

FINGER FOOD TO START WITH

4 MEAT AND CHICKEN MINI SHAWARMA Mini pita bread, condiments & sauces	19
✓ THREE CHEESE TRUFFLED MANAKISH Oven backed Lebanese pizzetta	21
KELLEGE HALLOUMI & BASTORMA Lebanese grilled bread, cow cheese & spicy beef charcuterie	17
3 MINI BURGERS Kafta, cheese, truffle hummus & onion compote	19

SALADS & TARTARES

SEA BASS CRUDO Avocado, pomegranate & sumac	19
TUNA & AVOCADO TARTAR WITH WITH SESAME Tuna, avocado with white sesame, homemade guacamole & olive oil	21
✓ GRILLED HALLOUMI SALAD Grilled halloumi, avocado, spinach shoots, pine nuts & olive	21
SPICY LAMB TARTAR & VEGETABLE BOUQUET Bulgur, mint & arak sorbet	19
✓ FETA & AVOCADO SALAD Avocado, feta, cucumber, tomato, mint, Lebanese olive & basil	23
✓ *TRADITIONAL TABBOULEH Traditional tabbouleh with parsley, tomato, mint, onion & cracked wheat	16
✓ *FATTOUSH SALAD Mesclun salad & wholemeal bread toasted with sumac	16
✓ MEDITERRANEAN SALAD WITH BOTTARGA Artichoke, avocado, labné pearls, bottarga, spinach shoots & lime vinaigrette	21
✓ *SHANKLEESH SALAD Goat cheese, tomato, pine nuts, sumac, chives & lemon juice	15

EXCEPTIONAL MEZZES

SHRIMP & EGGPLANT FATTEH Eggplant with shrimp, lebanese bread, yogurt & pine nuts	21
SHISH BARAK RAVIOLES WITH YOGHURT Lamb ravioli with Kachkaval cheese & cardamom	17
CRUNCHY SHRIMP ANGEL HAIR NEMS Harissa cocktail sauce	17
✓ BRAISED CAULIFLOWER WITH PAPRIKA Orange zest, onion confit & tahini herb sauce	19
« CHERMOULA » GRILLED OCTOPUS Radish, onion pickles, carrot & lime	21

CRISPIES TO SHARE 18€ (6 PIECES)

CRISPY LAMB & PINE NUTS / FALAFEL WITH BROAD BEANS / SAFIHA LAMB
CHEESE & THYME RIKAKAT / SPINACH FATAYERS / MEAT SAMBUSSEK

OUR "MAISON NOURA" SIGNATURE DISHES

*MIX GRILL & « BATATA HARRA » POTATOES Trio of chicken taouk, kafta & lamb lemon/harissa on skewers, spicy potato batata harra style & tarator sauce	32
*FILET OF BASS AND CRUNCHY VEGETABLES Sea bass with seasonal vegetables, spring sauce & Kalamata olive tapenade	29
LAMB CHOPS « PREMIÈRES » & TRUFFLE HUMMUS Truffle hommos, « prime » lamb chops confited with thyme & harissa	36
« SAYADIEH » BLACK COD STYLE Soy sauce & rice with caramelized onions	32
*ROYAL LAMB CONFIT 7 SPICES SMOKED With 5-spice Lebanese rice & samaké harra	29 / 58 (2 people)
« CRYING TIGER » SHAWARMA Marinated & flambéed with thyme & ginger, thyme rice & tahini verde	36

SIDE DISHES 9€ (TO CHOOSE)

SEASONAL GRILLED VEGETABLES

FRENCH FRIES

SPICY POTATOES BATATA HARRA STYLE

GREEN SALAD WITH HERBS, OLIVE OIL & LEMON

5-SPICE LEBANESE RICE / FRESH THYME RICE

OUR MUST-HAVES

✓ *HUMMUS Chickpea purée, sesame cream & lemon juice	13
LAMB HUMMUS Hommos with diced lamb marinated in spices, sumac & pine nuts	15
✓ *MOUTABAL Eggplant caviar, sesame cream & pomegranates	13
*SAMAKÉ HARRA Shredded cod & lightly spiced vegetable ratatouille	13
✓ *WARAK ENAB Vine leaves, rice, tomato, parsley, labne & pine nuts	13
✓ *TZATZIKI / LABAN CUCUMBER Fresh yogurt, cucumber & mint	13
LEMON FLAMED SOUJOUK Spicy sausages, pomegranates, white sesame & sumac	15
✓ BAKED MOUSSAKA « AL FORN » Eggplant, tomato, chickpeas & kashkaval cheese	15
BOTTARGA LABNE Bottarga labne, lime, chives & olive oil	15
✓ GRILLED HALLOUMI & MINT PESTO Grilled halloumi, mint pesto, Kalamata olives, tomato, cucumber & pickles	16

