

# Soups, Salads & Starters

 Pumpkin Soup Cream of pumpkin soup	15.00
Tomato Soup Classic tomato soup with whipped cream topping	15.00
 Celery Soup Cream of celery soup	20.00
Insalata Mista Lettuce, tomatoes, cucumbers, carrots and spring onions tossed in fine Italian dressing	20.00
Feta Cheese and Lettuce Plate Tossed green salad with walnuts sprinkled with Feta cheese and dressed with balsamic vinegar and olive oil	25.00
Chef's Salad Classic tossed salad with roast beef, chicken, cheese, eggs and olive oil	30.00
Calamari Salad Marinated calamari strips tossed in Oriental dressing	35.00
 Hommus Traditional Lebanese dish made of chick peas, lemon juice, garlic, olive oil and served with Baladi bread	10.00
 Baba Ghannough Roasted eggplant mixed with sesame sauce, parsley, garlic and served with Baladi bread	10.00
Daoud Basha Deep fried minced meat balls served with a refreshing yoghurt sauce and Baladi bread	15.00
 Cole Slaw Shredded green or red cabbage mixed with minced onion and carrots served with a delicious vinaigrette sauce	15.00
 Salade Niçoise French salad made with tuna, green beans, boiled eggs, tomatoes, onions, capers and potatoes	30.00
 Tabouleh Salad Mixed Borghol with shredded mint, tomatoes, parsley and onions	10.00
 Ceasar Salad Shredded red cabbage with chicken	30.00
 Spring Roll Homemade stuffed spring roll	25.00

## Pasta & Vegetarian

	<b>Spaghetti alla Puttanesca</b> Spaghetti served with a classic sauce made with tomatoes, capers, olives and anchovies	25.00
	<b>Spaghetti al Frutti di Mare</b> Spaghetti with a rich seafood sauce served in foil	42.00
	<b>Penne alla Trenoo</b> Pasta served with a yellow creamy cheese sauce	25.00
	<b>Penne with Cream Curry Sauce</b> Pasta served with a classic curry sauce	30.00
	<b>Tagliatelle al Pesto</b> Tasty butter and pesto sauce	30.00
	<b>Farfalle with Tuna and Mushrooms</b> Rich creamy tuna and mushroom sauce	35.00
	<b>Popeye's Plate</b> Spinach and fried eggs served with roast potatoes	20.00
	<b>French Omelette with Fresh Mushrooms</b> Traditional French omelette made with mushrooms and combined with cream	25.00

## Fish & Sea food

 <b>Fish Fillet with ginger and lemon sauce</b> 40.00 Fish fillet served with creamy ginger butter lemon sauce and rice
 <b>Fish Fillet with vegetable and mozzarella</b> 40.00 Fish fillet served with vegetables topped with mozzarella
<b>Fish Tagine</b> 45.00 Cubes of boneless fish mixed with vegetables and herbs cooked in the oven in a traditional Tajine pot and served with Egyptian brown rice
<b>Calamari Tagine</b> 45.00 Calamari strips mixed with vegetables and herbs, cooked in the oven in a traditional Tajine pot and served with Egyptian brown rice
<b>Mexican Style Calamari</b> 45.00 Calamari strips tossed in a spicy tomato sauce with onions and mixed peppers served with a bed of rice
<b>Beer Batter Coated Calamari</b> 45.00 Crispy calamari strips served with tartar sauce and French fries
 <b>Shrimps Curry</b> 97.00 Sautéed jumbo shrimps tossed in curry sauce and served with mixed vegetables and rice
<b>Garlic Shrimps</b> 94.00 Sautéed jumbo shrimps with a classic butter and garlic sauce served with white rice
 <b>Mixed Grill Sea Food</b> 95.00 Selection of mixed grill sea food served with French fries



