

Starters

Avocado Dip cream cheese, spring onion, crackers	18,000	Baba Ghannouj aubergine, crackers	13,000
Mushrooms a la Plancha basil, parsley, garlic, lemon	24,000	Tahini Cauliflower almonds, raisins, sesame	17,000
Cheese Bites fried, cheddar, mozzarella, bell pepper	17,000	Burratina cherry tomato, basil, xérès vinegar	20,000
Artichoke Gratin spinach, parmesan	20,000	Grilled Aubergine mozzarella, tomato sauce, pesto	22,000
Grilled Calamari capers, coriander, parsley, garlic	22,000	Spicy Calamari fried, tartar sauce	23,000
Cured Salmon fennel, mint, granny smith, lime, honey	24,000	Kabab Karaz cherry sauce, cashews, almonds	26,000
Sliders three mini salon burgers	24,000	Chicken Skewers dukkah spices, walnuts, tzatziki	18,000

MAINS

Rib Eye 500gr. grilled asparagus, grilled red chilli, black angus, tarragon mustard, french fries	75,000	Tenderloin Steak Australian Angus Beef grilled veggies, potato gratin pepper, béarnaise or whiskey sauce	48,000
Roasted Coquelet freeke, fava bean, sun dried tomato, pine nuts, roasted garlic	36,000	Merguez Couscous grilled zucchini, onion, aubergine, bell pepper, raisins, pine nuts, harissa	36,000
Scottish Salmon gnocchi, grilled asparagus, fennel, spring onion	39,000	Fish and chips beer batter, tartar sauce	31,000
Risotto asparagus, truffle oil, parmesan	28,000	Gnocchi tomato, basil	27,000

Sides

French Fries 6,000	Cajun Fries 7,000	Truffle Fries 9,000
Purée Salon 7,000	Mac and Cheese 13,000	Side Salad 7,000
		Roasted Vegetables 7,000

Salads

Green avocado, spring onion, mint, cucumber, grilled zucchini, mesclun, apple cider vinaigrette add + goat labneh 3,000 chicken 5,000 cured salmon 8,000	16,000
Coriander Tabboule pomegranate, tomato, spring onion, mint, lemon, olive oil	16,000
Lentil green lentil, cherry tomato, granny smith apple, spring onion, pomegranate, mesclun, balsamic	23,000
Greek feta, bell pepper, radish, cucumber, tomato, black olive, red onion, oregano, mesclun, lemon, olive oil	23,000
Niçoise pan seared tuna, baby potato, cherry tomato, string bean, quail egg, apple cider vinaigrette	26,000
Roast Beef angus fillet (rare), mesclun, spinach, grilled onion, parmesan, granny smith, pistachios, balsamic	26,000

Sandwiches

Salon Burger brioche bun, beef brisket, bacon, crispy onion, cheddar, pickle, iceberg, salon bbq sauce, french fries	27,000
Vegan Burger vegan bun, lentil, burghul, mushroom, onion, rucola, avocado, cajun fries	26,000
Grilled Cheese sourdough, emmental, mozzarella, tomato rucola salad	15,000
Warm Goat Cheese Tartine sourdough, sun dried tomato, grilled onion, walnuts, honey, green salad	23,000
Salon Club whole rye, chicken, bacon, ham, cheddar, omelet, avocado, tomato, pickle, iceberg, french fries	27,000
Steak sourdough, beetroot, raspberry jam, red onion, mayo, baby potato	26,000

BRUNCH

10AM - 4PM

Granola banana, blueberry, raisins, nuts, dark chocolate, almond milk	14,000	Knefe accoui cheese, semolina, sugar syrup, orange blossom	13,000
Pancakes banana, maple syrup	15,000	Shakshoukeh egg, warm tomato and pepper sauce, coriander	16,000
Grilled Cheese Sandwich sourdough, tomato, rucola	15,000	Creamy Mushroom Omelet granny smith, onion, crème fraîche	17,000
Avocado on Sourdough radish, fresh thyme	15,000	Poached Eggs hollandaise, brioche	17,000
Labne cucumber, tomato, fresh thyme, olive	11,000	Eggs your way	11,000
<i>add + goat labne</i> 5,000	<i>cured salmon</i> 8,000	<i>poached egg</i> 5,000	<i>ham or bacon</i> 5,000

Fruits, Cakes & Ice Cream

Fruit Salad	10,000	Pavlova	18,000	Ice Cream	6,000
Japanese Cheesecake	11,000	Orange Blossom Pain Perdu	17,000	vanilla/chocolate	
Flourless Chocolate Cake	9,000	Chocolate Fondant	17,000	loukum/pistachio	

COLD DRINKS

SOFT DRINKS	5,000	SMOOTHIE seasonal	10,000
FRESH JUICE orange, grapefruit & seasonal	7,000	SPARKLING WATER small	6,000
SALON ICED TEA no sugar	8,000	STILL WATER small	2,000
SALON LEMONADE	7,000	STILL WATER large	5,000

COFFEE

ESPRESSO	5,000	CAFÉ FRAPPÉ	8,000
DOUBLE ESPRESSO/ AMERICANO	6,000	TURKISH COFFEE	7,000
CAPPUCCINO	7,000	IRISH COFFEE	12,000
LATTE	7,000	MATCHA LATTE organic almond milk	9,000
HOT CHOCOLATE	8,000	GOLDEN LATTE turmeric, cinnamon, ginger, honey, organic almond milk	9,000
MOCHA	8,000	<i>add + honey</i> 3,000 <i>milk</i> 2,000 <i>organic almond milk</i> 3,000	

TEA

FRESH GINGER	5,000	SECRET OF TIBET black / green / jasmine	7,000
EARL GREY black / bergamot	7,000	KIND OF BLUE china / ceylon black	6,000
CEYLON black	7,000	SENCHA dark green leaf with notes of iodine	9,000
MONKEY KING JASMIN green leaf / jasmine flower	8,000	ORANGE FLOWER OOLONG green	7,000
CHAI ceylon / cinnamon / black pepper / ginger/ cardamom / cloves / nutmeg / honey	11,000	BODY AND SOUL BIO lemongrass /mate / lemon peel / yunnan green / pu-erh tea	8,000
YANSOUN anise	5,000	ROOIBOS CREOLE theine-free infusion / vanilla / cacao / caramel notes	6,000
LIGHT FEELING rosemary / mint / thyme / sage / basil / liquorice	9,000	<i>add + honey</i> 3,000 <i>milk</i> 2,000 <i>organic almond milk</i> 3,000	

All prices are in Lebanese Pounds and include VAT