

## SWEET DELIGHTS

|                                                                                                                   |                     |      |
|-------------------------------------------------------------------------------------------------------------------|---------------------|------|
| <b>BAKLAWAS SELECTION</b>                                                                                         | 4 pieces / 6 pieces | 8/11 |
| Layered crusty pastries with almonds, pistachios & pine nuts                                                      |                     |      |
| <b>SEASON FRUIT SALAD</b>                                                                                         |                     | 9    |
| <b>MOUHALABIEH</b>                                                                                                |                     | 9    |
| Orange blossom flavoured Lebanese pudding with pistachio                                                          |                     |      |
| <b>HALAWET EL JEBN</b>                                                                                            |                     | 9    |
| Cheese rolls filled with ashta clotted cream, crushed pistachios topping served with orange blossom & rose petals |                     |      |
| <b>FRUIT ATAYEF</b>                                                                                               |                     | 11   |
| Lebanese blinis filled with ashta clotted cream & caramelised almonds                                             |                     |      |
| <b>KNEFEH</b>                                                                                                     |                     | 11   |
| Melted cheese & ground angel hair pasta, oven browned                                                             |                     |      |
| <b>PISTACHIO KARABEEJ</b>                                                                                         |                     | 9    |
| Pistachios shortbread, natef meringue cream                                                                       |                     |      |
| <b>« MAISON NOURA » ICE CREAM</b>                                                                                 | 1 scoop / 3 scoops  | 4/12 |
| <i>Served on ground angel hair pasta</i>                                                                          |                     |      |
| Flavours to choose: Rose, milk cream, orange blossom, date, almond, fig, ginger, chocolate, pistachio, strawberry |                     |      |

## COFFEE & HERBAL TEA

|                        |      |                                        |   |
|------------------------|------|----------------------------------------|---|
| <b>COFFEE / DECAF*</b> | 4,50 | <b>DOUBLE</b>                          | 7 |
| <b>CREAM COFFEE</b>    | 7    | <b>LEBANESE COFFEE</b>                 | 6 |
| <b>WHITE COFFEE</b>    | 6    | <b>HERBAL TEA</b>                      | 7 |
| Orange blossom water   |      | Lime blossom, verbena, mint, chamomile |   |
| <b>VIENNA COFFEE</b>   | 8,50 | <b>HOT CHOCOLATE</b>                   | 8 |
| <b>CAPPUCCINO</b>      | 8    | <b>COLD MILK</b>                       | 6 |

## MARIAGE FRÈRES TEA SELECTION 7

Darjeeling, Rouge Métis Fleuri, Marco Polo  
Green tea, Mint green tea

## DIGESTIVES 4CL

|                               |    |                           |    |
|-------------------------------|----|---------------------------|----|
| <b>NECTAR DE KEFRAYA</b>      | 12 | <b>COGNAC AUGIER VSOP</b> | 15 |
| <b>GET 27</b>                 | 14 | <b>COGNAC HENNESSY XO</b> | 17 |
| <b>VIEILLE PRUNE OU POIRE</b> | 15 | <b>BAS ARMAGNAC</b>       | 15 |

## CHAMPAGNE & COCKTAILS

**GLASS OF CHAMPAGNE BRUT 16€**  
**GLASS OF CHAMPAGNE ROSÉ 19€**

### CLASSIC COCKTAILS 15€

**BYBLOS VERDE** Gin, Lime juice, Aloe vera, Basil syrup  
**LE CÈDRE ROUGE** Vodka, Cointreau, Pomegranate liquor, Chilli syrup  
**LA MAISON NOURA** Rhum, Black tea, Ginger, Chilly, Lime juice  
**MOJITO** Rhum, Cane sugar, Lime, Mint, Sparkling water  
**SPRITZ** Prosecco, Apérol, Fresh orange slices

### CHAMPAGNE COCKTAILS 19€

**JELLAB ROYAL** Date Syrup, Champagne  
**ORIENTAL SPRITZ** Apérol, Prosecco, Rose syrup, Sparkling water  
**MARTINI ROYAL** White Martini, Prosecco, Lime

