

RESTO

SURSOCK MUSEUM

BY CAT & MOUTH

LUNCH AND DINNER

MEZZE TRAYS

Levantine 28 ⁰⁰⁰ <i>Four pieces of</i> Kebbeh sajieh Walnut, bellpepper, onion	Lebanese 24 ⁰⁰⁰ <i>Four pieces of</i> Kebbeh Fatayer bi sbenegh Spinach pies Rkakat bi jebneh Cheese rolls Hommos	Vegetarian Lebanese 25 ⁰⁰⁰ <i>Daily assortment of four seasonal leaf, vegetable, or bean dishes, cooked in olive oil</i> Hindbeh Chicory leaves Bemieh Okra Msakaat batenjen Eggplant Loubieh Green beans Fasoulia arida Broad beans Foul... Fava beans...
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SALADS AND STARTERS

Ask for today's specials

Seasonal greens salad 15 ⁰⁰⁰ Market vegetables and fruits, pomegranate dressing	Sautéed wild mushrooms 22 ⁰⁰⁰ Green onions, parsley, lemon, olive oil
Beetroot and rocca salad 13 ⁰⁰⁰ Caramelized beets and herbs, mustard vinaigrette	Peppered and seared carpaccio 37 ⁰⁰⁰ Beef filet, mixed greens, fresh thyme condiment
Chicken-sumak salad 20 ⁰⁰⁰ Baby spinach, wild rocca, crispy broccoli and cauliflower, red beans, colatura dressing	Fish tajine 22 ⁰⁰⁰ Tomato confit, parsley, radish garnish
	Grilled local octopus 33 ⁰⁰⁰ Broad beans salad
	Shrimp-avocado chop 35 ⁰⁰⁰ Coriander, lemon, olive oil

MAIN DISHES

Sea bass filets a la plancha 42 ⁰⁰⁰ Wilted seasonal greens, parsley-lemon-oil sauce	Cheeseburger 29 ⁰⁰⁰ Kashkaval cheese, caramelized onions, minute-pickled cucumbers Garlic-parsley sautéed potatoes
Rosemary-pomegranate chicken 27 ⁰⁰⁰ Grilled whole eggplant, smashed grilled potatoes, celery	Grilled bacon 5 ⁰⁰⁰
Seared beef filet 59 ⁰⁰⁰ Olive oil and lemon marinade, smashed grilled potatoes, celery, wild fennel seeds tomato tartare	Pasta of the day 21–24 ⁰⁰⁰
	Daily dish 21–24 ⁰⁰⁰ Except Sundays

ALL-DAY SANDWICHES

Served with a seasonal greens side salad

Grilled cheese kaak 16 ⁰⁰⁰ Feta, olives, fresh mint, olive oil Shanklish, tomato, onion, olive oil	Smoked salmon and avocado 23 ⁰⁰⁰ Cream cheese, coriander, lemon slices, on pain de campagne
Grilled ham and cheese kaak 21 ⁰⁰⁰ Jambon blanc, Kashkaval cheese	Grilled chicken 19 ⁰⁰⁰ Bacon, hard-boiled egg, tomato, coriander, mayonnaise, mustard, on pain de campagne
Goat cheese 18 ⁰⁰⁰ Salsa verde: parsley, coriander, thyme, mint, chives, olive oil, on pain de campagne	

All prices are in Lebanese Pounds and include 11% VAT

DAILY BREAKFAST *Ask for today's cakes, pies and other goodies*

Served from 10:00 am to 11:30 am

Lebanese tray 20 ⁰⁰⁰	Assorted mini-croissants 8 ⁰⁰⁰
Labneh, olive oil, mint leaves	Traditional, thyme, cheese, chocolate
Feta cheese in zaatar-mint olive oil	Artisanal jam assortment 12 ⁰⁰⁰
Tomato and olives, olive oil	Lebanese bread or toasts, butter
Crispy zaatar bites	Khcheif fruit salad 14 ⁰⁰⁰
Lebanese bread	Amareddine, dry apricot and prune, fresh fruits of the day, almonds, pistachio, fresh orange juice
Sumak sunny-side-up eggs 12 ⁰⁰⁰	Juices and lemonades 7 ⁰⁰⁰
Tomato, fresh mint leaves, olives	Orange, grapefruit, carrot, apple...
Lebanese bread	Lemonade, minted lemonade
Thyme pancakes 12 ⁰⁰⁰	Seasonal fruit smoothie 9 ⁰⁰⁰
Labneh, tomato, fresh mint leaves, olives	

