

DESSERTS

PISTACHIOS KARABEEJ (4 PIECES)

PISTACHIOS, QUINCE TARTLET WITH NATEF MERINGUE CREAM

9 €

HALAWET EL JEBN / RED BERRIES

CHEESE ROLLS FILLED WITH ASHTA CLOTTED CREAM, ORANGE BLOSSOM,
ROSE PETALS

10 €

* BAKLAWAS ASSORTMENT (4 PIECES)

LAYERED CRUSTY PASTRIES WITH ALMONDS, PISTACHIOS AND PINE NUTS

10 €

* MOUHALABIEH

ORANGE BLOSSOM LEBANESE CUSTARD

10 €

* KNEFEH

MELTED CHEESE & GROUND ANGEL HAIR PASTA, OVEN BROWNED

10 €

« MAISON NOURA » ICE CREAMS

ROSE / ASHTA / ORANGE BLOSSOM / DATES / ALMOND /
CHOCOLATE / PISTACHIO / GINGER / STRAWBERRY

2 SCOOPS 8 €

3 SCOOPS 11 €

* RED BERRIES

FLAVORED WITH ORANGE BLOSSOM

9 €

ATAYEF WITH FRUITS

LEBANESE BLINIS FILLED WITH ASHTA CLOTTED CREAM & CARAMELISED
ALMONDS

10 €

PASTRIES BY MICHALAK
PARIS

MINI KLASSIK PECAN NUT CHOCOLATE

CRISPY GIANDUJA HAZELNUT, DARK CHOCOLATE BISCUIT AND
MOUSSE, DULCEY GANACHE & PECAN NUT, PRALINE-PECAN NUT
MOLTEN GANACHE CENTER

12 €

SIGNATURE MON KOEUR

CHOCOLATE BISCUIT, CHOCOLATE CARIBBEAN 66% MOUSSE,
EXOTIC COMPOTE, LIGHT PASSION FRUIT MOUSSE,
CHOCOLATE MOUSSE

12 €



MAISON NOURA

LEBANESE CUISINE
SALON DE THÉ

NOURA'S BREAKFAST EVERYDAY UNTIL 12 P.M.

(14,90 € PER PERSON)

COFFEE OR TEA OR HOT CHOCOLATE
+
FRESH ORANGE OR PINEAPPLE JUICE
+
1 ORIENTAL PASTRY OF YOUR CHOICE

COFFEE OR TEA GOURMAND

(13,90 € PER PERSON)

COFFEE OR MINT TEA SERVED WITH A SELECTION OF ORIENTAL DELIGHTS

MOUHALABIEH VERRINE, BAKLAWA,
KARABEEJ WITH NATEF MERINGUE CREAM

EXCEPTIONAL MEZZE TO SHARE

BEIRUT POKE BOWL

FALAFEL, QUINOA, CARROTS, CHERRY TOMATOES,
CHICKPEAS, CAULIFLOWER, TURNIP PICKLES,
FRIED EGGPLANTS, OLIVES & LABNEH TAHINA SAUCE