## CEDAR MENU

58€ / PERSON

### 7 MEZZES TO SHARE

Hummus, Moutabal, Tabouleh, Sojok,  
Samake Harra, Thyme Labneh,  
3 crispy pleasures of your choice

### 1 DESSERT OF YOUR CHOICE

COFFEE or TEA

## MAISON NOURA MENU

72€ / PERSON

### 5 MEZZES TO SHARE

Hummus, Moutabal, Tabouleh, Thyme Labneh,  
3 crispy pleasures of your choice

### 1 MAIN COURSE\*

### 1 DESSERT OF YOUR CHOICE

COFFEE or TEA\*



## SALADS, TARTARS & SOUPS

|                                                                                               |    |                                                                                                                  |    |
|-----------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------|----|
| <b>SEABASS CRUDO</b><br>Avocado, pomegranate & sumac                                          | 17 | <b>TUNA TARTAR, AVOCADO &amp; WHITE SESAME</b><br>Homemade guacamole & olive oil                                 | 17 |
| ✓ <b>CAULIFLOWER VELOUTÉ WITH ALMOND</b><br>Fresh mint & cumin                                | 13 | <b>SPICY « FRAKEH » LAMB TARTARE</b><br>Bouquet of vegetables, bulgur & arak sorbet                              | 15 |
| ✓ <b>SHANKLISH SALAD</b><br>Red cabbage and vegetable tagliatelle, sumac, chives & pine nuts  | 15 | <b>MEDITERRANEAN SALAD WITH BOTTARGUE</b><br>Artichokes, avocado, labneh pearls, baby spinach & lime vinaigrette | 19 |
| ✓ <b>GRILLED HALLOUMI SALAD</b><br>Mint pesto, Kalamata olives, tomatoes, cucumber & pickles  | 17 | <b>TRADITIONAL KEBBEH NAYEH TARTAR</b><br>with its bouquet of vegetables                                         | 15 |
| ✓ <b>TRADITIONAL TABOULEH</b> (solo / to share) 9/15<br>Parsley, tomato & cracked wheat salad |    | ✓ <b>FATTOUSH SALAD</b> (solo / to share) 9/15<br>Mesclun salad & grilled lebanese bread with sumac              |    |

## EXCEPTIONAL MEZZES

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| ✓ <b>EGGPLANT MILLEFEUILLE « MOUSSAKA » WITH TZATZIKI</b> Tomatoes & Kashkaval cheese     | 17 |
| <b>KEFTA HALLOUMI MINI BURGERS</b> Lamb meat, halloumi cheese                             | 17 |
| <b>« SHISHBARAK » RAVIOLI WITH YOGURT</b> Lamb meat, Kachkaval cheese & cardamom          | 17 |
| ✓ <b>BRAISED CAULIFLOWER WITH PAPRIKA</b> Orange zest, roasted almond powder & herb sauce | 19 |
| ✓ <b>3 CHEESE &amp; TRUFFLE MANAKISH</b> Lebanese baked pizzetta                          | 19 |
| <b>« CHERMOULA » GRILLED OCTOPUS</b> Radish and pickled onions, carrots & lime            | 19 |
| <b>ROYAL KELLEJ</b> Grilled Lebanese bread, bastorma, halloumi & tomatoes                 | 13 |

## COLD MEZZES

|                                                                     |   |
|---------------------------------------------------------------------|---|
| ✓ <b>HUMMUS</b><br>Chickpeas purée, lemon juice & olive oil         | 9 |
| <b>MOUTABAL</b><br>Eggplant caviar & sesame cream                   | 9 |
| ✓ <b>SAMAKEH HARRA</b><br>Lightly spiced vegetable ratatouille      | 9 |
| ✓ <b>VINE LEAVES</b><br>Rice, tomatoes, parsley, labneh & pine nuts | 9 |
| ✓ <b>TZATZIKI / LABAN CUCUMBER</b><br>Fresh yogurt, cucumber & mint | 9 |
| ✓ <b>LABNEH WITH ZAATAR</b><br>Lime, chives & artichoke chips       | 9 |

