

OUR SWEET TREATS

*ASSORTMENT OF BAKLAVAS (6 PIECES) Golden pastries with almonds, pistachios & pine nuts	12
*MOUHALABIÉ WITH ORANGE BLOSSOM Lebanese flan & pistachios	12
*PISTACHIO KARABIGES Pistachio shortbread & natef cream	11
HALAWA BIL JEBNEH Cheese rolled with milk cream, orange blossom syrup & rose petals	11
FRUIT ATAYEF Mini crepes of milk cream with caramelized almonds	12
CHEESE KNEFE Melting cheese & ground angel hair golden in the oven	11
CHOCOLATE CHEESE KNEFE & its scoop of "Kachta" milk cream ice cream	15
CHOCOLATE FONDANT & its scoop of rose ice cream	15
FRESH FRUIT PLATE FOR 2	19
"MAISON NOURA" ICE CREAM (3 scoops) Served on their nests of angel hair Flavors of your choice: Pistachio, Rose, Milk cream, Almond, Date, Orange Blossom, Fig, Ginger, Chocolate, Strawberry	12

COFFEE & INFUSION

*COFFEE / DECAF	6	DOUBLE	8
CREAM COFFEE	8	LEBANESE COFFEE	8
WHITE COFFEE	8	INFUSION	8
Orange blossom water		Lime blossom, verbena, mint, chamomile	

*TEA SELECTION - MARIAGE FRÈRES 7

Darjeeling Tea, Red Metis 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

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

COCKTAILS 19€

BYBLOS VERDE Gin, Lime juice, Aloe vera, Basil syrup
LE CÈDRE ROUGE Vodka, Cointreau, Pomegranate liqueur, Chilli syrup
LA MAISON NOURA Rum, Black tea, Ginger, Chilli, Lime juice
LA NOURA COLADA Rum, Mango, Coconut milk, Lime
MOJITO Rum, Cane sugar, Lime, Mint, Sparkling water
MOJITO ROSE & FRAMBOISE with Rose syrup & Raspberry
NOURA MULE Vodka, Lime, Ginger tonic, Basil syrup
ARAK SOUR Arak, Orgeat, Lemon, Orange zest

COCKTAILS WITH CHAMPAGNE 21€

ROSE ROYALE Rose syrup, Champagne
JELLAB ROYAL Date syrup, Champagne
ORIENTAL SPRITZ Aperol, Prosecco, Rose syrup, Sparkling water
MARTINI ROYAL White Martini, Prosecco, Lime

COCKTAILS WITHOUT ALCOHOL 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

LUNCH MENU

(MONDAY THROUGH FRIDAY)*

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT 29€
STARTER + MAIN COURSE + DESSERT 38€

CEDAR MENU

65€ / PERSON

7 MEZZES TO SHARE

Hummus, Moutabal, Tabouleh, Soujouk,
Samaké Harra, Bottarga 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, Bottarga Labneh,
3 crispy pleasures of your choice

1 MAIN COURSE*

1 DESSERT OF YOUR CHOICE*

COFFEE or TEA*

SALADES & TARTARES

SEA BASS CRUDO Avocado, pomegranate & sumac	17
SPICY LAMB TARTAR "FRAKEH" Bouquet of vegetables, bulgur, mint & arak sorbet	15
A BEAUTIFUL TRUFFLED TOMATO Labneh, olive oil & lemon zest	19
MEDITERRANEAN SALAD WITH BOTTARGA Artichoke, avocado, labneh pearls, baby spinach & lime vinaigrette	19
*FATTOUSH SALAD Oriental salad & grilled sumac bread	15
*TRADITIONAL TABBOULEH Parsley, tomato & wheat grain salad	15
*SHANKLEESH SALAD Goat cheese, tomato, pine nuts, sumac, chive & lemon juice	15
TUNA & AVOCADO TARTAR WITH WHITE SESAME Homemade guacamole & olive oil	19

"MAISON NOURA" MEZZES

"BLACK TIGER" GAMBAS FLAMED WITH ARAK Green purée & lemon	19
SHISH BARAK RAVIOLES WITH YOGHURT Lamb, Kashakaval cheese & cardamom	17
"SULTAN IBRAHIM" FLAMED WITH ZAATAR Red mullet filet, muhammara chutney	19
BRAISED CAULIFLOWER WITH PAPRIKA Orange zest, grilled almond powder & herb sauce	19
MEAT & CHICKEN MINI SHAWARMA 4 mini pita bread, seasonings & sauces	19
THREE CHEESE TRUFFLED MANAKISH Oven baked Lebanese pizzetta	19
"CHERMOULA" GRILLED OCTOPUS Radish and pickled onions, carrots & lime	19
COD TEMPURA AND HARISSA EMULSION Lime & paprika	17

CRISPY PLEASURES TO SHARE 15€ (6 PIECES)

LAMB KEBBEH / BEAN FALAFEL / LAMB SAFIHA / CHEESE & THYME RIKAKAT /

SPINACH FATAYER / LAMB SAMBOUSEK

SIGNATURE "MAISON NOURA" DISHES

*MIX GRILL Taouk chicken, kafta and lamb brochettes marinated with lemon and harissa, served with "batata harra" spicy potatoes & tarator sauce	32
*FILET OF BASS AND VEGETABLE MILLEFEUILLE Spring virgin sauce	29
LAMB CHOPS "PREMIERE" CONFIT WITH HARISSA Tzatziki yoghurt, muhammara cream & pistachio	34
"SAYADIEH" BLACK COD STYLE Soy sauce and caramelized onion rice	32
*ROYAL LAMB CONFIT SMOKED WITH 7 SPICES Five spices Lebanese rice & samaké harra	29 / 58 (2 pers.)
"CRYING TIGER" SHAWARMA Marinated and flamed with thyme and ginger, tahini with green herbs	34

SIDES OF YOUR CHOICE

SPICY POTATOES "BATATA HARRA"
GREEN SALAD, OLIVE OIL & LEMON
FIVE SPICES LEBANESE RICE / FRESH THYME RICE
TAHINI WITH GREEN HERBS / GRILLED SEASON VEGETABLES / FRENCH FRIES

CLASSIC MEZZES

*HUMMUS Chickpeas purée, lemon & olive oil	13
*MOUTABAL Eggplant purée, sesame cream & pomegranate	13
*SAMAKEH HARRA Spicy veggy ratatouille	13
*WARAK ENAB Vine leaves filled with rice, tomato, parsley, labneh & pine nuts	13
*TZATZIKI Fresh yoghurt, cucumber & mint	13
LEMON FLAMED SOUJOUK Spicy sausages, pomegranate, white sesame & sumac	14
BAKED MOUSSAKA "AL FORN" Eggplant, tomato, chickpeas & Kashakaval cheese	15
BOTTARGA LABNEH Lime, chives & artichoke chips	15
GRILLED HALLOUMI & MINT PESTO Kalamata olive, tomato, cucumber & pickles	15