MARE NOSTRUM

Choice of salads from our salad bar

STARTERS
LEBANESE SPECIALITY
Hummus (chick pea purée, tahini sauce, garlic, lemon and olive oil), Lamne (Milk and jocoque),
Tabouli (parsley, tomato, onion, lemon crushed wheat and olive oil) and Aubergines with
sesame sauce (aubergine purée, chick-peas, lemon and tahini sauce).
TUNA CARPACCIO
Marinated tuna Carpaccio decorated with pepper, lettuce and egg.
MIXED CARPACCIO
Salmon, tuna, prawn and octopus Carpaccio.
GREEK SALAD
Tomato, cucumber, feta cheese, lettuce, black olives, black pepper
ENDIVES WITH ROQUEFORT SAUCE
Spinach, endives, nuts, watercress, cherry tomato, tomato and Roquefort dressing
PEPPER SALAD
Red peppers, green peppers, yellow peppers, black olives, lettuce and olive oil
VEGETABLE STRUDEL
Pastry filled with vegetables and cream cheese
VEGETARIAN MOUSAKA
Aubergine pie, white onion, olive oil, tomato and pumpkin purée

SOUPS
LOBSTER BISQUET
Delicious lobster cream soup with a touch of brandy
CHESTNUT CREAM SOUP
Cream soup prepared from a chicken stock and mixed with the traditional chestnuts
CELERY CREAM SOUP
Cream soup prepared from a chicken stock with celery and roquefort cheese.

MAIN DISH
DUCK A L’ORANGE
Slices of grilled duck breast with boiled vegetables
PEPPER SIRLOIN STEAK
Grilled sirloin flambé with a pepper sauce
CHICKEN KEBABS
Chicken kebabs with peppers, onion, bay leaf and garlic sauce
LAMB IN GREEN MINT SAUCE
Lamb served on roasted peppers with mint sauce
VEGETARIAN COUSCOUS
Couscous with pumpkin, mushrooms and peppers
PRAWNS WITH PARSLEY AND BASIL SAUCE
Grilled prawns served on sautéed pasta
TUNA FILLET WITH YOGHURT SAUCE
Tuna fillet served with a light yoghurt sauce

DESSERTS
BAKED PEARS
BAKLAVA (DRY FRUITS CAKE)
GILAGI (PRUNE CAKE)
CREME BRULÉ
CHOICE OF ICE-CREAM
PEPPERED FLAMBÉ STRAWBERRIES