

SWEET DELIGHTS

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

COFFEE & HERBAL TEA

COFFEE / DECAF*	4,90	DOUBLE	7
CREAM COFFEE	7	LEBANESE COFFEE	7
WHITE COFFEE	7	HERBAL TEA	7
Orange blossom water		Lime blossom, verbena, mint, chamomile	
VIENNA COFFEE	8,50	HOT CHOCOLATE	8
CAPPUCCINO	8	COLD MILK	6

MARIAGE FRÈRES TEA SELECTION*

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

DIGESTIVES 4CL

NECTAR DE KEFRAYA	12	COGNAC AUGIER VSOP	15
GET 27	14	COGNAC HENNESSY XO	17
VIEILLE PRUNE OU POIRE	15	BAS ARMAGNAC	15

CHAMPAGNE & COCKTAILS

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

CLASSIC COCKTAILS 19€
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 21€
JELLAB ROYAL Date Syrup, Champagne
ORIENTAL SPRITZ Apérol, Prosecco, Rose syrup, Sparkling water
MARTINI ROYAL White Martini, Prosecco, Lime

ALCOHOL FREE COCKTAILS 16€
L'ORIENTAL Rose syrup, Pineapple, Cranberry, Lemon, Cane sugar
VIRGIN MOJITO Cane sugar, Lime, Mint, Sparkling water
VIRGIN NOURA COLADA Mango, Coconut milk, Lime

CEDAR MENU 65€ / 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 84€ / 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

SEABASS CRUDO Avocado, pomegranate & sumac	17	TUNA TARTAR, AVOCADO & WHITE SESAME Homemade guacamole & olive oil	19
CAULIFLOWER VELOUTÉ WITH ALMOND Fresh mint & cumin	13	SPICY « FRAKEH » LAMB TARTARE Bouquet of vegetables, bulgur & arak sorbet	15
SHANKLISH SALAD Goat cheese, tomatoes, pine nuts, sumac, chives & lemon juice	15	MEDITERRANEAN SALAD WITH BOTTARGUE Artichokes, avocado, labneh pearls, baby spinach & lime vinaigrette	19
GRILLED HALLOUMI SALAD Mint pesto, Kalamata olives, tomatoes, cucumber & pickles	17	TRADITIONAL KEBBEH NAYEH TARTAR with its bouquet of vegetables	15
TRADITIONAL TABOULEH TO SHARE Parsley, tomato & cracked wheat salad	15	BEAUTIFUL FATTOUSH SALAD Mesclun salad & grilled lebanese bread with sumac	15

EXCEPTIONAL MEZZES

ROYAL KELLEJ Grilled Lebanese bread, bastorma, halloumi & tomatoes	15
EGGPLANT MILLEFEUILLE « MOUSSAKA » WITH TZATZIKI Tomatoes & Kashkaval cheese	17
KEFTA HALLOUMI MINI BURGERS Lamb meat, halloumi cheese	19
« SHISHBARAK » RAVIOLI WITH YOGURT Lamb meat, Kachkaval cheese & cardamom	17
BRAISED CAULIFLOWER WITH PAPRIKA Orange zest, roasted almond powder & herb sauce	17
3 CHEESE & TRUFFLE MANAKISH Lebanese baked pizzetta	19
« CHERMOULA » GRILLED OCTOPUS Radish and pickled onions, carrots & lime	19

COLD MEZZES

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

HOT MEZZES

HUMMUS « LAHMEH » Chickpeas puree, marinated diced lamb with spices, sumac & pine nuts	13
SMALL FREE-RANGE CHICKEN WINGS Garlic, coriander & lemon juice	13
MANAKISH ZAATAR / VEGETABLES Pizzetta thyme, sesame, sumac & olive oil	15
SOJOK FLAMED WITH LEMON Spicy sausages, pomegranate, sesame & sumac	13
ARAYESS KEFTA Grilled Lebanese bread, minced lamb & parsley	13
LAHM BI AJIN 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

FILLET OF SEABASS & ITS MILLEFEUILLE OF SEASONAL VEGETABLES* Samakeh harra sauce	29
« PREMIÈRES » LAMB CHOPS CANDIED WITH HARISSA Tzatziki yogurt, muhammara cream & pistachios	32
« SAYADIEH » BLACK COD* Soy sauce & caramelized onion rice	29
SPICES-SMOKED ROYAL LAMB CONFIT* Lebanese rice with 5 spices & samakeh harra	(solo / to share) 29/58
« CRYING TIGER » SHAWARMA Marinated and flambéed with thyme & ginger, tahini with green herbs	32

MIXED MEZZES PLATTERS

8 MEZZES TASTING PLATTER Hummus, moutabal, tabouleh, kebbeh, lamb safiha, spinach fatayer, falafel, loubieh bel zeit	23
8 MEZZES VEGETARIAN PLATTER Hummus, moutabal, tabouleh, spinach fatayer, warak enab (2 pieces), , falafel, loubieh bel zeit, cheese samboussek	23

SHAWARMAS & GRILLS

Served with their baby potatoes with rosemary and thyme

MIXED SHAWARMA* Sliced chicken, beef and lamb marinated and roasted on a spit	23
CHICKEN SHAWARMA Sliced chicken marinated and roasted on a spit	21
MEAT SHAWARMA Minced beef and lamb marinated and roasted on a spit	21
MIX GRILL* Trio of taouk chicken, kefta & lamb skewers	23,50
GRILLED LAMB SKEWERS marinated in spices & zaatar	21,50
GRILLED KEFTA SKEWERS Minced lamb with parsley	21,50
GRILLED KEFTA « KHASHKASH » SKEWERS Minced lamb, parsley & samakeh harra	22
GRILLED SHISH TAOUK SKEWERS Chicken marinated in lemon & sumac	21,50
OVEN BAKED KEBBEH Pounded beef and lamb, mixed with bulgur & pine nuts	21,50

SIDES OF YOUR CHOICE 8€

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