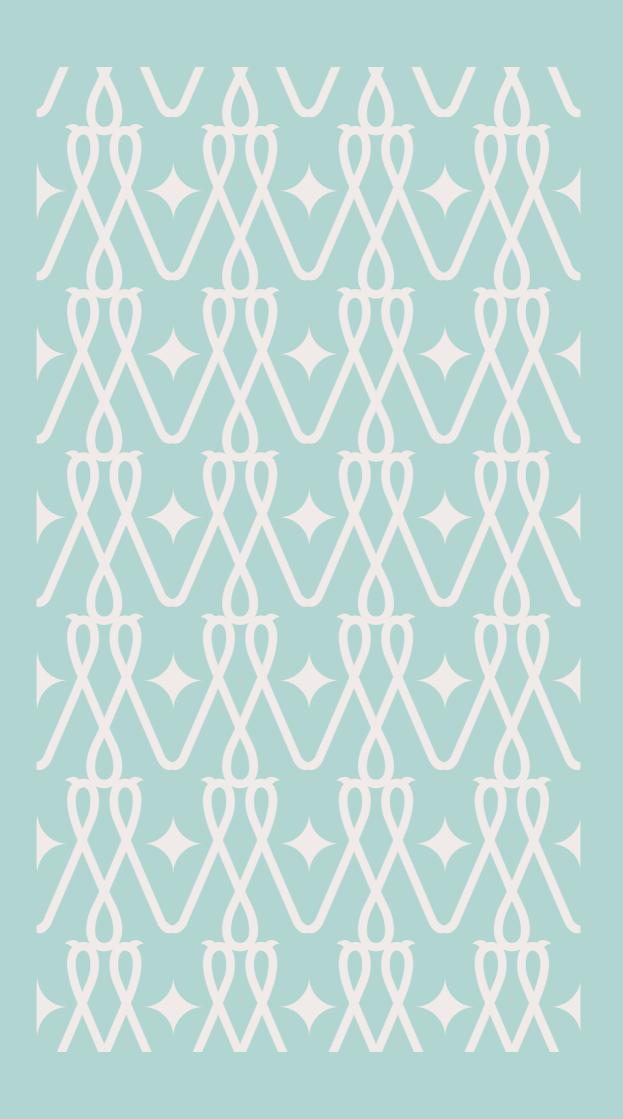




A WHIMSICAL — FRENCH ESCAPE



### **Starters**

### CREAMY MILLE-FEUILLE

\$18.00

mille-feuille, cream cheese, spinach mushroom, brie cheese, double berry jam

### **CORN RIBS**

\$6.00

deep fried corn ribs, parmesan snow, smoky sauce

### TRUFFLE FRIES

\$ 7.00

fries, parmesan, truffle sauce

### **CHICKEN TENDERLOIN**

\$9.00

fried chicken strips, honey mayo sauce

### POTATO MARINARA ARANCINI \$ 10.00

fried cheese potato balls, parmesan snow, red piccante sauce

### ROASTED SWEET POTATO

\$ 7.00

roasted sweet potato, wasabi mayo sauce

### MAC N CHEESE BRULÉE

cheesy mac with caramelized custard

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on top

### SHRIMP BAO BUN \$16.00

bao bun, shrimp, avocado, sweet chili sauce

### SHRIMP BONBON

Creamy mille-feuille

\$ 13.00

\$8.00

shrimp, tempura crepe, dynamite sauce

### Salads

### CHICKEN CAESAR SALAD

\$14.00

fried chicken breast, lettuce, parmesan, ceaser dressing

### **SALMON POKE**

\$20.00

marinated salmon, marinated tuna, japanese rice, carrot, baierose, avocado, pickled cabbage, edamame, cucumber, strawberry, and mango, special sauce

### **GREEK FUSION**

\$12.00

bell pepper, kale ,cucumber, tomato, red onion, stuffed olive, feta cheese balls, lemon mint sauce

### **RIBEYE**

\$22.00

black angus ribeye steak, tomato, caramelized onion, mixed greens, spinach, avocado, blue cheese, balsamic honey dressing

### **DORA MAAR**

\$18.00

baked vegetables (eggplant, carrot, zucchini, beetroot), mixed greens, burrata, chia pesto sauce



### **CEVICHE**

\$ 20.00

marinated tuna & salmon, cucumber, onion, avocado, tomato, crepe, creamy mayo wasabi

#### HOME YOGURT BOWL

\$ 16.00

greek yogurt, granola, dark chocolate, hazelnut, strawberries, pistachio, kiwi topped with maple syrup

### **ENDIVE ROQUEFORT**

\$17.00

white and red endives, crispy bacon, rockford chunks pecans, roquefort sauce, honey comb



