

## Starters

<b>Tahini Cauliflower</b> almonds, raisins, sesame	36,000	<b>Cheese Bites</b> fried, cheddar, mozzarella, bell pepper	38,000
<b>Grilled Aubergine</b> mozzarella, tomato sauce, pesto	43,000	<b>Chicken Skewers</b> dukkah spices, walnuts, tzatziki	38,000
<b>Artichoke Gratin</b> spinach, parmesan	42,000	<b>Spicy Squid</b> fried, tartar sauce	45,000
<b>Mushrooms a la Plancha</b> basil, parsley, garlic, lemon	51,000		

## MAINS

<b>Striploin Steak 350 gr Australian Angus Beef</b> truffle potato purée, grilled veggies	150,000	<b>Tiger Prawns</b> risotto	110,000
<b>Roasted Coquelet</b> freeke, fava bean, sun dried tomato, pine nuts, roasted garlic	72,000	<b>Bizri and chips</b> fried sardine, tarator sauce	42,000
<b>Risotto</b> mixed mushrooms, parmesan	45,000		

## Sides

French Fries 16,000	Cajun Fries 18,000	Truffle Fries 20,000
Purée Salon 15,000	Side Salad 12,000	

## Salads

## Sandwiches

<b>Garden</b> grilled zucchini, spring onion, mint, cucumber, mesclun, apple cider vinaigrette + chicken 8,000    goat labne 6,000	24,000	<b>Salon Burger</b> brioche bun, beef brisket, bacon, crispy onion, cheddar, pickle, iceberg, salon bbq sauce, french fries	54,000
<b>Coriander Tabboule</b> pomegranate, tomato, spring onion, mint, lemon, olive oil	22,000	<b>Grilled Cheese</b> sourdough, emmental, mozzarella, tomato rucola salad	32,000
<b>Roast Beef</b> angus fillet (rare), mesclun, spinach, grilled onion, parmesan, granny smith, pistachios, balsamic	39,000	<b>Steak</b> sourdough, beetroot, raspberry jam, red onion, mayo, baby potato	52,000
<b>Niçoise</b> tuna confit, baby potato, cherry tomato, string bean, quail egg, apple cider vinaigrette	39,000		

All prices are in Lebanese pounds VAT included

# BRUNCH

10AM - 4PM

<b>Granola</b> banana, strawberry, raisins, nuts, dark chocolate, coconut milk	25,000	<b>Creamy Mushroom Omelet</b> granny smith, onion, crème fraîche	24,000
<b>Grilled Cheese Sandwich</b> sourdough, tomato, rucola	29,000	<b>Shakshoukeh</b> 2 eggs, warm tomato, bell pepper, coriander	22,000
<b>Eggs</b> + bacon 7,000 your way	17,000	<b>Poached Eggs</b> hollandaise, brioche	26,000



## Cakes, Desserts & Ice Cream



<b>Japanese Cheesecake</b>	16,000	<b>Blossom Pain Perdu</b>	36,000	<b>Ice Cream Scoop</b>	10,000
<b>Pavlova</b>	36,000	<b>Dessert of the day</b>	36,000	vanilla / chocolate rose loukum / ashta - pistachio	

## DRINKS

<b>SOFT DRINKS</b>	8,000	<b>SMOOTHIE</b> seasonal	15,000
<b>FRESH JUICE</b> orange, grapefruit & seasonal	12,000	<b>SPARKLING WATER</b> small 8,000	16,000
<b>SALON ICED TEA</b> no sugar	14,000	<b>STILL WATER</b> small	3,000
<b>SALON LEMONADE</b>	10,000	<b>STILL WATER</b> large	6,000

## COFFEE

<b>ESPRESSO</b>	7,000	<b>CAFÉ FRAPPÉ</b>	16,000
<b>DOUBLE ESPRESSO/ AMERICANO</b>	11,000	<b>TURKISH COFFEE</b>	15,000
<b>CAPPUCCINO</b>	13,000	<b>IRISH COFFEE</b> jameson	28,000
<b>LATTE</b>	15,000	<b>MATCHA LATTE</b> organic coconut milk	18,000
<b>HOT CHOCOLATE</b>	20,000	<b>GOLDEN LATTE</b> turmeric, cinnamon, ginger, honey, coconut milk	16,000
<b>MOCHA</b>	20,000	+ honey 5,000    + milk 3,000    + coconut milk 6,000	

