

# Apéritifs

Glass of champagne	12.5 cl	10,00
Bottle of champagne	75 cl	65,00
<i>Veuve Pelletier</i>		
Whiskey plain	4 cl	5,50
Whiskey superior	4 cl	7,50
Arack	2 cl	5,00
Pastis	2 cl	5,00
Gin	4 cl	5,50
Vodka	4 cl	5,50
Lebanese Kir	12.5 cl	5,00
Martini bianco	5 cl	5,00
Martini rosso	5 cl	5,00
Picon beer	25 cl	6,00
Lebanese beer	33 cl	5,50
Greek beer	33 cl	5,50
Spritz		8,50
Americano home made		9,00
Moctail		6,00
Cocktail		8,00

# Boissons

Perrier	33 cl	4,00
Soda	33 cl	4,00
Vittel, Evian, San Pellegrino	50 cl	4,00
Vittel, Evian, San Pellegrino	1 l	5,50
Bottled fruit juice	25 cl	4,00
Lebanese Kazouza soda	27,5 cl	4,00

# Cidre

Brut Cider	75 cl	12,00
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*Alcohol abuse is dangerous for health. Drink responsibly*

All our prices are expressed in Euros,  
including taxes and service.

# Salads

## Tabbouleh

  7,50

*Salad of parsley, cracked wheat, tomatoes, mint, onions, lemon juice and olive oil*

## Fattouche

  7,50

*Fresh vegetables, seasoned with lemon juice and sumac with bread*

## Salade du moine

  7,50

*Grilled eggplant mixed with tahini, tomatoes and onions, seasoned with lemon, olive oil and pomegranate molasses*

## Fassolia

  7,50

*Cannellini beans in garlic sauce, lemon and olive oil*

## Spinach salad

   8,50

*Baby spinach leaves, tomatoes, grilled halloum cheese, with nuts and pomegranate molasse vinaigrette dressing*

## Laban w Khyar

7,50

*Fermented milk with cucumber and garlic*

 

## Chankliche Salad

  8,50

*Chef's salad made with cow's cheese with thyme, olive oil, tomatoes and onions*



# Starters

- |   |  |
|---|--|
| <b>Hummus</b>   |   7,00   |
| <i>Chickpea puree with tahini, lemon juice and olive oil</i>                        |  |
| <b>Houmous Beyrouthy</b>  |   7,50   |
| <i>Chickpea puree with tahini, lemon juice, olive oil and libanese pepper</i>       |  |
| <b>Moutabal</b>   |    7,00 |
| <i>Eggplant puree with tahini, lemon juice, olive oil and libanese pepper sauce</i> |  |
| <b>Feta with pepper</b>   |   7,00   |
| <i>Crumbled feta cheese with Lebanese pepper</i>                                    |  |
| <b>Warak é nab</b>  |   7,00   |
| <i>Grape leaves stuffed with rice, tomatoes and parsley, cooked in olive oil</i>    |  |
| <b>Labné</b>  |   7,00   |
| <i>Yogurt with a touch of garlic and thyme</i>                                      |  |
| <b>Chanklishe</b>   |   7,00   |
| <i>Cow cheese with thyme, olive oil, tomatoes and onions</i>                        |  |
| <b>Makdousse</b>  |   7,00   |
| <i>Aubergines stuffed with nuts, candied in olive oil</i>                           |  |
| <b>Pink Tarama dip</b>  |  7,00   |
| <b>White Tarama dip</b>   |  8,50   |
| <b>Garlic puree</b>   |   7,50   |



## Fried dish

**Rikakat cheese**   7,00

*3 crisp mini-rolls stuffed with Halloum cheese with herbs*

**Rikakat meat**  7,00

*3 crisp mini-Rolls stuffed with minced meat marinated in spices*

**Samboussek cheese**   7,00

*3 cheese fritters*

**Samboussek beef**  7,00

*3 minced meat marinated with spices and pine kernels*

**Samboussek vegetables**   7,00

*3 minced vegetables marinated with spices and pine kernels*

**Fatayers spinach**   7,00

*3 fritters tangy spinach and pine kernels*

**Kebbé boulettes**  8,00

*3 crunchy bulgur and meat croquettes stuffed with minced meat and pine kernels*

**Safiha**  7,00

*3 Lebanese mini-pizzas topped with marinated minced meat with spices, tomatoes, onions and pine kernels*

