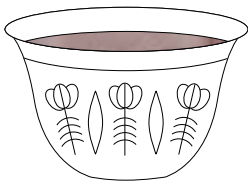


SURSOCK MUSEUM RESTO



Ask for our Sunday brunch menu

by **Joanna's Table**

NIBBLES

- A dozen mini-kebbeh** 16,000
V **A dozen mini-fatayer** 14,000
V · GF · DF **Seasonal crudités and dips** 12,000
V · GF · DF **Homemade potato chips** 5,000

SOUPS

When winter comes

A MUST-TRY

- V **Mediterranean tomato-thyme tart** 18,000
Thin-crust, baked à la minute
Served with seasonal baby greens

FURTHER EAST

- V · GF · DF **Edamame** 10,000
Gyoza 24,000
Shrimp · Mushroom · Pork
V · GF · DF **Vegetarian summer rolls** 17,000
Rice noodles, cucumber, carrot, peanuts, mint
Avocado dip · Peanut sauce · Sweet and sour sauce

SANDWICHES

IN A BUN

- Spicy shrimp slider** 25,000
Sun-dried tomato, hot chili sauce

IN SOURDOUGH BREAD

- Crispy roast beef** 25,000
Slow-roasted filet, seasonal greens,
caramelized onions, mushrooms, thyme-tomato confit
Optional: Homemade mayonnaise · Gluten-free bread

IN PUMPERNICKEL BREAD

- Home-cured salmon** 28,000
Avocado, cream cheese, chives,
purple onion, caper berries

MARKOUK BREAD WRAPS

- Msakhan chicken wrap** 19,000
Pulled chicken breast, onion,
sour pomegranate molasses, sumac
V **Labneh wrap** 14,000
Sun-dried tomato, fresh mint,
Lebanese black olives, extra virgin olive oil
V · DF **Green falafel and fattoush wrap** 17,000
Mini falafel, crispy chick peas, tomato,
cucumber, purslane, mint, lettuce, sumac
extra virgin olive oil, lemon and tahini sauce
V · DF **Grilled vegetable wrap** 17,000
Eggplant, zucchini, sweet red pepper, tomato, hommos
Served with sweet red pepper and basil pesto dips

SALADS

- V · DF **Fattoush and green falafel** 18,000
Our take on falafel over crispy chick peas, tomato
cucumber, purslane, mint, lettuce, sumac,
extra virgin olive oil, lemon and tahini sauce
V · GF · DF **Sucrine hearts salad** 15,000
Seasonal garnish, lemon-oil dressing
DF **Fresh tuna salad** 32,000
Seared red tuna, boiled potato, green beans,
mange-tout, sucrine lettuce, pesto sauce
V · GF **Mediterranean white beans salad** 18,000
Tomato, feta, purple onion,
extra virgin olive oil and lemon
GF · DF **Seared beef salad** 28,000
Thinly sliced seared beef filet, seasonal greens,
pomegranate or Asian dressing
V · GF · DF **Peanut and noodle salad** 20,000
With chicken or shrimp +5,000
Rice noodles, cucumber, carrot,
peanuts, mint, peanut sauce

DINNER TIME

- GF · DF **Baby lamb shanks** 55,000
Sauteed seasonal baby vegetables, potatoes
GF · DF **Baked salmon** 48,000
Sesame rice, sauteed seasonal baby vegetables,
caper-lemon sauce
Have it Joanna's way if you want an adventure
GF · DF **Aged prime filet** 45,000
Sauteed seasonal baby vegetables, potatoes
Ask for your bearnaise or pepper sauce
GF · DF **Spaghetti alla puttanesca** 25,000
Homemade tomato sauce, Lebanese olives
With Burrata +15,000

DESSERTS

- V **Oriental sweetness** 10,000
Ashtalieh with orange syrup · Moghleh
- V · GF · DF **Summery fresh fruit salad** 10,000
- V **Moist chocolate cake** 12,000
Vanilla ice cream
- V **Cake of the day** 8,000
- V **Large cookie of the day** 6,000
- V **Seasonal fruit tart** 10,000
Apricot, fig, cherry...
Whipped cream on the side
- V **Lemon tart** 10,000
- V **Seasonal fruit crumble tart** 10,000
Whipped cream on the side
- V · DF **Sweet and healthy** 10,000
*Homemade almond or cashew nut butter, debs,
fresh fruits, sourdough and pumpernickel bread*

