





# Our Mezze


|   |                        |
|---|------------------------|
| White beans hummus Tahini, Olive oil & ½ pita bread   | 8 €                    |
|  Tzatziki Féta cheese, cucumber, roasted almonds & ½ pita bread                      | 9 €                    |
| Eggplant caviar Roasted eggplant, tomatoes, olive oil, garlic & ½ pita bread  | 10 €                   |
| Tarama Olive oil, zaatar & ½ pita bread   | 9 €                    |
|  Truffle Tarama Chopped truffle, truffle flavoured olive oil, & ½ pita bread         | 11 €                   |
| Tobikos Tarama (Flying fish eggs), olive oil & ½ pita bread   | 10 €                   |
| Labneh Creamy cow cheese, pistachio oil, chopped pistachios & ½ pita bread  | 10 €                   |
| Guacamole Crushed avocados, tomatoes, garlic, olive oil & ½ pita bread  | 9 €                    |
| Focaccia with shrimp Parmesan cheese, fresh aromatic herbs  | 11 €                   |
|  Focaccia with beef Pulled beef, melted cheese (in the style of « Croque-Monsieur ») | 11 €                   |
| Focaccia with tomatoes and mozzarella   | 11 €                   |
| Potatoes duo Grenailles and vitelottes, yogurt sauce  | 8 €                    |
|  Crispy burrata With tomatoes  | 10 €                   |
| Pan con Tomatoes and Toast  | 8 €                    |
| Assortment  | x4 : 35 €    x6 : 43 € |


## Salted

|                                  |        |
|----------------------------------|--------|
| Pita bread x2 olive oil & Zaatar | 5,50 € |
| Cheese Pita bread                | 5,50 € |
| Olive oil Focaccia & Oregano     | 5,50 € |




## OUR BREADS

## Sweet


|   |        |
|---|--------|
| Pita Chocolate & Hazelnut paste   | 7,00 € |
| Pita salted butter Caramel  | 7,00 € |
|  Pita Burrata cheese & Honey | 7,00 € |

 Our Favorites


# Our Dishes to Share

|   |  |      |
|---|--|------|
|   | Candied Leg of milk-fed Lamb, (around 900g) Sélection <i>Boucherie Bello</i><br>Low-temperature cooking, lamb stock and fresh aromatic herbs | 69 € |
|  | Whole Chicken « Label Rouge » (around 1,2kg)<br>Poached and roasted with spices  | 49 € |
|  | Octopus tentacles<br>Marinated and fried, <i>sauce vierge</i> , pomegranate and fresh aromatic herbs   | 50 € |
|   | Truffled Burrata cheese (around 300g) Tomatoes tartare with fresh aromatic herbs & pita bread  | 29 € |
|  | Beef shank « Label Rouge » (around 2kg) Low-temperature cooking, beef stock and fresh aromatic herbs   | 69 € |



## OUR SIDES

|   |   |     |
|---|---|-----|
|   | Tchachouka<br>Tomatoes, Feta Cheese   | 8 € |
|  | Roasted chickpea curry<br>Coconut milk, tomatoes, onions, lemongrass              | 8 € |
|   | Vegetables crumble with hazelnuts<br>Eggplant, zucchini, tomatoes, onions, garlic | 8 € |

# Our Classic Dishes

|  |      |
|--|------|
| <b>Surprise Iceberg Salad</b> Watermelon, tuna, eggs, Feta cheese, olive, pomegranate and <i>croutons</i>  | 17 € |
| <b>Octopus Salad</b> Avocado, roasted chickpea, tomatoes, red onions   | 20 € |
| <b>Shrimp Ceviche Leche de Tigre</b><br>Shrimp, chickpea, red onions, sweet potatoes, tomatoes, fresh aromatic herbs                                       | 19 € |
| <b>Tuna Ceviche</b> Tuna, Avocado cream, sweet potatoes, corn, red onions, tomatoes  | 17 € |
|  <b>Beef Kefta</b> Seasoned minced beef, Zaatar, red onions, yogurt sauce | 22 € |
| <b>Tuna Steak</b> Snacked on the plancha, <i>sauce vierge</i>  | 28 € |
| <b>Tchachouka</b> Tomatoes, egg, Feta cheese   | 17 € |
|  <b>Chicken drumsticks</b> Crispy, marinated with spices, yogurt sauce    | 20 € |

## OUR SIDES

|   |     |
|---|-----|
|  <b>Tchachouka</b><br>Tomatoes, Feta Cheese                                  | 8 € |
|  <b>Roasted chickpea curry</b><br>Coconut milk, tomatoes, onions, lemongrass | 8 € |
| <b>Vegetable crumble with hazelnuts</b><br>Aubergine, zucchini, tomatoes, onions, garlic  | 8 € |

 Our Favorites

# Our Desserts

9 €

## « Riz au lait » Cardamom

Creamy « riz au lait », cardamom mousse, roasted apples, fleur de lait ice cream

## Strawberry Tarragon

Compote and strawberry tartare, tarragon biscuit and mousse, strawberry sorbet

## Pistachio Orange Blossom

Pistachio crumble and cream, orange blossom mousse, pistachio ice cream

## Peanut & milk chocolate

Creamy milk chocolate, cocoa crumble & peanut mousse, milk chocolate ice cream, caramelized peanuts

## Coconut Pineapple

Fresh pineapple tartare, pineapple mousse, crispy coconut, coconut sorbet

## French Toast

Hazelnuts crumble, Shortbread ice cream, French toast mousse, roasted bread

## Lime & Mint

Mint & lime jelly, lime cream, lime *tuile* and lime meringue, mint whipped cream

ICE CREAM & SORBETS Flavours on request      1 scoop : 3 €    2 scoops : 5 €    3 scoops : 7 €

# Our Famous Sweeties

Pita Chocolate & Hazelnut paste      7,00 €

Pita Salted butter caramel      7,00 €

 Pita Burrata cheese & honey      7,00 €

Prix nets en euros, service compris.