

# le Menu

## Desserts

### **Coupe "Exotic" (N)**

macaron, fruit sorbet, sliced fruit  
*LBP 16,000*

### **Crème brûlée à la vanille de Tahiti (N)**

Brittany cookies  
*LBP 14,000*

### **Craquant chocolat cake (N)**

flourless biscuit, caramelized banana  
*LBP 14,000*

### **Tarte au citron**

meringue, lemon sorbet  
*LBP 14,000*

### **Apple crumble**

cinnamon, vanilla ice cream  
*LBP 14,000*

### **Macaron framboise (N)**

rose water, red fruits marmalade  
*LBP 14,000*

### **Selection of ice creams & sorbet**

*LBP 5,000/per scoop*

### **PAIN PERDU SOUFFLÉ**

salted caramel sauce, vanilla ice cream  
*LBP 18,000*

## French cheeses

*3 pieces 20,000 / 5 pieces 35,000*  
served with fig jam, walnuts, toasted brioche (N)

**Beaufort**, aged cow's milk

**Petit basque**, aged sheep's milk

**Saint nectaire**, bloomy cow's milk

**Camembert**, bloomy cow's milk

**Pouligny Saint pierre**, bloomy goats milk

**Roquefort**, blue cow's milk

*Prices are in LBP inclusive of VAT*

**(V)** vegetarian | **(N)** contains nuts  
**(A)** contains alcohol | **(P)** contains pork

*We understand the danger to those with severe allergies.  
Please speak to our restaurant manager for further advise.*



## *Digestives*

**Cointreau, Grand Manier, limoncello**  
LBP 12,000

**Calvados Prisonnière**  
LBP 53,000

**Castarede hors d'ages**  
LBP 45,000

**Hennessy XO**  
LBP 70,000

**Remy Martin XO**  
LBP 70,000

## *Hot beverages*

**Traditional Lebanese coffee**  
LBP 7,000

**American coffee**  
LBP 9,000

**Cappuccino**  
LBP 10,500

**Café latté**  
LBP 10,500

**Espresso/decaffeinated espresso**  
LBP 7,000

**Dammann frères tea**  
LBP 13,000