ICE CREAM

- By the jar** 7,000
*Lemon · Mulberry · Amareddine · Mango
Chocolate sorbet · Pistachio · Sahlab*
- Sahlab ice cream, ghazl el banet** 12,000
- Chocolat mou** 15,000
Mini chocolat mou 10,000
*Crunchy caramelized nuts, cornflakes,
whipped cream, chocolate sauce*

JUICES AND SMOOTHIES

- Freshly squeezed seasonal fruits** 8,000
- Toot** 6,000
Mulberry syrup, crushed ice
- Fresh lemonade** 7,000
With or without mint
- Fresh lime-ginger lemonade** 12,000
- Toot-zanjabeel lemonade** 12,000
*Mulberry syrup, sun-dried mulberry,
fresh ginger, fresh lemon juice*
- Seasonal fruit smoothies** 10,000
Ask for today's
- Strawberry dream smoothie** 12,000
Strawberry, banana, milk
With almond milk +1,000
- Banana-almond smoothie** 12,000

COFFEE

- Arabic** 6,000
With or without cardamom
- Espresso** 6,000
-  **Double espresso** 8,000
- Cappuccino** 7,000
- Caffé latte** 7,000
- American** 8,000
- Affogato** 9,000
*A vanilla ice cream scooped topped
with a shot of hot espresso*
- Iced espresso** 8,000
Double espresso, crushed ice
- Iced American coffee** 6,000
- Iced frappuccino** 9,000
Frozen espresso, milk, sugar
- Iced mochaccino** 10,000
A frappuccino with a dose of French chocolate

HOT CHOCOLATE

- The traditional** 7,000
Our way +2,000
With marshmallows and whipped cream

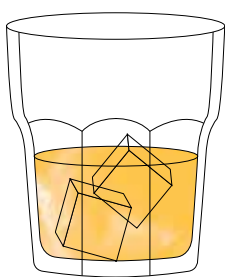
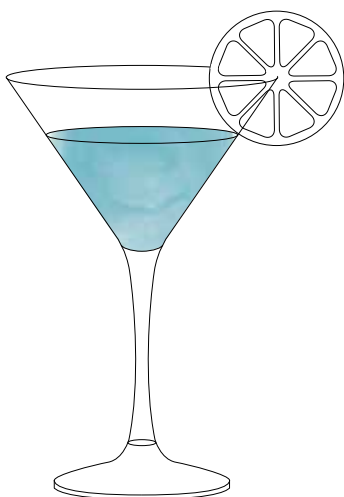
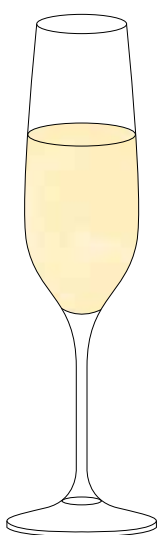
TEAS AND INFUSIONS

- Café blanc** 6,000
*The traditional Lebanese
hot orange blossom water beverage*
- Canarino** 6,000
The traditional Italian hot lemon beverage
- Mint tea** 6,000
- Awān loose leaf tea** 8,000
Please ask for the Sursock Museum Resto selection
- Homemade iced tea** 10,000

V Vegetarian · GF Gluten-free · DF Dairy-free

Prices are in Lebanese Pounds and are inclusive of service and 10% VAT

SURSOCK MUSEUM RESTO



AU VERRE

Prosecco	18,000
Vins libanais du jour, rouge et blanc	12,000
Vins français du jour, rouge et blanc	15,000

BULLES

CHAMPAGNE

Laurent-Perrier Brut	180,000
Laurent-Perrier Rosé Brut	330,000
Louis Roederer Brut	185,000

