

Brunch

Served Daily from 10 am to 4 pm

<i>Granola</i> <i>banana, blueberries, raisins, nuts, dark chocolate</i>	13'000
<i>Pancakes</i> <i>banana, maple syrup</i>	14'000
<i>Avocado on Sourdough</i> <i>radish, fresh thyme</i>	14'000
<i>Labne</i> <i>organic labne, cucumbers, tomatoes, fresh thyme, olives</i>	11'000
<i>Grilled Cheese Sandwich</i> <i>sourdough, tomatoes, rocket leaves</i>	14'000
<i>Eggs</i> <i>your way</i>	11'000
<i>Poached Eggs</i> <i>hollandaise sauce, brioche</i>	16'000
<i>Shakshoukeh</i> <i>eggs, warm tomato and pepper sauce, coriander</i>	15'000
<i>Creamy Mushroom Omelet</i> <i>caramelized granny smith apples & onions, crème fraîche</i>	16'000

+ Poached Egg 4'000 / Smoked Salmon 7'000 / Goat Labne 3'000
Grilled Ham / Makanek / Bacon 5'000

All prices are in Lebanese pounds and VAT included

BITES / APPETIZERS

Avocado Dip	18,000
cream cheese, spring onions, coriander	
Baba Ghanouj	13,000
aubergine dip with freshly baked crackers	
Spicy Cheese Rolls	16,000
emmental, mozzarella with chili pepper dip	
Tahini Cauliflower	16,000
lightly fried, almonds, raisins, sesame	
Artichoke Gratin	19,000
spinach, parmesan	
Baked Aubergine	22,000
feta, cherry tomatoes, pomegranate molasses	
Marinated Mushrooms	13,000
beef broth, roasted tomatoes, parsley	
Grilled Calamari	22,000
capers, coriander, parsley, garlic	
Spicy Calamari	22,000
deep fried with tartar sauce	
Dukkah Chicken Skewers	17,000
with tzatziki	
Peri Peri Beef Skewers	18,000
spiced beef with lime	
Sliders	26,000
three mini salon burgers & french fries	
Sea Bass Confit	22,000
bell peppers, spring onions, sesame oil	
Mushroom Bruschetta	24,000
basil, parsley on sourdough	
Surf & Turf Bruschetta	21,000
sea bass confit & roast beef chimichurri on sourdough	

DESSERTS

Pain Perdu <small>orange blossom</small>	16,000
Chocolate Fondant	17,000
Japanese Cheesecake	9,000
Chocolate Cake <small>flourless</small>	8,000
Fruit Salad	9,000
Ice Cream <small>Oslo</small>	5,000

Boards

Cheese Board	45,000
selection of cheese served with dried fruits & nuts	

MAINS

Beef Tenderloin <i>grain fed</i>	45,000
australian angus beef, mushrooms, spinach, asparagus, potato purée <i>or</i> french fries <i>your choice of</i> pepper, bearnaise <i>or</i> whiskey pepper sauce	
Half Chicken <i>skin on</i>	31,000
baked baby potatoes, roasted garlic & side salad	
Sea Bass	39,000
sun dried tomatoes, spinach, baked baby potatoes, spring onions in fish broth	
Salon Burger	27,000
beef brisket, bacon, crispy onions, homemade bbq sauce, cheddar, pickles, lettuce on a brioché bun, french fries & side salad	
Merguez Sausages	32,000
roasted baby potatoes, onions, cherry tomatoes	
Risotto of the Day	27,000
ask your waiter	

SANDWICHES

Steak Sandwich	26,000
beetroot and raspberry marmelade, red onions on sourdough & baby potatoes	
Club Sandwich	26,000
bacon, ham, cheddar, omelette, tomatoes, pickles on brioche & french fries	
Warm Goat Cheese Tartine	22,000
roasted tomatoes, grilled onions, walnuts, honey on open-face sourdough & green salad	
Grilled Cheese	14,000
emmental, mozzarella, tomato on sourdough & rucola salad + Bacon 5,000 - Ham 4,000	

SALADS

Green Salad	16,000
grilled zucchini, oak leaf lettuce, avocado, cucumber, spring onions, mint, coriander, apple cider honey vinaigrette + Chicken 5,000 - Salmon 7,000	
Coriander Tabbouleh	16,000
pomegranate, spring onions, mint, lemon dressing	
Roast Beef Salad	26,000
rare angus fillet, rucola, spinach, grilled onions parmesan, green apples, pistachios, balsamic dressing	
Charcuterie Board	40,000
selection of cold cuts served with pickles & mustard	