

English

Menu

The Hala Menu

Amuse gueule

Mezza, Variation of Lebanese appetisers

Corn chicken breast stuffed with pistachio on peanut sauce and fennel

Prawn and vegetables stir fried with coriander and chili

Lamb fillet with zaatar crust (a mixture of herbs and spices) on sauteed
vegetables and sheep's cheese sauce

Sweet Temptation variation of Baklava, mini orange crème brûlée, mini
chocolate fondant with cardamom and walnut ice cream

47,50

Menu 2

Appetisers

Variation of four cold Mezza

Main Course

One main course or three hot appetisers of your choice

Desert

Desert of the Day

32,50

Cold Appetisers

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| Hummus (Chickpea puree) | 5,50 |
| Tabouleh (parsley salad with tomatoes, mint, lemon and olive oil) | 6,00 |
| 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 Appetisers

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| 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 estragon | 6,50 |
| Mezza, a variation of nine cold vegetarian appetisers | 17,50 |
| Mezza, a variation of twelve cold vegetarian appetisers | 21,00 |

Hot Appetisers

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| Halloumi (grilled cheese with water melon and thyme) | 7,40 |
| Grilled goat cheese with honey and cinnamon | 6,00 |
| Stuffed aubergine with spiced sheep's cheese | 6,90 |
| Falafel (chickpea and herb balls) on sesame and parsley vinaigrette | 6,90 |
| Calamari with fresh coriander and aioli à la Lebanese | 7,90 |
| King prawns with sesame | 8,90 |

Hot Appetisers

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|---|-------|
| Hummus with shredded lamb fillet | 10,50 |
| Makanek (homemade lamb sausages with pine nuts) | 6,90 |
| Snails cooked in herb and chili butter | 7,50 |
| Jawaneh (chicken wings) marinated in garlic and coriander | 6,00 |
| Kibbé, stuffed bulgur balls with spiced Beef | 6,00 |
| Herb marinated veal kebab | 8,90 |

Main Courses

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| 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 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 |
| Mix fishers (sea bass fillet, seabream fillet), guacamole, salad with mustard & honey dressing and thyme potatoes | 23,50 |

Main Courses

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| Duck breast on sautéed vegetables, apricot sauce and sweet potatoes fries | 22,00 |
| Chicken-Schawarma with Hummus and salad | 19,50 |
| Corn chicken breast stuffed with pistachio, goat cheese, leek and figs and chili-coriander-potatoes | 22,50 |
| Herb marinated veal kebab on a yogurt sage sauce with green beans and thyme potatoes | 21,50 |
| Homemade merguez (lamb sausages with pine nuts) with salad and Rosemarie potatoes | 19,50 |
| Lamb dish, Fillet, chops, mini minced meat steak and Merguez with labné, chili-houmos, salad & sweet potatoes frites | 24,50 |