## All day breakfast

### BACON AND EGG \$ 10.00

Pain de campagne, house bacon, poached eggs, roasted sweet potato, caramelized onions, avocado

### RICH OMELETTE \$15.00

pain de campagne, mushrooms, scrambled eggs, burrata, pesto sauce served with microgreens

### POPEYE'S OMELETTE \$ 12.00

pain de campagne, omelette, spinach, cream cheese, tomato, black beans, hollandaise sauce served with garden salad

### EASTERN EDITION \$ 11.00

platter of labne, makdous, cucumber, tomato, halloum, stuffed olives, mint, zaatar crepe, cheese crêpe

### SALMON EGG \$16.00

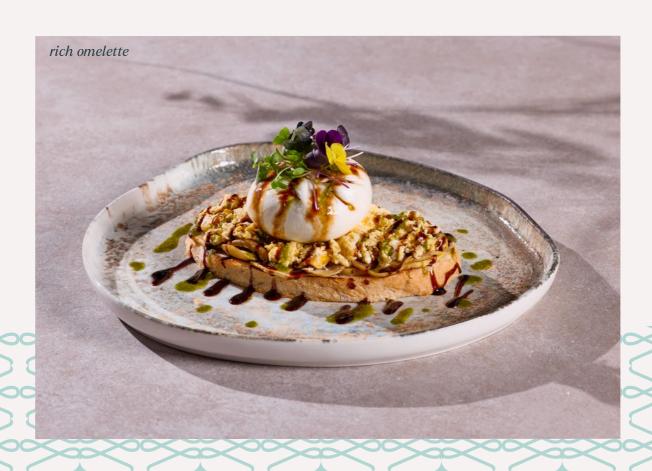
Pain de campagne, marinated salmon, poached eggs, avocado, hollandaise sauce, served with garden salad

### STEAK & FRANK \$ 19.00

black angus ribeye steak bites, creamy truffle mushrooms, frankfurter, smashed croissant, cheddar cheese, roasted sweet potato aside

### CROISSANT \$5.00

your choice of zaatar, cheese, chocolate, nature, almond



## Soups

PORCINI MUSHROOM CREAM \$8.00

three types of mushroom, served in a bread bowl

GRATINATED ONION SOUP \$ 9.00

onion, swiss cheese, served in a bread bowl

SHRIMP BISQUE \$ 9.00

sautéed shrimps served in a bread bowl





## Crepasta

SCAMPI \$ 17.00

shrimps, pink sauce picante, parmesan

NAPOLITANA \$8.00

tomato sauce, parmesan, basil

PRIMAVERA LASAGNA \$15.00

minced meat, mix cheese, tomato sauce, béchamel sauce

PRIMAVERA CANNELLONI \$14.00

grilled chicken, mixed veggies, mixed cheese, white creamy sauce

CHICKEN PESTO \$12.00

grilled chicken, creamy pesto sauce, parmesan on top







### **Plates**

### CLASSIC STEAK

\$ 24.00

Grilled stak, crêpe dough, baby potato, carrot, mushroom, zucchini, carrot purée, beetroot purée, fusion sauce

### **CHICKEN BREAST**

\$ 17.00

Grilled chicken breast, crêpe dough, baby potato, carrot, mushroom, zucchini, carrot purée, beetroot purée, fusion sauce

### Sandwiches

(served with french fries & salad)

\$ 16.00

### **BEEF SANDWICH**

ribeye steak, truffle creamy mushroom, caramelized onion, baby spinach, pickled cabbage, swiss cheese

\$14.00

### CHICKEN SANDWICH

grilled chicken breast, avocado, arugula, sundried tomato, pesto mayo sauce

\$17.00

### SURF AND TURF SANDWICH

ribeye steak, shrimps, arugula, crispy onions chives, spicy special sauce

### BLACK ANGUS BURGER

\$18.00

black angus meat, sautéed spinach, mushroom, grilled tomato, caramelized onion, cheddar cheese, special sauce

### **CLUB SANDWICH**

\$14.00

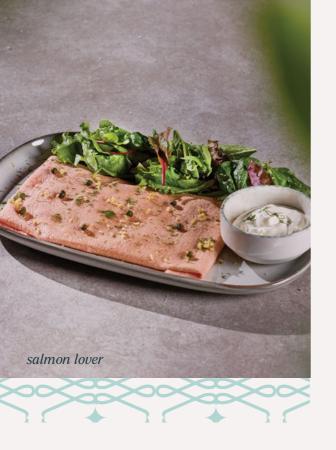
chicken, ham, omelette, cheese, pickles, tomato, lettuce, special sauce

