



GOURMET DISHES OF AU CEDRE

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| SUGGESTION OF THE CHEF | |
| Tabbouleh, Hommos, Moutabbal, Taouk, Kafta | 19,50 |
| SUGGESTION OF AU CEDRE | OPTION VEGETARIAN/ VEGAN |
| 8 varieties of cold and hot mezzeh | 22,00 |
| SUGGESTION OF THE FOUNDER | |
| 3 varieties of cold and 2 varieties of Hot Mezzeh, 1 grilled Taouk and 1 grilled kafta | 23,00 |
| SUGGESTION OF EXTRA MEZZEH | |
| 8 varieties of cold and hot mezzeh accompanied by mixed grill | 30,00 |

COLD STARTER

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| TABBOULEH | VEGAN |
| Salad with parsley, mint, tomato, onions, crushed wheat, lemon juice, olive oil | 6,50 |
| MOUTABBAL | VEGAN |
| Mashed eggplant, sesame cream, lemon juice, olive oil | 6,50 |
| HOMMOS | VEGAN |
| Mashed chick peas, sesame cream, lemon juice, olive oil | 6,50 |
| BAMIEH BI ZEIT | VEGAN |
| Okra with tomato sauce, olive oil | 6,50 |
| MOUSSAKAA | VEGAN |
| Eggplant stew stuffed with onions, chick peas, olive oil in tomato sauce | 7,50 |
| ARNABITE MICKLI | VEGAN |
| Sauteed cauliflower, sesame cream | 8,50 |
| FASSOLIA HARIDA | VEGAN |
| White large beans salad, lemon juice, olive oil | 6,50 |
| MINCED CHICKEN WITH LIGHT GARLIC SAUCE | 6,50 |
| BATATA HARRA | VEGAN |
| Boiled potatoes with spicy tomato sauce | 6,50 |
| LABNE | |
| Lebanese creamy cheese, thyme, olive oil | 6,00 |
| LABAN BI KHIAR | |
| Lebanese yoghurt with cucumbers, mint, olive oil | 6,50 |
| CHANKLICHE | |
| Cheese crumbs spiced with thyme, onions and tomato dices | 7,50 |
| WARAK ENAB | |
| Stuffed vine leaves | 8,50 |
| FATTOUCHE | VEGAN |
| Lebanese salad, sumac, lemon juice, olive oil, roasted bits of Lebanese bread | 11,50 |

WARM STARTERS

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| JAWANEH D'JAJ | |
| Sauteed wings of chicken, garlic, coriander, lemon juice | 8,50 |
| FALAFEL | VEGAN |
| Cereal fritters «chick peas and broad beans», parsley, coriander, spices | 8,00 |
| HOMMOS AWARMA | |
| Mashed chick peas topped up with minced meat and pine nut | 9,50 |
| FATAYER | VEGAN |
| Stuffed puff pastry with spinach | 8,00 |

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| SAMBOUSSEK BI LAHM | |
| Stuffed puff pastry with meat | 8,00 |
| SAMBOUSSEK BI JIBEN | |
| Stuffed puff pastry with cheese | 8,00 |
| SAWDA DJAJ | |
| Sauteed chicken livers | 8,50 |
| FOUL MOUDAMMAS | VEGAN |
| Broad beans salad with onions, lemon juice and olive oil | 7,50 |
| KAFTA MEATBALL | |
| Beef meatball with parsley and spices, sesame sauce | 8,50 |
| SOUJOUK | |
| Spicy Lebanese sausage slices, lemon juice | 7,50 |
| MAKANEK | |
| Small Lebanese spiced sausages, lemon juice | 8,50 |
| KIBBEH KIBEIBAT | |
| Deep fried balls of mashed lamb and beef in crushed wheat, stuffed with meat | 9,50 |
| BIZZAK | |
| Snails to the Lebanese art | 15,50 |

TASTE AND DISCOVERING

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|---|-------|
| MEZZEH ALL YOU CAN EAT (AS MUCH YOU LIKE), WITHOUT MIXED GRILL. PER PERS. | 39,00 |
| MEZZEH ALL YOU CAN EAT (AS MUCH YOU LIKE), WITH MIXED GRILL. PER PERS. | 59,00 |

THE MEZZEH ALL YOU CAN EAT ARE AVAILABLE ONLY PER WHOLE TABLE

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| MEZZEH FOR 2 PERSONS. | |
| Assortment of 8 cold and warm varieties | 44,00 |
| MEZZEH FOR 3 PERSONS. | |
| Assortment of 10 cold and warm varieties | 66,00 |
| MEZZEH FOR 4 PERSONS. | |
| Assortment of 14 cold and warm varieties | 88,00 |
| MEZZEH FOR 5 PERSONS. | |
| Assortment of 16 cold and warm varieties | 110,00 |
| MEZZEH FOR 6 PERSONS. | |
| Assortment of 18 cold and warm varieties | 132,00 |

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| MEZZEH EXTRA UP TO 2 PERSONS AND PER PERS. | |
| Mezzeh served with mixed grill skewers, lamb, beef and chicken breast, garnish | 30,00 |

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|--|-------|
| MEZZEH VEGETARIAN 2 PERS. | |
| Assortment of 8 cold and warm varieties | 44,00 |
| MEZZEH VEGETARIAN 3 PERS. | |
| Assortment of 10 cold and warm varieties | 66,00 |

GRILLED SPECIALITIES

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|---|-------|
| LAHM MECHOUI | |
| Lamb skewers, garnish | 19,50 |
| KAFTA MECHOUI | |
| Minced beef skewers, parsley, spices, garnish | 18,50 |

CHICH TAOUK

Chicken breast skewers, garnish with light garlic sauce 19,50

MECHOUI MIXTE

Grilled lamb cutlets, garnish 23,50

OVEN KIBBEH

Mashed lamb pie with crushed wheat, spices and pine kernels 18,50

KIBBEH NAYEH

Hashed beef tartare (raw) with crushed wheat and spices 19,50

CHICKEN CHAWARMA OR BEEF CHAWARMA

Minced chicken / beef pickled with spices, served with light sesam sauce 19,50

ARAYESS

Lebanese bread stuffed with spicy hashed beef 17,50

All dishes are served with tomato crushed wheat, or French fries and salad, upon request.
«OVEN KIBBEH» is served with Lebanese yoghurt and cucumbers.