SPUMANTE

Prosecco Valdobbiadene 2014	92,000
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VINS DU LIBAN

ROUGE

Ixsir Altitude	58,000
Château Ksara 2011	62,000
Château Kefraya 2009	65,000
La Renaissance 2008	85,000
Atibaia 2010	153,000

BLANC

Ixsir Altitude Blanc	42,000
Ksara Chardonay	58,000

ROSÉ

Ixsir Altitude Rosé 2014	42,000
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VINS DE FRANCE

ROUGE, BORDELAIS

APPELLATIONS RÉGIONALES

Château Haut-Sociendo 2010	78,000
<i>AC Premières Côtes de Blaye</i>	

SAINT-ESTÈPHE

Château Morin 2011	95,000
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PAUILLAC

Château Batailley 2008, 5^e Cru Classé	340,000
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MARGAUX

Ségla 2008	244,000
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MEDOC

Château Vieux Robin «Bois de Lunier» 2010	105,000
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HAUT-MEDOC

Château Cap de L'Ousteau 2010	75,000
Château Beaumont 2011	95,000

PESSAC-LEOGNAN

Château Haut-Brion 2004, 1^{er} Cru Classé	2,400,000
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ROUGE, BOURGOGNE

APPELLATIONS RÉGIONALES

Bourgogne 2011	88,000
Laforêt 2013, Pinot Noir	90,000
<i>Joseph Drouhin</i>	

CÔTE DE NUITS

Gevrey-Chambertin 2012	195,000
<i>Bouchard Père & Fils</i>	

Vosne-Romanée 2012	365,000
<i>Domaine d'Eugénie</i>	

BLANC, BOURGOGNE

CHABLISIEN

Chablis 2014	85,000
<i>Domaine Séguinot-Bordet</i>	

ROSÉ, PROVENCE

Château Peyrassol	70,000
<i>AOC Côtes de Provence</i>	

VIN D'ITALIE

BLANC, PIÉMONT

Gavi di Gavi 2014	125,000
<i>Marchesi di Barolo</i>	

COLD DRINKS

Sodas	4,500
Sohat (33 cl)	3,000
Sohat (1L)	6,000
Perrier	5,000
San Pellegrino (1L)	8,000

BEER

Almaza	9,000
961	9,000

COCKTAILS

Check the blackboard for the cocktail of the day

Margarita	15,000
Mojito	18,000
Caipirinha	18,000
Moscow Mule	22,000
Vodka Orange	18,000
Bloody Mary	18,000
Toot-zanjabeel vodka	15,000
<i>Mulberry syrup, sud-dried mulberry, fresh ginger, fresh lemon juice</i>	

SPIRITS

Arak	12,000
Martini Rosso/Bianco	15,000

SCOTCH WHISKY

Regular	15,000
Premium	25,000
Jura Superstition	28,000
Glenfiddich 15 Y	35,000
Glenfiddich 18 Y	45,000
Dalmore 12 Y	32,000
Dalmore Cigar Malt	60,000
Macallan Fine Oak 18 Y	90,000

JAPANESE WHISKY

Nikka All Malt	24,000
Nikka Coffey Malt	35,000
Nika Miyagikyo 12 Y	65,000

COGNAC

VSOP	25,000
Hine Cigar Reserve	67,000

GIN

Hendrick's	23,000
Gin Mare	28,000
<i>A Mediterranean gin from Spain</i>	

VODKA

Regular	15,000
Premium	25,000
Grey Goose	30,000
Belvedere	30,000
Tito's Handmade Vodka	25,000
<i>A smooth vodka from Austin, Texas</i>	
Fair Quinoa Vodka	40,000

RUM

Bacardi	15,000
Sailor Jerry Spiced Rum	15,000
Fair Belize Rum	20,000
Appleton Estate 12 Y	27,000

Ask for our cigar selection

Resto and its splendid garden welcome you daily from 10:00 to 1:00.
Enjoy breakfast, lunch and dinner, or simply tea, coffee and desserts.
Closed on Tuesdays.

Your enjoyment supports the Museum's mission and programs.
www.sursock.museum