SUNDAY BRUNCH

Served from 10:00 am to 3:00 pm

EGGS

Awarma lamb confit sunny-side up 16 ⁰⁰⁰	
Tomato, fresh mint leaves, olives	
Lebanese bread	
Sumak sunny-side-up 12 ⁰⁰⁰	
Tomato, fresh mint leaves, olives	
Lebanese bread	
Feta cheese and tomato omelet 14 ⁰⁰⁰	
Seasonal greens side salad	
Toasts	
Open-face vegetables omelet 12 ⁰⁰⁰	
<i>Whole eggs or egg white</i>	
Seasonal greens side salad	
Toasts	
Eggs Benedict 25 ⁰⁰⁰	
Poached eggs, grilled ham, hollandaise sauce over a toasted English muffin	
Fresh tomato, seasonal greens side salad	

SANDWICHES

Smoked salmon bagel 25 ⁰⁰⁰	
Cream cheese, tomato, chives	
Seasonal greens side salad	
Cheeseburger 29 ⁰⁰⁰	
Kashkaval cheese, caramelized onions, minute-pickled cucumbers	
Garlic-parsley sautéed potatoes	
Grilled bacon 5 ⁰⁰⁰	

SWEET TOOTH

Artisanal jam assortment	
Lebanese bread or toasts, butter 12 ⁰⁰⁰	
Bagel, cream cheese 14 ⁰⁰⁰	
Pancakes of your choosing 14 ⁰⁰⁰	
Artisanal jam assortment, butter	
Seasonal fruits, maple syrup	
Chocolate, banana, marshmallows	
Khcheif fruit salad 14 ⁰⁰⁰	
Amareddine, dry apricot and prune, fresh fruits of the day, almonds, pistachio, fresh orange juice	

FRESH FRUIT BEVERAGES

Juices and lemonades 7 ⁰⁰⁰	
Orange, grapefruit, carrot, apple...	
Lemonade, minted lemonade	
Seasonal fruit smoothie 9 ⁰⁰⁰	

BRUNCH COCKTAILS

Bloody Mary 17 ⁰⁰⁰	
Vodka, tomato juice, Worcestershire	
Virgin Mary 8 ⁰⁰⁰	
Tomato juice, Worcestershire	
Kir 18 ⁰⁰⁰	
Crème de cassis, white wine	
Mimosa 18 ⁰⁰⁰	
Prosecco, orange juice	

Our food is made from locally-grown produce, locally-fished seafood, and traditional Lebanese mouneh preserves.

Our artisanal jam assortment varies and may include apricot, fig, apple, quince, pumpkin, bitter orange...

DESSERTS *Ask for today's cakes, pies and other goodies*

Four Lebanese treats	16 ⁰⁰⁰	Halawa melt	18 ⁰⁰⁰
Meghleh		Sahlab ice cream scoop	
Powdered rice pudding, cinnamon, anise, almonds, pistachio		Chocolate melt	18 ⁰⁰⁰
Riz b'haleeb		Vanilla and caramelized almond ice cream scoop	
Rice pudding, orange blossom and rose waters, jam of the day		Tarte fine aux pommes	18 ⁰⁰⁰
Ashtalieh		Vanilla ice cream scoop	
Cream pudding, orange blossom and rose waters, dried fruits		Baba au rhum	12 ⁰⁰⁰
Sahlab ice cream		Whipped cream	
Gum arabic milk cream, orange blossom and rose waters, white cotton candy		Ice cream by the scoop	6 ⁰⁰⁰
Khcheif fruit salad	14 ⁰⁰⁰	Knefeh cheesecake, ashta cream... Chocolate, vanilla, salted caramel...	
Amareddine, dry apricot and prune, fresh fruits of the day, almonds, pistachio, fresh orange juice		Sorbet by the scoop	7 ⁰⁰⁰
		Rose, amareddine apricot, jellab... Red fruit of the season, lemon...	