## TEA

<b>FRESH GINGER</b>	11,000	<b>SECRET OF TIBET</b> black / green / jasmine	15,000
<b>EARL GREY</b> black / bergamot	15,000	<b>KIND OF BLUE</b> china / ceylon black	15,000
<b>CEYLON</b> black	15,000	<b>SENCHA</b> dark green leaf with notes of iodine	16,000
<b>MONKEY KING JASMIN</b> green leaf / jasmine flower	16,000	<b>ORANGE FLOWER OOLONG</b> green	16,000
<b>CHAI</b> ceylon / cinnamon / black pepper / ginger/ cardamom / cloves / nutmeg / honey	16,000	<b>BODY AND SOUL BIO</b> lemongrass / mate / lemon peel / yunnan green / pu-erh tea	15,000
<b>YANSOUN</b> anise	12,000	<b>ROOIBOS CREOLE</b> theine-free infusion / vanilla / cacao / caramel notes	15,000

- some teas might not be available -

## WINES & BEERS

### RED

	Glass	Bottle
<b>B-QA</b> MARSYAS 2015 Cabernet sauvignon, Mourvèdre - Lebanon	15,000	75,000
<b>IXSIR</b> ALTITUDES 2015 Cabernet sauvignon, Syrah, Tempranillo, Caladoc - Lebanon	15,000	75,000
<b>MAISON BLANCHE</b> BORDEAUX 2015 Merlot, Cabernet Franc, Cabernet Sauvignon - France	17,000	85,000
<b>MUSE</b> LE ROUGE 2016 Syrah, Cabernet sauvignon - Lebanon	15,000	75,000
<b>MARSYAS</b> CABERNET SAUVIGNON 2014 Syrah, Merlot, Petit Verdot, Cabernet Franc - Lebanon	-	135,000
<b>BARGYLUS</b> 2013 Syrah, Cabernet sauvignon, Merlot - Syria	-	145,000
<b>AURORA</b> CABERNET SAUVIGNON 2014 Cabernet sauvignon, Merlot - Lebanon	-	85,000

### WHITE

<b>B-QA</b> MARSYAS 2017 Sauvignon blanc, Chardonnay - Lebanon	15,000	75,000
<b>IXSIR</b> ALTITUDES 2018 Obeidy, Syrah, Muscat, Viognier - Lebanon	15,000	75,000
<b>ALISIA</b> 2017 Pinot Grigio - Italy	17,000	85,000
<b>MUSE</b> LE BLANC 2016 Sauvignon blanc, Chardonnay - Lebanon	15,000	75,000
<b>AURORA</b> 2017 Sauvignon blanc - Lebanon	-	85,000

### ROSÉ

<b>B-QA</b> MARSYAS 2018 Mourvèdre - Lebanon	15,000	75,000
<b>IXSIR</b> ALTITUDES 2018 Syrah, Caladoc, Cinsault - Lebanon	15,000	75,000
<b>AIX</b> COTEAUX D'AIX EN PROVENCE 2017 Grenache, Syrah, Cinsault - France	17,000	85,000

