

English

Menu

The Hala Menu

Amuse g ueule

Caramelized beetroot with goat cheese and lavender

King prawns on lobster-tarragon sauce

Lamb hip on sheep's cheese sauce with vegetables saut e and rice

Sweet Temptation variation of Knefi, mini orange cr me br l e, mini chocolate fondant with cardamom and pistachios ice cream

39,50

Menu 2

Appetisers

Variation of four cold Mezza

Main Course

One main course or three hot appetizers of your choice

Desert

Desert of the Day

32,50

Cold Appetizers

Hummus (Chickpea puree)	6,00
Tabouleh (parsley salad with tomatoes, mint, lemon and olive oil)	6,50
Tajin, Lebanese style (sesame paste with roasted pepper and leeks, almonds and coriander)	6,50
Olive salad with roasted pistachios, pomegranate and fresh oregano	6,50
Labneh (cottage cheese with walnut, mint and a touch of garlic)	6,00

Cold Appetizers

Beetroot salad with toasted sesame and fresh thyme	5,50
Bulgur à l'orientale with Harissa and pomegranate	6,50
Baba Ghannouj, smoked aubergine with walnuts and pomegranate	6,50
Mezza, a variation of nine cold vegetarian appetizers	17,50
Mezza, a variation of twelve cold vegetarian appetizers	21,00

Hot Appetizers

Halloumi (grilled cheese with water melon and thyme)	7,40
Grilled goat cheese with honey and cinnamon	6,00
Stuffed mini aubergine with spiced sheep's cheese	6,90
Stuffed mini courgette with lamb mince, mint and pine nut	7,40
Falafel (chickpea and herb balls) on sesame and parsley vinaigrette	6,90
Calamari with fresh coriander and aioli à la Lebanese	7,90
Caramelized beetroot with goat cheese and lavender	8,20

Hot Appetizers

Hummus with shredded lamb hip	10,50
Makanek (homemade lamb sausages with pine nuts)	6,90
Chicken shawarma in peanuts sauce	6,90
Kibbé, stuffed bulgur balls with spiced Beef	6,00
Herb marinated veal kebab	8,90

Main Courses

Oriental rice dish with aubergine, yogurt mint sauce, vegetables and dates	18,50
Falafel (chickpea and herb balls) on sesame and parsley vinaigrette with salad and lemon and olive oil dressing	17,50
King prawns on lobster-estragon sauce with vegetables and basmati rice	22,50
King prawns and calamari vegetable stir fry with chili, coriander and rice	22,50
Sea bass fillet, salad with lemon and olive oil dressing basil-chickpea purée and coriander potatoes	22,50

Main Courses

Chicken-Schawarma in Peanuts-Harissa-sauce, fennel and rice	19,50
Corn chicken breast with pistachio crust, on goat's cheese and leek, fresh figs and sweet potatoes frites	22,50
Merguez (lamb sausages with pine nuts) salad with pomegranate dressing and rosemary potatoes	19,50
Lamb hip on sheep's cheese sauce, vegetables sauté and rice	23,00
Herb marinated veal kebab on a yogurt sage sauce with green beans and thyme potatoes	22,00
Mixed meat plate of a lamb chop, merguez, veal kebab, chicken-shawarma, chili-Houmos, labné, salad and sweet potatoe frites	24,50