## HOT MEZZES

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| <b>HUMMUS « LAHMEH »</b><br>Chickpeas puree, marinated diced lamb with spices, sumac & pine nuts | 11 |
| <b>SMALL FREE-RANGE CHICKEN WINGS</b><br>Garlic, coriander & lemon juice                         | 12 |
| ✓ <b>MANAKISH ZAATAR</b><br>Pizzetta thyme, sesame, sumac & olive oil                            | 13 |
| <b>SOJOK FLAMED WITH LEMON</b><br>Spicy sausages, pomegranate, sesame & sumac                    | 12 |
| <b>ARAYESS KEFTA</b><br>Grilled Lebanese bread, minced lamb & parsley                            | 13 |
| <b>LAHM BI AJIN</b><br>Ground lamb, tomato, spices, onion & pine nuts                            | 13 |

## CRIPY PLEASURES TO SHARE 4,90€ (2 PIECES)

LAMB KEBBEH / BEAN FALAFEL / LAMB SAFIHA  
RIKAKAT CHEESE & THYME / SPINACH FATAYER / LAMB SAMBOUSSEK

## "MAISON NOURA" SIGNATURE DISHES

|                                                                                                         |                         |
|---------------------------------------------------------------------------------------------------------|-------------------------|
| <b>FILLET OF SEABASS &amp; ITS MILLEFEUILLE OF SEASONAL VEGETABLES*</b><br>Samakeh harra sauce          | 27                      |
| <b>« PREMIÈRES » LAMB CHOPS CANDIED WITH HARISSA</b><br>Tzatziki yogurt, muhammara cream & pistachios   | 29                      |
| <b>« SAYADIEH » BLACK COD*</b><br>Soy sauce & caramelized onion rice                                    | 27                      |
| <b>CEDAR-SMOKED ROYAL LAMB CONFIT*</b><br>Lebanese rice with 5 spices & samakeh harra                   | (solo / to share) 27/54 |
| <b>« CRYING TIGER » SHAWARMA</b><br>Marinated and flambéed with thyme & ginger, tahini with green herbs | 29                      |

## MIXED MEZZES PLATTERS

|                                                                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>8 MEZZES TASTING PLATTER</b> Hummus, moutabal, tabouleh, kebbeh, lamb safiha, spinach fatayer, falafel, loubieh bel zeit                             | 21 |
| ✓ <b>8 MEZZES VEGETARIAN PLATTER</b> Hummus, moutabal, tabouleh, spinach fatayer, warak enab (2 pieces), , falafel, loubieh bel zeit, cheese samboussek | 21 |

## SHAWARMAS & GRILLS

Served with their baby potatoes with rosemary and thyme

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| <b>MIXED SHAWARMA*</b> Sliced chicken, beef and lamb marinated and roasted on a spit | 21 |
| <b>CHICKEN SHAWARMA</b> Sliced chicken marinated and roasted on a spit               | 19 |
| <b>MEAT SHAWARMA</b> Minced beef and lamb marinated and roasted on a spit            | 19 |
| <b>MIX GRILL*</b> Trio of taouk chicken, kefta & lamb skewers                        | 21 |
| <b>GRILLED LAMB SKEWERS</b> marinated in spices & zaatar                             | 19 |
| <b>GRILLED KEFTA SKEWERS</b> Minced lamb with parsley                                | 19 |
| <b>GRILLED KEFTA « KHASHKASH » SKEWERS</b> Minced lamb, parsley & samakeh harra      | 20 |
| <b>GRILLED SHISH TAOUK SKEWERS</b> Chicken marinated in lemon & sumac                | 19 |
| <b>OVEN BAKED KEBBEH</b> Pounded beef and lamb, mixed with bulgur & pine nuts        | 19 |

## SIDES OF YOUR CHOICE 7,90€

BATATA HARRA / FRIES / RICE WITH VERMICELLI  
RICE WITH 5 SPICES / GRILLED VEGETABLES