

## MARE NOSTRUM

Choice of salads from our salad bar

### STARTERS

#### LEBANESE SPECIALITY

**Hummus** (chick pea purée, tahini sauce, garlic, lemon and olive oil), **Lamne** (Milk and jocoque), **Tabouli** (parsley, tomato, onion, lemon crushed wheat and olive oil) and **Aubergines with sesame sauce** (aubergine purée, chick-peas, lemon and tahini sauce).

#### TUNA CARPACCIO

Marinated tuna Carpaccio decorated with pepper, lettuce and egg.

#### MIXED CARPACCIO

Salmon, tuna, prawn and octopus Carpaccio.

#### GREEK SALAD

Tomato, cucumber, feta cheese, lettuce, black olives, black pepper

#### ENDIVES WITH ROQUEFORT SAUCE

Spinach, endives, nuts, watercress, cherry tomato, tomato and Roquefort dressing

#### PEPPER SALAD

Red peppers, green peppers, yellow peppers, black olives, lettuce and olive oil

#### VEGETABLE STRUDEL

Pastry filled with vegetables and cream cheese

#### VEGETARIAN MOUSAKA

Aubergine pie, white onion, olive oil, tomato and pumpkin purée

### SOUPS

#### LOBSTER BISQUET

Delicious lobster cream soup with a touch of brandy

#### CHESTNUT CREAM SOUP

Cream soup prepared from a chicken stock and mixed with the traditional chestnuts

#### CELERY CREAM SOUP

Cream soup prepared from a chicken stock with celery and roquefort cheese.

### MAIN DISH

#### DUCK A L'ORANGE

Slices of grilled duck breast with boiled vegetables

#### PEPPER SIRLOIN STEAK

Grilled sirloin flambé with a pepper sauce

#### CHICKEN KEBABS

Chicken kebabs with peppers, onion, bay leaf and garlic sauce

#### LAMB IN GREEN MINT SAUCE

Lamb served on roasted peppers with mint sauce

#### VEGETARIAN COUSCOUS

Couscous with pumpkin, mushrooms and peppers

#### PRAWNS WITH PARSLEY AND BASIL SAUCE

Grilled prawns served on sautéed pasta

#### TUNA FILLET WITH YOGHURT SAUCE

Tuna fillet served with a light yoghurt sauce

### DESSERTS

BAKED PEARS

BAKLAVA (DRY FRUITS CAKE)

GILAGI (PRUNE CAKE)

CREME BRULÉ

CHOICE OF ICE-CREAM

PEPPERED FLAMBÉ STRAWBERRIES