dajaj <i>Sauteed chicken livers with lemon and garlic</i>	23.-
Arayess <i>Pita bread stuffed with minced lamb and pine-nuts</i>	22.-
Arayess au fromage suisse <i>Pita bread stuffed with minced lamb and pine-nuts with aged swiss cheese</i>	24.-
Makanek <i>Beef and lamb sausages with lemon and pomegranate juice</i>	24.-

MEATS

Every grilled meat is served with batata harra and two sauces.

	Chf
Kafta Mechoui <i>Ground lamb skewers with parsley and onions</i>	42.
Chich Taouk <i>Chicken skewers marinated in lemon, olive oil and garlic</i>	40.-
Mixed Grill <i>Lamb cutlets with grilled Kafta and Chich Taouk</i>	40.-
Castaletta Ghanam <i>Grilled and marinated lamb cutlets</i>	50.-
Dajaj Mechoui <i>Grilled half a boneless chicken marinated with lemon and garlic</i>	40.-
Kebbe labanieh (Signature dish) <i>Meat ball, yoghurt sauce with garlic and pine seeds</i>	38.-

FISH

Fish plates are served with batata harra, samake harra sauce and crusty breads.

	Chf.
Poulpe grillé <i>Grilled octopus</i>	48.-
Samak Mechoui <i>Grilled seabass with its sesame cream salsa</i>	50.-

SIDE DISHES

	Chf.
<i>White basmati rice</i> ✓	12.-
<i>Rice vermicelli</i> ✓	12.-
<i>Simmered vegetables</i> ✓	12.-

DESSERTS

Chf. 16.-

Osmallieh

Angel hair with achta cream

Mouhalabieh

Orange blossom Lebanese milk pudding

Katayef Kachta

Lebanese crepe with achta cream and pistachio

Lebanese ice cream

pistachio, rose and achta flavour

Halawet el Jeben

Cheese roll stuffed with achta creme



* Some of the dishes may contain food allergens. For more information, do not hesitate to ask the Head Waiter.

V.A.T. Included