**Falafels**   7,00

*3 Chickpea and/or bean croquettes*

**Kebbé aux épinards**   8,00

*Spinach, pumpkin, chickpea and wheat croquettes*



## Hot starters

**Kellage cheese**   7,00

*Lebanese bread stuffed with Halloum cheese, tomatoes and mint*

**Halloumi grillé**   7,00

*Ewe cheese, similar to Halloumi*

**Arayess**  7,00

*Lebanese bread stuffed with minced meat, tomatoes and mint*

**Balila**   7,00

*Chickpeas with caraway seeds and olive oil*

**Foul**   7,00

*White broad beans in lemon juice, olive oil and garlic, served with fresh tomatoes*

**Houmous B Lahmé**    9,00

*Tahini and puréed chickpeas, lemon juice, olive oil, topped with minced meat and pine kernels*

**Moutabal B Lahmé**   9,00

*Eggplant puree with tahini, lemon juice, olive oil and libanese pepper sauce with minced meat*

**French fries** 4,00



# Vegetarian

## Vegetarian mix

 15,50

*Taboulé, hummus, fassolia, one stuffed grape leaf, one spinach fatayer, one veggie samboussek, one falafel*



# fish

## Plat de la Méditerranée

 17,50

*Filet of salmon or tuna with pomegranate molasses*

## Le plat de Joubail

 17,50

*Roasted prawns with tomatoes, cumin, lemon and garlic*



# Chicken

## Chiche taouk

 15,00

*Grilled chicken fillet, marinated in olive oil, lemon juice and garlic*

## Chicken fillet libanese pepper

 15,50

*Grilled chicken fillet marinated in olive oil, thyme, spices, pepper and fresh tomatoes*

## Honey Chicken

16,00

*Honey and thyme caramelised chicken fillet*

## Chiken fillet with carob or date molasse

 16,00

*Carob or date molasse and thyme caramelised chicken fillet*

## Chawarma chiken

 15,00

*Thin slices of chicken fillet marinated in white wine and spices*

## Chawarma Chiken with lebanese pepper

 15,50

*Thin slices of chicken fillet marinated in white wine, spices and pepper*



Our dishes are served with a 3 rices mix or bulgur with tomatoes, garlic and cinnamon, except for the vegetarian option.

# Beef

<b>Plat de la Bekaa</b>	 	16,50
<i>Mixed meat with spices ,onions, parsley, garlic, eggplant puréed and cheese</i>		
<b>Kafta caramélisé à la mélasse de grenade</b>	 	16,50
<b>Kafta</b>		16,00
<i>Minced beef meat with parsley and onions</i>		
<b>Kafta fig jam</b>	 	17,00
<b>Lahem Mechwi</b>		17,00
<i>Beef marinated in olive oil, thyme and spices</i>		
<b>Lahem Mechwi flambéed with Arrack</b>	 	17,50
<i>Beef marinated with thyme and spices and flambéed with Arrack</i>		
<b>Lahem Mechwi with honey</b>	 	17,50
<i>Marinated beef with thyme and spices, caramelised with honey</i>		
<b>Lahem Mechwi with libanese pepper</b>	 	17,50
<i>Marinated beef with olive oil, thyme and spices, with libanese pepper and fresh tomatoes</i>		
<b>Lahem Mechwi with carob or date molasse</b>	 	17,50
<i>Beef marinated in spices, thyme and olive oil, caramelised with date or carob molasse</i>		
<b>Chawarma beef</b>		16,50
<i>Seasoned beef slices marinated in red wine</i>		
<b>Chawarma beef and libanese pepper</b>		17,00
<i>Thin slices of beef marinated in red wine, spices and pepper</i>		



# Beef & Chicken

<b>Chawarma mixed</b>		16,00
<i>Thin slices of chicken and beef, marinated and roasted</i>		
<b>Chawarma mixed with libanese peper</b>	 	16,50
<i>Thin slices of chicken and beef, marinated, roasted, with libanese pepper</i>		



# Raw meat

(Lamb)