19 €

EGGPLANTS & LABNEH

ROASTED EGGPLANTS, MOUTABAL, EGGPLANT
CHIPS, LABNEH & POMEGRANATE SYRUP

15 €

MEDITERRANEAN GRILLED HALLOUMI

CUCUMBER, MINT, TOMATOES, WILD THYME

17 €

* FATTOUSH SALAD

MESCLUN SALAD & GRILLED SUMAC BREAD

15 €

* TRADITIONAL TABBOULEH

PARSLEY SALAD, TOMATOES & WHEAT GRAIN

13 €

* HUMMUS

CHICKPEAS PURÉE, LEMON JUICE, OLIVE OIL

12 €

* MOUTABAL

EGGPLANTS PURÉE, SESAME CREAM, LEMON JUICE,
OLIVE OIL

12 €

* SAMAKE HARRA

LIGHTLY SPICY RATATOUILLE

12 €

GRILLED OCTOPUS SALAD/ HUMMUS

CUMIN CHICKPEAS, PEPPERS, TOMATOES
CORIANDER, PARSLEY, MINT, OLIVES KALAMATA
& SAUCE VIERGE

17 €

FRITTO MISTO MAISON NOURA

KING PRAWN, OCTOPUS, CUTTLEFISH TEMPURA,
TARTARE ORIENTAL SAUCE

19 €

* LENTIL SOUP / SAFFRON

FRESH MINT, CUMIN & CARROT JUICE

11 €

* TZATZIKI / LABAN CUCUMBER

FRESH CREAM CHEESE, CUCUMBER, MINT

12 €

* WARAK ENAB

RICE, TOMATOES, PARSLEY, LABNEH, PINE NUTS

12 €

KEBBEH NAYEH

LAMB TARTAR & CRUDITÉS

15 €

MEDITERRANEAN SALAD

ROASTED KING PRAWNS, THYME, SALAD, VEGETABLES
PICKLES, MINI CUCUMBER, CHERRY TOMATOES

17 €

“SHISHBARAK” RAVIOLI

MINT YOGURT, ALEP PEPPER, LAMB KAFTA

15 €

« MAISON NOURA » SIGNATURE DISHES

MIX GRILL

CHICKEN TAOUK, KAFTA & LAMB SKEWER
SAMAKE HARRA & SWEET POTATOES LIKE BATATA HARRA

23 €

SMOKED SALMON & LABNEH CLUB SANDWICH

BRIOCHE BREAD, LABNEH TAHINA SAUCE, LIME, TOMATOES, HARD-BOILED EGG,
CANDIED TOMATOES, CORIANDER, MINT & PARSLEY SERVED WITH ORIENTAL SALAD

21 €

KAFTA BURGER

BUN BRIOCHE, LAMB KAFTA, GRILLED VEGETABLES, TOMATOES,
LEBANESE CUCUMBER PICKLES SERVED WITH FRENCH FRIES

23 €

CHICKEN OR BEEF SHAWARMA WRAP WITH ORIENTAL SPICES

LEBANESE BREAD, CHICKEN OR BEEF MARINATED
SERVED WITH FATTOUSH SALAD

21 €

ORIENTAL BLACK COD

COD LOIN MARINATED WITH SPICES & CAMELISED,
STEWED PEPPERS & TOMATOES WITH CORIANDER, BASMATI RICE WITH CARDAMOM

25 €

TUNA TATAKI

SMOKED SWEET PEPPERS, HUMMUS, PEPPERS, CUCUMBERS, TOMATOES,
LEBANESE BLACK OLIVES, CORIANDER, PARSLEY, MINT & SAUCE VIERGE

23 €

ORIENTAL « TIGRE QUI PLEURE »

SIRLOIN BEEF MARINATED WITH CUMIN AND CORIANDER, PAPRIKA SOYA SAUCE, LIME
& VEGETABLES STIR FRY

25 €

SIDES (7 €)

SAUTÉED POTATOES LIKE BATATA HARRA OR FRENCH FRIES

VEGETABLES STIR FRY

SALAD WITH HERBS, OLIVE OIL AND LEMON

BASMATI RICE WITH CARDAMOME

CROUSTILLANTS

(4 PIECES) 9 €

FAVA BEANS FALAFEL :

DEEP-FRIED BEAN AND CHICKPEAS BALLS, SPICES & SESAME SAUCE

CHEESE & THYME RIKAKAT :

CRISPY ROLLS OF COW CHEESE & HERBS

SPINACH FATAYER :

PASTRY FILLED WITH LEMONY SPINACH & PINE NUTS

LAMB KEBBEH :

DEEP-FRIED BEEF AND LAMB, CRUSHED WHEAT GRAIN & PINE NUTS

BEEF SAMBOUSSIK :

DEEP-FRIED MARINATED BEEF & LAMB RISSOLE, PINE NUTS

LUNCH SUGGESTIONS (*) (FROM MONDAY TO FRIDAY)

STARTER * + MAIN COURSE + DRINK

OR

MAIN COURSE + DESSERT * + DRINK

(29 € PER PERSON)

1 MEZZE OF YOUR CHOICE *

WRAP OF THE DAY

OR

1 DUO CHICKEN OR KAFTA OR LAMB SKEWER
WITH BATTATA HARRA

1 DESSERT OF YOUR CHOICE *

EVIAN 50CL OR BADOIT 50CL OR SODA 33CL

ALL DISHES WITH THIS SYMBOL () ARE PART OF THE SELECTION TO CHOOSE FROM MENUS
ALL OUR MEATS ARE FROM EU, PRICES INCLUDES TAX AND SERVICE - WE DO NOT ACCEPT CHECK