## Chicken and Meat

	<b>Picata à la Milanese</b> Pan fried Veal Escalope Milanese style served with pasta	60.00
	<b>Picata à la Mushroom</b> Pan fried Veal Escalope topped in a mushroom sauce served with Basmati rice	65.00
	<b>Zurcher Geschnetzeltes</b> Sautéed veal strips coated in creamy sauce and served with potatoes Rösti	42.00
	<b>Cordon Bleu</b> Traditional breaded veal escalope stuffed with beef ham and cheese served with French fries	60.00
	<b>Beef Stroganoff</b> Traditional beef fillet strips with mushrooms and cream served with pasta	60.00
	<b>Beef Curry</b> Beef fillet cubes combined with the best ingredients of the Far East served with white rice	70.00
	<b>Chicken Orange sauce</b> Traditional chicken fillet topped in a orange sauce served with white rice	45.00
	<b>Chicken Stroganoff</b> Traditional chicken fillet strips with mushroom and cream served with pasta	45.00
	<b>Picata à la Chicken</b> Pan fried Chicken topped in a mushroom sauce served with white rice	45.00

## Our steak specialties

Sirloin Steak	(180g.) 45.00
Grilled sirloin steak served with fine herb butter, seasonal vegetables and French fries	(220g.) 50.00

For an additional 15.00LE, add one of the following sauces:  
mustard, blue cheese, black pepper or mushroom

Tournedos of Beef Fillet (160g.)*	72.00
Best part of beef fillet served with mustard sauce	
 Beef Balsamic (220g.)*	100.00
Beef fillet with a sauce based on balsamic vinegar	
 Beef à la menthe (220g.)*	95.00
Beef fillet with a hint of mint	
Beef Fillet with Roquefort (220g.)*	100.00
Beef fillet smothered in blue cheese sauce	
Steak au Poivre (220g.)*	100.00
Classic beef fillet covered with creamy pepper sauce	
Beef Dijonnaise (220g.)*	100.00
Sautéed beef fillet with creamy Dijon mustard sauce	
Beef Fillet with Herb Butter (220g.)*	90.00
Grilled beef fillet with fine herb butter	
Beef Fillet with Mushrooms (220g.)*	95.00
Pan fried beef fillet smothered in creamy mushroom sauce	

\* All steaks are served with seasonal vegetables and a choice of either French fries, rice, baked potatoes with sour cream or mashed potatoes

## Desserts

*All our desserts are homemade and fresh*

Fruit salad	20.00
Traditional fruit salad made of seasonal fruits	
Crème brûlée	30.00
Smooth custard with caramelized topping	
Cheese cake	30.00
With mango sauce and strawberry fruit	
 Chocolate Truffle Cake	20.00
Chocolate Pie and coco powder and sauce chocolate and sauce caramel	
 Crêpe Apple	30.00
Homemade crêpe filled with fresh cooked apple topped in chocolate sauce	
 Cream Mouseline	30.00
Served with strawberry sauce and mango sauce	
Nougat glacé	25.00
Meringue with fresh cream and mixed fruit	
Ice Cream Combo	16.00
Three scoops of mixed ice cream	



Items marked with this logo are new on the menu

## Beverages

### SOFT DRINKS

Coke, Fanta, Sprite, Diet Coke	10.00
Soda, Tonic	10.00
Sparkling Water	10.00
Mineral Water (1,5l.)	10.00
Bottled Juice (mango, guava, orange, pineapple)	8.00

### BEER

Stella (0,5l.)	12.00
Sakara (0,5l.)	15.00
Heineken (330ml.)	15.00

### WINE (local)

Red, White, Rose	(glass)	16.00
Red, White, Rose	(bottle)	90.00
Sharazade	(bottle)	90.00
Grand Marquis	(bottle)	120.00
Cape Bay	(glass)	30.00
	(bottle)	135.00

### TEA and COFFEE

Tea	10.00
Nescafe	10.00
Espresso	12.00
Cappuccino	15.00
Milk (hot / cold)	10.00
Chocolate (hot / cold)	15.00