

Starters and Salads

SR

Lebanese Mezze

each 12.00

Hommous, Moutabel, Warak Enab,
Fattoush, Tabouleh,

Mezza Platter

25.00

Cheese Samboussek

15.00

Fried kebbeh

15.00

All our mezze are freshly prepared by our chef
and served with Arabic bread and pickles

■ Baby lettuce with egg vinaigrette

45.00

Salad of baby lettuce Gruyere cheese and smoked Turkey breast

Caesar salad

45.00

Creamy garlic dressing, shaved Parmesan Cheese, pan fried Croutons
Served with grilled Chicken breast or grilled garlic Shrimps

Rustic Greek summer salad

40.00

Fresh tomatoes, cucumbers, green bell peppers, red onion, feta cheese,
Kalamata olives seasoned with salt and dried oregano dressed with olive oil

Smoked salmon

55.00

On rucola salad served with capers, lemon, onion and sour cream cheese

Prawn cocktail

55.00

Poached Prawns, julienned Iceberg lettuce,
house made cocktail dressing accompanied by Melba toast

Soup

Soup of the day

25.00

Please ask for the soup of the day

Tomato soup

30.00

Freshly blend tomato with basil

Lentil soup

30.00

Famous yellow lentil soup with pita croutons and lemon wedge

Pasta

Spaghetti alla Bolognese or Napolitana

45.00

Tossed in a hearty meat sauce or just in a tasty tomato sauce

Penne all'arrabiata

45.00

Pasta tube tossed in a spicy tomato sauce with chilli peppers

■ Äpler Maggerone

55.00

Recipe from the Swiss Alps, pasta with potato on creamy sauce over
baked with fried onions

Sandwich and Burgers

Turkey Club sandwich 40.00

Toasted white or whole wheat bread filled with lettuce chiffonade, slices of turkey breast , crisp fried veal strips , tomato and a fried egg served with a side portion of coleslaw and potato crisps

Beef burger served on sesame bun 45.00

Ground beef grilled on iceberg salad served with cole slaw and French fries, served with cheese, fried egg

Middle Eastern Fare

Oriental mixed grill 75.00

Kebab, lamb kofta, shish tawouk and lamb chops served with yellow rice, grilled tomato and onions

Hyderabadi Biryani 60.00

Traditional dish made of fragrant Basmati rice layered with yogurt marinated lamb or chicken, spices, lemon, onion, saffron, garnished with coriander and crisp fried onions accompanied by a dahi chutney

Lebanese chicken 65.00

Roasted tender baby chicken with lemon sauce and potatoes

Main Course

■ **Veal Zürichoise** 70.00

sliced veal sautéed with mushrooms , cream sauce and traditional Swiss Rösti potato

Two in one “sea delight” 85.00

Grilled hammour and jumbo shrimps on a lemon sauce served with vegetables and dill rice

Beef fillet 85.00

200 grams of Angus tenderloin topped with your choice of pepper sauce or mushroom sauce and accompanied by vegetables and French fries

Desserts

Panna Cotta 25.00

The Italian evergreen with fresh berries

■ **Swiss crème brûlée** 25.00

Caramelized with brown sugar

■ **Duo of dark and white Swiss chocolate mousse** 25.00

Premium Swiss chocolate mousse, truly irresistible

Fruit platter 35.00

Freshly cut seasonal and tropical fruits

■ **Mövenpick ice cream** Price per scoop 10.00

Vanilla dream, Swiss chocolate, Strawberry sherbet, Mango, Blackberry, Maple walnut, Caramelita, Espresso croquant, Crème brûlée, Black and white chocolate, Macademia Dulce