## SPARKLING

Glass    Bottle

### **BOUVET-LADUBAY** BRUT 1851

*Chardonnay, Chenin Blanc - France*

22,000    110,000

### **ASTORIA** PROSECCO DOC 2018

*Glera - Italy*

24,000    120,000

### **POMMERY** BRUT ROYAL CHAMPAGNE

*Chardonnay, Pinot Noir, Pinot Meunier - France*

-    800,000

### **MOËT & CHANDON** IMPÉRIAL BRUT CHAMPAGNE

*Chardonnay, Pinot Noir, Pinot Meunier - France*

-    800,000

## BEER

### **LOCAL & IMPORTED BEER**

*lager - blondes - witte - apa - ipa - red ale - amber ale - porter - stout*

From 9,000  
to 20,000

## COCKTAILS

### WHISKEY

#### **SAZERAC**

*Rye whisky, absinthe, simple syrup, Peychaud's Bitter*

34,000

#### **OLD FASHIONED**

*Bourbon or Rye whisky, Angostura Bitters, sugar cube, a dash of water*

32,000

#### **BLOOD & SAND**

*Blended Scotch whisky, blood orange juice, sweet red vermouth,*

*Cherry Heering*

32,000

#### **MANHATTAN**

*Rye whisky, sweet red vermouth, Angostura Bitters wash*

34,000

#### **VIEUX CARRÉ**

*Rye whisky, cognac, sweet red vermouth, Benedictine, Peychaud's Bitters,*

*Angostura Bitters*

35,000

### GIN

#### **THE MOONLIGHT**

*Aviation gin, Cointreau, crème de violette, lime juice, lemon juice*

32,000

#### **NEGRONI**

*Dry gin, sweet red vermouth, Campari*

31,000

#### **SINGAPORE SLING**

*Dry gin, Cherry Heering, Cointreau, Benedictine, grenadine, lime juice,  
Angostura Bitters, pineapple juice*

32,000

## LADY HENDRICKS

Hendricks gin, white vermouth, Cointreau, liqueur de pomme verte, elderflower liqueur, lime juice wash

33,000

## FRENCH 75

Dry gin, simple syrup, lemon juice, Astoria Prosecco

33,000

## EAST SIDE

Dry gin, lime juice, simple syrup, cucumber slices, mint leaves

21,000

## ROLLS-ROYCE

Dry gin, dry vermouth, sweet red vermouth, Benedictine

32,000

## GIN SPRING

Dry gin, simple syrup, lemon juice, lime juice, mint leaves

31,000

## ORIENTAL GIN

Dry gin, limoncello, lemon juice, coriander

31,000

## RUM

### HEMINGWAY DAIQUIRI

White rum, Maraschino liqueur, grapefruit juice, lime juice, simple syrup

31,000

### THE HIGGINS OLD FASHIONED

Spiced rum, maple syrup, blackstrap bitters, salt

33,000

### MAI TAI

White rum, spiced rum, dark rum, Cointreau, orgeat syrup, lime juice

32,000

### CULTO A LA VIDA

Havana Club 7 rum, cranberry juice, lime juice, powder sugar

32,000

### TRINIDAD SOUR

Dark rum, Amaro, orgeat syrup, lime juice, chocolate bitters, Angostura Bitters

32,000

## TEQUILA & MESCAL

### MATADOR

Espolón Blanco tequila, pineapple juice, lime juice

31,000

### THE ULTIMATE TEQUILA

Honey & chilli infused Espolón Reposado tequila, joven mescal, limoncello, Angostura Bitters, ginger, salt and pepper

32,000

### OAXACA OLD-FASHIONED

Espolón Reposado tequila, joven mescal, Angostura Bitters, agave nectar

33,000

### THE GARRE DE TIGRE

Joven mescal, lime juice, simple syrup, salt, powder chilli, Angostura Bitters

34,000

## SIESTA

*Espolón Blanco tequila, Campari, lime juice, grapefruit juice, simple syrup* 31,000

## VODKA

### APPLE MARTINI

*Vodka, Calvados, Cointreau* 31,000

### STILETTO MARTINI

*Vodka, almond liqueur, apple juice, pineapple juice, coriander, ginger* 30,000

### MISS JONES

*Vanilla vodka, butterscotch liqueur, limoncello, lemon juice* 28,000

### ESPRESSO MARTINI

*Vodka, espresso shot, Kahlua, simple syrup* 30,000

### GARDEN GIMLET

*Titos vodka, ginger syrup, French thyme, dry vermouth, lemon juice, orange bitters.* 28,000

## BRANDY & COGNAC

### SIDECAR

*Cognac, lemon juice, Cointreau, Peychaud's Bitters.* 36,000

### ROOSEVELT PUNCH

*Calvados, cognac, lemon juice, cane sugar, Angostura Bitters.* 37,000

### METROPOLITAN

*Cognac, sweet vermouth, simple syrup, Benedictine.* 35,000

### BRANDY CLUB

*Cognac, Maraschino liqueur, pineapple juice, Peychaud's Bitters.* 35,000

### WIDOW'S KISS

*Calvados, Chartreuse Verte, Benedictine, Angostura Bitters.* 34,000

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