OUR LEBANESE DELICACIES

*ASSORTMENT OF BAKLAVAS (6 PIECES) Assortment of golden pastries with almonds, pistachios & pine nuts	12
*MOUHALABIÉ WITH ORANGE BLOSSOM Orange blossom Lebanese flan & pistachios	12
*PISTACHIO KARABIGES Pistachio shortbread with natef cream	12
HALAWA BIL JEBNEH Rolled cheese with milk cream, orange blossom syrup & rose petals	12
FRUIT ATAYEF Mini milk cream pancakes with fruits & caramelized almonds	12
CHEESE KNEFE Oven-baked melt-in-the-mouth cheese & angel hair with milk cream ice cream	13
CHOCOLATE FONDANT WITH PISTACHIO NUTS Chocolate and pistachio fondant & its scoop of rose ice cream	15
FRESH FRUIT PLATE FOR 2 Plate of fresh seasonal fruits for 2	23
“MAISON NOURA” ICE CREAM (3 scoops) « Maison Noura » ice cream (3 scoops) served on their angel hair nests Flavours to choose from: Pistachio, Rose, Milk cream, Almond, Date, Orange blossom, Fig, Ginger, Chocolate, Strawberry	12

HOT DRINKS

*COFFEE / DECAFFEINATED	6	MINT GREEN TEA	8
CAFÉ CRÈME	8	with pine nuts	
WHITE COFFEE	8	« MAISON RICHARD »	8
Orange blossom water & pine nuts		TEAS & INFUSIONS	
DOUBLE COFFEE	8	Ceylon, Bio Sencha, Verbena, Linden,	
LEBANESE COFFEE	8	Chamomile	

DIGESTIVE 4CL

NECTAR DE KEFRAYA	12	COGNAC AUGIER VSOP	17
GET 27	14	COGNAC HENNESSY XO	21
OLD PLUM OR PEAR	15	BAS ARMAGNAC	17

CLASSIC COCKTAILS 19€

MARGARITA Tequila, Triple sec, lime

TEQUILA SUNRISE Tequila, orange juice, grenadine

ORIENTAL SPRITZ Aperol, Prosecco, rose syrup, sparkling water

CÈDRE ROUGE Vodka, Cointreau, pomegranate liqueur, hot pepper

MAISON NOURA Rhum, black tea, ginger, hot pepper, lime

ARAK SOUR Sparkling water, arak, orgeat, cucumber, sugar

NOURA MULE Vodka, lime, ginger tonic, basil syrup

NOURA COLADA Rhum, pineapple, coconut milk

MOJITO Rhum, mint, lime, cane sugar, sparkling water

MOJITO ROSE & FRAMBOISE with rose & raspberry syrup

BYBLOS VERDE Gin, lime juice, aloe vera, basil syrup

COSMOPOLITAN Vodka, Cointreau, orange, cranberry, lime

GINGER PASSION Vodka, Cointreau, orange, cranberry, lime

GINGER APHRODITE Gin, ginger, passion fruit, Angostura

ALCOHOL-FREE COCKTAILS 16€

ROSE D'ORIENT Rose syrup, pineapple, cranberry, lemon, sugar

VIRGIN MOJITO Sparkling water, lime, mint, cane sugar

VIRGIN NOURA COLADA Pineapple, coconut milk

PINK BEIRUT Pomegranate juice, sparkling water, mint, lime, rose

VIRGIN SUNRISE Pineapple, orange, grenadine syrup

CHAMPAGNE COCKTAILS 21€

ROSE ROYALE Rose syrup, Champagne

JELLAB ROYAL Date syrup, Champagne

MARTINI ROYAL White Martini, prosecco, lime

CHAMPAGNE GLASS brut

16€

LUNCH MENU

(FROM MONDAY TO FRIDAY)*

STARTER + MAIN DISH or MAIN DISH + DESSERT 32€

CEDAR MENU

68€ / PERS.

7 MEZZES TO SHARE

Hommos, Moutabal, Tabbouleh, Sojok, Samaké Harra, Labne with bottarga, 3 crispies of your choice

1 DESSERT OF YOUR CHOICE*

COFFEE or TEA*

MAISON NOURA MENU

84€ / PERS

5 MEZZES TO SHARE

Hommos, Moutabal, Tabbouleh, Labne with bottarga, 3 crispies of your choice

1 MAIN DISH OF YOUR CHOICE*

1 DESSERT OF YOUR CHOICE*

COFFEE or TEA*