DESSERTS

MOUHALLABIEH TRADITIONAL

Lebanese traditional pudding with a dash of orange blossoms water and rose water 6,00

MOUHALLABIEH OF AU CEDRE

Lebanese pudding garnished with fresh fruit salad 8,50

BAKLAWA

Lebanese pastries stuffed with hazelnuts, pistachio nuts and almonds 6,50

ASSIETTE DE BAKLAWA FOR 2 PERSONS.

12,00

LEBANESE FRUIT SALAD

Parfumed with orange blossoms water 7,00

LAVA CAKE

7,50

COUPE FRAICHEUR

Fresh fruit salad with lime sherbet, passion fruit sherbet, almonds 7,50

DAME BLANCHE

3 scoops vanilla ice cream, chocolate sauce and Chantilly cream 7,50

ATAYEF

Crepes filled with mascarpone, pistachio and perfumed with orange blossoms water 6,00

SCOOP OF ICE CREAM

3 flavours of your choice 7,00

SCOOP OF ICE CREAM WITH A SPLASH OF SPIRIT

1 flavours of your choice with alcohol 7,00

LEBANESE SWEETS OF AU CEDRE FOR 2 PERSONS

15,00

IRISH COFFEE

8,50

GOURMET COFFEE/TEA

With a selection of lebanese sweets 6,00

WATERS & SODAS

Coca-cola, Diet Coke, Orangina, Schweppes 33cl 3,50

Perrier 33cl 3,50

Juice 25cl (orange, apple, tomato ...) 3,50

Water syrup 25cl 2,50

Limonade 33cl 3,50

Bottle of water (still and sparkling) 50cl 3,50

BEERS BOTTLE & DRAFT

Lebanese beer 33cl 4,50

Draft beer 25cl 3,50

Picon Beer 25cl 4,50

HOT DRINKS

Lebanese coffee 3,00

Expresso 2,20

White coffee (hot water perfumed with orange blossoms water) 2,20

Lebanese Tea 2,00

SELECTION OF LEBANESE WHITE WINES

CHATEAU HERITAGE 75cl 24,00

CLOS ST. THOMAS Le Gourmet 75cl 24,00

CHATEAU HERITAGE SAINT ELIE 75cl 28,00

CHARDONNAY ST. THOMAS 75cl 35,00

SELECTION OF LEBANESE ROSES WINES

HERITAGE D’une Nuit 75cl 24,00

CLOS ST. THOMAS Le Gourmet 75cl 24,00

KSARA SUNSET 75cl 26,00

CHATEAU HERITAGE SAINT ELIE 75cl 28,00

SELECTION OF LEBANESE REDS WINES

CHATEAU HERITAGE Plaisir du vin 75cl 24,00

CLOS ST. THOMAS Le Gourmet 75cl 24,00

KSARA Réserve du Couvent 75cl 27,00

KEFRAYA Les Bretèches 75cl 27,00

CHATEAU HERITAGE SAINT ELIE 75cl 28,00

PRESTIGIOUS REDS WINES OF LEBANON

CLOS ST. THOMAS Les Emirs 75cl 38,00

CHATEAU HERITAGE Millésimé 75cl 48,00

CHATEAU ST. THOMAS Millésimé 75cl 59,00

CHATEAU MUSAR 75cl 95,00

CHAMPAGNE & ARAK

CHAMPAGNE Brut 75cl 65,00

ARAK, bottle 50cl 75,00

GLASS OF WINE AND CARAFE

| | 12cl Glass | 25cl | 50cl |
|-------------------------------------|------------|------|-------|
| Riesling (white wine of Alsace) | 3,50 | 6,50 | 13,00 |
| Lebanese wine (white, rosé and red) | 4,90 | 9,00 | 17,00 |
| Bordeaux red wine | 4,00 | 7,50 | 14,00 |
| Rosé | 4,00 | 7,50 | 14,00 |

DRINKS OF AU CEDRE

Arak lebanese distilled spirit with anise flavor 4cl 6,00

Lebanese kyr 12,5cl (a measure of rose syrup and topped up with whith wine) 4,50

Liban-Alsace cocktail 12,5cl (rose syrup topped up with alsacian cremant) 6,50

Royal cocktail 12,5cl (syrup topped up with Champagne) 9,50

Ricard 2cl 4,00

Red/White Martini 4cl 4,00

Whisky J&B 4cl 6,00

Vodka 4cl 6,00

Glass of Alsacian Cremant 12,5cl 6,50

Glass of Champagne 12,5cl 9,00

Glass of sweet wine 12,5cl 4,50

DIGESTIFS

Narural sweet wine of Lebanon 7cl 6,00

Arak lebanese distilled spirit with anise flavor digestif 4cl 6,00

Boukha 2cl (fig spirit) 5,00

Cognac/Armagnac 2cl 5,00

Calvados/Grand Marnier 2cl 5,00

Alsace brandy 2cl 5,00

Grappa 2cl (grape spirit) 5,00