### **VEGAN SANDWICH**

\$12.00

marinated grilled vegetables (eggplant, zucchini, mix bell pepper, mushroom), arugula, brie cheese, cream cheese, sundried tomato, glazed balsamic sauce





## Savory crêpes

### **CHICKEN PESTO**

\$13.00

grilled chicken, sundried tomato, parmesan snow, creamy pesto sauce

CLASSICO

\$8.00

mushroom, ham, mozzarella cheese

MR. GREEN

\$ 11.00

grilled veggies (eggplant, zucchini, carrot, mushroom), brie cheese, cream cheese, glazed balsamic sauce

#### SALMON LOVER

\$ 15.00

marinated salmon, cream cheese, baby spinach, capre, dill, lemon zest

#### **CREPIZZA**

\$12.00

mushrooms, pepperoni, ham, mozzarella cheese, olives, pizza sauce

#### **CORDON BLEU**

\$ 14.00

fried chicken strips, mushroom, cheese, ham, honey mustard



## Sweet crêpes

### FERRERO ROCHER

\$18.00

fererro rocher, white belgium chocolate, strawberry and mango

### **CHOCOLATE BANANA**

\$9.00

belgium milk chocolate, hazelnut cream, banana with hazelnut crunch

#### CHEESE CAKE

\$14.00

cream cheese, biscuit crumbles, white belgium chocolate and double berry jam

### KINDER LOTUS

\$13.00

lotus crumble, kinder bueno spread, brownies, banana, whipped cream, belgium milk chocolate



#### **SUMMER RAINBOW**

\$14.00

mix of Belgium chocolate (ruby, dark, milk & white), crispy rice, mix dry fruits

### LOADED MARSHMALLOW

\$ 11.00

chocolate spread, mixed smarties, marshmallow



### Non chocolate

CRÊPE SUZETTE \$ 6.00

flamed triple sec, orange with powdered sugar

APPLE CINNAMON \$ 6.00

caramelized apples, cinnamon, peanut butter and brown sugar

PISTACHIO OSMALIYE \$ 12.00

crispy osmaliye, barbe de pap, pistachio cream, pistachio nuts

HALAWI TRADITION \$ 9.00

halawi, banana, carob molasses, almond flakes



### **Desserts**

ICE CREAM (3 SCOOPS) \$ 7.00

chocolate, vanilla, strawberry

HEAVEN SET \$35.00

mini pancakes, crêpe roll, brownies, marshmallow, banana, strawberries, kiwi served with dark chocolate, white chocolate, pistachio cream, jam, caramel sauce, ruby sauce, honey

CAVIAR TIRAMISU \$8.00 your choice of flavored (coffee, mango, or passion fruit)



## Hot drinks

TEA BOX	\$ 3.50	LATTE	\$ 4.00
ESPRESSO	\$ 3.00	AMERICANO	\$ 3.50
TURKISH COFFEE	\$ 2.50	WHITE HOT CHOCOLATE	\$ 6.00
WHITE COFFEE	\$ 2.50	HOT CHOCOLATE	\$ 6.00
CAPPUCCINO	\$ 4.00		



## Cold drinks

# Spritzes

SOFT DRINKS	\$ 3.00	PROSECCO GLS	\$ 9.00
LARGE WATER	\$ 2.50	REGULAR SPRITZ GLS	\$8.00
SMALL WATER	\$ 1.50	PREMIUM SPRITZ GLS	\$ 12.00
ENERGY DRINK	\$ 4.00	REGULAR SPRITZ BTL	\$ 65.00
FRESH JUICES	\$ 5.00	PREMIUM SPRITZ BTL	\$ 95.00
(orange and lemonade)		ALMAZA BEER	\$ 5.00
SPARKLING WATER	\$ 3.50		



\$ 9.00 \$ 9.00 \$ 9.00 \$ 7.00

## Mocktails

DOUBLE BERRY MOJITO
PISTACHIO MATCHA MINT
CHEESE CAKE CLOUD
CHOCOLATE MILK SHAKE



## Cocktails

APEROL SPRITZ	\$ 8.00
GIN BASIL	\$8.00
MARGARITA	\$ 9.00
NEGRONI	\$ 9.00
MOJITO	\$8.00
ESPRESSO MARTINI	\$ 10.00
PASSION FRUIT MARTINI	\$ 12.00
BLUE HEAVEN	\$ 14.00
RED ISLAND	\$14.00

## Wine

IMPORTED		LOCAL	
by glass	\$ 11.00	by glass	\$ 7.00
by bottle	\$ 36.00	by bottle	\$ 28.00

