



# *Hala Menu*

## *Amuse bouche*

## *Mezza*

Assemblage of different lebanese starters

## *Main course*

One main course or 3 warm mezza of your choice

## *Dessert*

Assemblage of Mini Crème brûlée à l'orange, Baklawa, Mini-Fondant au Chocolat and sorbet

€ 39,00 each

# Cold Mezza

Houmus (6,11)	7,00 €
Taboulé, parsley salad (9)	7,00 €
Tajin, sesame paste with braised peppers, roasted almonds (6,11)	7,50 €
Marinated beetroot with sesame and thyme (6)	7,00 €
Bulgur with Harissa, pistachios and pomegranate seeds (9)	7,00 €
Labné, cottage cheese with walnut, mint and garlic (4,11)	7,00 €
Carrots with orange blossom water, chilli and cardamon	7,00 €
Baba Ghannousch, smoked aubergine with walnuts and tahiné (4,11)	7,50 €
Spicy french beans in Tomato- coriander sauce	7,00 €
Moujaddara spicy Beluga lentil salad	7,00 €
Fried Eggplant with Feta cheese and harissa (4)	7,00 €

# *Cold Mezza*

Mushrooms with Chilli and coriander 7,00 €

Fried cauliflower with sesame Vinaigrette (4,6) 7,00 €

Courgette with piment d'espelette, rosemary and sumak (6) 7,00 €

## Compilation à la Chef de Cuisine:

9 different sorts of Mezza 22,00 €

12 different sorts of Mezza 26,50 €

## *Warm Mezza*

Makloubé, oriental-spiced rice with yogurt mint sauce (4,11)	9,00 €
Sweet potato fries with Zaatar (spice mixture) (6,11)	5,00 €
Halloumi (grilled cheese with watermelon and thyme) (4,11)	9,00 €
Baked goat cheese with honey and cinnamon (4)	8,00 €
Falafel (chickpea and herb balls) on sesame and parsley vinaigrette (4,6)	9,00 €
Stuffed grape leaves with rice and herbs (4)	9,00 €
King prawns with sesame (3,4,5,6,9)	12,00 €
Calamaretti with fresh coriander and aioli à la Lebanese (14)	11,00 €
Jawaneh (chicken wings) in chili, garlic & coriander	9,00 €
Duck breast with apricot sauce (6,9)	12,00 €
Hummus with lamb mince (6,11)	11,00 €
Makanek (homemade lamb sausages with pine nuts) (6,11)	9,00 €

# *Main Courses*

Falafel (chickpea and herb balls) on sesame and parsley vinaigrette with salad and lemon and olive oil dressing (4,6)	18,00 €
Ratatouille Lebanese way with basmati rice (1,4)	18,00 €
King prawns and calamari vegetable stir fry with chili, coriander and rice (1,3,9,14)	26,00 €
Sea bass fillet, sesame mousse, coriander-garlic-chili-potatoes (6,11)	26,00 €
Chicken-Shawarma with peanut-harissa sauce & rice (1,8)	23,00 €

# *Main Courses*

Corn chicken breast on goat's cheese  
and leek, fresh figs and sweet potatoes frites (4) 26,00 €

Duck breast with vegetables sauté, apricot sauce  
and cinnamon-cardamom rice (9) 27,00 €

Merquez (lamb sausages with pine nuts)  
salad with pomegranate dressing and zaatar potatoes (4,6) 23,00 €

Stuffed eggplant with minced lamb on yogurt coriander sauce  
and basmati rice (1,4,9) 22,00 €

Oriental rice dish with lamb fillet, eggplant, yogurt-mint sauce,  
almonds and vegetables sauté (4,11) 29,00 €

## *Dessert*

Knefi, Angel hair with sweet mozzarella in orange blossom water, pistachio ice cream (1,4,9)	6,00 €
Crème brûlée Orange (1,4)	6,00 €
Fondant au Chocolat with vanilla ice cream (1,4,9)	6,50 €
Chocolate coated fruit with nuts and walnut ice cream (4,11)	6,00€
Baklava Lebanese style, pastry with different nut filling (1,4,8,9,11)	6,00 €
Assemblage of Mini Crème brûlée à l'orange, Baklava, Mini-Fondant au Chocolat and sorbet (1,4,8,9,11)	10,50€

## Allergen list

1. eggs and egg products \*
2. fish and fish products
3. Crustaceans and crustacean products
4. Milk and milk products (including lactose) \*
5. Celery and celery products
6. sesame seeds and sesame seed products
7. Sulfur dioxide and sulphites in a concentration of more than 10 mg / kg or 10 mg / l indicated as SO<sub>2</sub>
8. peanuts and peanut products
9. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelled, etc.) and products made from them
10. lupins and products made from them
11. nuts, d. H. Almond (*Amygdalus communis* L.), hazelnut (*Corylus avellana*), walnut (*Juglans regia*), cashew nut (*Anacardium occidentale*), pecan nut (*Carya illinoensis* (Wangenh.)), Brazil nut (*Bertholletia excelsa*), pistachio (*Pistacia vera*.), Queensland nut (*Macadamia ternifolia*) and products made from it
12. Mustard and mustard products
13. soy and soy products
14. mollusks and products made from them