Kafta nayé  17,00

*Raw lamb meat very thinly minced, with parsley, onions, mint and spices*

kafta nayé with lebanese pepper   17,50

kafta nayé with fig jam   18,00



# Lamb meat

Gigot d'agneau   18,50

*Lebanese leg of lamb chef's recipe*



# Children's Menu

- Chiche Taouk or Honey Chiken or Thyme Beef  
 - French fries, rice or wheat  
 - an ice cream scoop  
 - one glass of orange or pineapple juice or limonade or Coca-cola or syrup and water. 11,50



# Our Full Meal Formula

A starter + a main course + a dessert + a coffee or a the  
to be selected within the menu  
30,00/pers

## Our Mezzé (2 persons minimum)

“ The mezzé is more than a meal; it is a kind of spirit.  
The materialisation of sharing and conviviality. ”

<b>Mezzé 8 dishes</b>		<b>17,00/pers</b>
<i>5 cold, 3 warm (chief selection)</i>		
<b>Mezzé 8 dishes vegetarian</b>	 	<b>17,00/pers</b>
<i>5 cold, 3 warm (chief selection)</i>		
<b>Mezzé 9 dishes</b>		<b>22,00/pers</b>
<i>5 cold, 3 warm and 1 raw meat or 5 cold, 4 warm (chief selection)</i>		
<b>Mezzé 9 dishes vegetarian</b>	 	<b>22,00/pers</b>
<i>5 cold, 3 warm and 1 raw meat or 5 cold, 4 warm (chief selection)</i>		
<b>Mezzé 10 dishes</b>		<b>27,00/pers</b>
<i>5 cold, 4 warm and 1 raw meat or 5 cold, 5 warm (chief selection)</i>		
<b>Mezzé 10 dishes vegetarian</b>	 	<b>27,00/pers</b>
<i>5 froids, 5 chauds (sélection du chef)</i>		
<b>Formule Saveur du Liban</b>		<b>31,00/pers</b>
<i>1 salad, 2 cold starters et 7 warm or 6 warm and one raw meat</i>		



*According to custom, mezzé comes from Zahlé, a town in the Bekaa Plain, in Lebanon, where the innkeepers usually served it with Arack (the local spirit).  
Mezzé is still nowadays a tradition in every Lebanese family.*

## Desserts

<b>Cheesecake</b>	  	7,00
<i>Cheesecake with orange blossom and grape molasses</i>		
<b>Baklawa</b>	 	5,50
<i>2 delicious pastries filled with almond, pistachio or pine nuts</i>		
<b>Bourma</b>	 	6,50
<i>2 lebanese pastries with pistachios with honey, vermicelli and almond paste</i>		
<b>Mouhallabié</b>	 	6,00
<i>Lebanese milk flan flavored with orange blossom, served with sugar syrup</i>		
<b>Debs el-kharroub</b>	 	6,00
<i>Carob molasses mixed with sesame cream</i>		
<b>Debs el-tamr</b>	 	6,00
<i>Date molasses mixed with sesame cream</i>		
<b>Moghli</b>	 	6,00
<i>Lebanese floured rice pudding with cinnamon and spices</i>		
<b>Halloum with honey with date or caroub</b>	 	8,00
<i>Honey grilled sheep cheese with date or caroub</i>		
<b>Café gourmand libanais</b>	 	8,00
<i>Turkish, espresso or white coffee with mouhallabié or Mowgli and a piece of baklawa</i>		
<b>Thé ou thé à la menthe gourmand libanais</b>	 	8,00
<i>Tea or mint tea with mouhallabié or Mowgli and a piece of baklawa</i>		
<b>Glace (2 scoops) :</b>	 	6,50
<i>Ashta, rose, pistachio, chocolate, vanilia, caramel, lemon, strawberry</i>		
<b>Iced Nougat</b>	 	7,50
<i>Iced Nougat with rose syrup</i>		



## Coffee and tea

Espresso	2,50
Espresso Double	5,00
Turkish coffee	3,00
Coffee with milk	3,00
White coffee	3,00
<i>Hot orange blossom water</i>	
Cappuccino	5,00
Tea	3,00
Mint tea	3,00
Tea with milk	3,50
Hot chocolate	3,00



# Red wines

<b>Ksara</b> <i>Réserve du couvent, Liban</i>	75 cl	25,50
<b>Ksara</b> <i>Prieuré, Liban</i>	75 cl	23,00
<b>Ksara</b> <i>Cuvée du printemps, Liban</i>	75 cl	23,00
<b>Ksara</b> <i>Château, Liban</i>	75 cl	55,00
<b>Kefraya</b> <i>Les Bretèches, Liban</i>	75 cl	36,00
<b>Coteau du Liban</b> <i>Rouge passion, Liban</i>	75 cl	26,00
<b>Château Oumsiyat</b> <i>Le Passionné, vin du Liban</i>	75 cl	38,00
<b>Cave Kouroum</b> <i>Petit noir, vin du Liban</i>	75 cl	23,00
<b>Nakad Château</b> <i>La cuvée de l'alouette, vin du Liban</i>	75 cl	25,00
<b>Areni</b> <i>Areni Rouge, Arménie</i>	75 cl	23,00
<b>Château Héritage</b> <i>Plaisir du vin, Liban</i>	75 cl	30,50
<b>Coteau de Kefraya</b>	75 cl	40,00
<b>Ixsir Altitude</b>	75 cl	45,00
<b>Nakad château</b> <i>Prestige des Coteaux</i>	75 cl	32,00

# Rosé wines

<b>Ksara</b> <i>Gris de gris, Liban</i>	75 cl	25,50
<b>Ksara</b> <i>Sunset, Liban</i>	75 cl	25,50
<b>Ksara</b> <i>Rosé de Ksara, vin du Liban</i>	75 cl	23,00
<b>Armenia Rosé</b> <i>Rosé, vin d'Arménie</i>	75 cl	23,00
<b>Coteau du Liban</b> <i>Rosé désir, vin du Liban</i>	75 cl	26,00
<b>Kefraya</b> <i>Rosé, vin du Liban</i>	75 cl	31,00

Chateau Ksara is the oldest winery in Lebanon and one of the country's best wines exported around the world. This tradition dates back to 1857 when Jesuit monks decided to produce top quality wine in the Bekaa region from French grape varieties. Today, the cellars are no longer Jesuits. Oenologists use state-of-the-art French techniques to produce excellent wine.

# White wines

<b>Ksara Château Blanc</b> <i>Château Blanc de Blanc, Liban</i>	75 cl	25,50
<b>Ksara</b> <i>Blanc de l'observatoire, Liban</i>	75 cl	23,00
<b>Ksara</b> <i>Merwah 2017, Liban</i>	75 cl	30,00
<b>Kefraya les Bretèches</b> <i>Blanc, Liban</i>	75 cl	31,00
<b>Coteaux du Liban</b> <i>Blanc finesse, Liban</i>	75 cl	26,00
<b>Arménia blanc</b> <i>Vin d'Arménie</i>	75 cl	23,00
<b>Kourtaki</b> <i>Vin résiné, Grèce</i>	75 cl	21,00

*Merwah is an ancient white grape variety, deeply expressed thanks to the formidable terroir of Lebanon. It had been used in the winemaking and production of Arak for centuries, it is a grape that the Jesuits who founded Ksara Castle in the mid-18th century, pioneers of viticulture in the Bekaa Valley, exploited a lot.*

*A pale yellow wine with greenish reflections. On the nose, it offers intense citrus flavors with white flowers and mineral notes. The palate is full of tropical fruit flavors with hints of guava, lime and summer melon, all balanced with fresh acidity. It has a good mid-palate with a lingering aftertaste.*

*Recommended with Lebanese Mezzes, fresh fish or shellfish.*

# Wine by pitcher or glass

<b>Pitcher wine, Red, White or Rosé (French wines)</b>	25 cl	7,00
	50 cl	9,00
<b>Vin Libanais</b>	Glass	5,50

# Digestifs

<b>Calvados</b>	4 cl	7,00
<b>Cognac</b>	4 cl	8,00
<b>Marie Brizard</b>	4 cl	7,00
<b>Liqueur</b> <i>Rose, banane ou 4 fruits</i>	4 cl	7,00
<b>Baileys</b>	4 cl	6,00
<b>Get 27</b>	4 cl	6,50
<b>Get 31</b>	4 cl	6,50
<b>Nectar de Kefraya</b>	4 cl	8,00

# Les saveurs du Liban et de l'Orient



La cuisine libanaise au coeur du Petit-Andely

**Vous avez aimé notre cuisine, dégustez-la chez vous grâce à notre service traiteur et les commandes en ligne à emporter !**



## Orders and reservations

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## Opening hours

Open from Wednesday to  
Sunday  
from 10 a.m. to 9h30 p.m

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