BREWED AND INFUSED

Café blanc	5 ⁰⁰⁰	COFFEE	
Ginger	10 ⁰⁰⁰	Lebanese coffee	5 ⁰⁰⁰
Fresh mint	6 ⁰⁰⁰	With or without cardamom	
Curcuma	10 ⁰⁰⁰	Espresso	6 ⁰⁰⁰
Ice tea	9 ⁰⁰⁰	Double espresso	8 ⁰⁰⁰
DAMMANN TEA		Macchiato	7 ⁰⁰⁰
HERBAL		Latte	8 ⁰⁰⁰
Chamomile	10 ⁰⁰⁰	Cappuccino	9 ⁰⁰⁰
Verveine	9 ⁰⁰⁰	French press	8 ⁰⁰⁰
WHITE		COLD	
Pai Mu Tan	10 ⁰⁰⁰	Espresso fredò	10 ⁰⁰⁰
GREEN		Iced and shaken	
Jasmine	9 ⁰⁰⁰	Cappuccino fredò	12 ⁰⁰⁰
Sencha Fukuyiu	10 ⁰⁰⁰	Iced and shaken	
BLACK		Affogato	10 ⁰⁰⁰
Strong Breakfast	9 ⁰⁰⁰	Vanilla ice cream	
Darjeeling	9 ⁰⁰⁰	Cold brew	7 ⁰⁰⁰
Earl Grey Yin Zhen	9 ⁰⁰⁰	HOT CHOCOLATE	9 ⁰⁰⁰
4 Fruits Rouges	9 ⁰⁰⁰	Whipped cream, marshmallows	2 ⁰⁰⁰

COLD DRINKS

Mineral water	33 cl	4 ⁰⁰⁰
	1 l	7 ⁰⁰⁰
Sparkling water	40 cl	6 ⁰⁰⁰
	1 l	11 ⁰⁰⁰
Perrier	20 cl	7 ⁰⁰⁰
San Pellegrino	75 cl	11 ⁰⁰⁰
Tonic and soda waters		5 ⁰⁰⁰
Soft drinks		6 ⁰⁰⁰

BEER

Local	8 ⁰⁰⁰
Imported	10–12 ⁰⁰⁰

FRESH FRUIT BEVERAGES

Juices and lemonades	7 ⁰⁰⁰
Orange, grapefruit, carrot, apple... Lemonade, minted lemonade	
Seasonal fruit smoothie	9 ⁰⁰⁰

RED WINE

LEBANON	<i>Glass</i>	<i>Bottle</i>	FRANCE	<i>Glass</i>	<i>Bottle</i>
Ixsir Altitudes Rouge Grande Réserve	9 ⁰⁰⁰	55 ⁰⁰⁰ 80 ⁰⁰⁰	RHÔNE Côtes du Rhône 2015 Domaine de la Janasse	18 ⁰⁰⁰	100 ⁰⁰⁰
Château Kefraya Les Coteaux		50 ⁰⁰⁰	BORDELAIS Domaine des Collines 2009 Bordeaux	18 ⁰⁰⁰	100 ⁰⁰⁰
Château Ksara Rouge		50 ⁰⁰⁰	Château Saint-Loubert 2016 Graves	15 ⁰⁰⁰	80 ⁰⁰⁰
Château Musar Musar Jeune Rouge		50 ⁰⁰⁰	Château Béchereau 2016 Lalande de Pomerol		120 ⁰⁰⁰
Château Oumsiyat Cabernet Sauvignon		50 ⁰⁰⁰	Château Vieux Clos 2014 Saint-Émilion Grand Cru		150 ⁰⁰⁰
Atibaia Rouge		130 ⁰⁰⁰	Château Tour de Pez 2008 Saint-Estèphe		300 ⁰⁰⁰

WHITE WINE

LEBANON	<i>Glass</i>	<i>Bottle</i>	FRANCE	<i>Bottle</i>
Ixsir Altitudes Blanc	9 ⁰⁰⁰	55 ⁰⁰⁰	BORDELAIS Château Sainte-Marie 2018 Vieilles Vignes, Entre-deux-Mers	80 ⁰⁰⁰
Château Ksara Blanc de Blancs		45 ⁰⁰⁰	BOURGOGNE Bourgogne, Chardonnay 2017 La Chablisienne	110 ⁰⁰⁰
Château Oumsiyat Chardonnay		35 ⁰⁰⁰	Chablis 2017 Domaine des Malandes	130 ⁰⁰⁰
Château Marsyas Blanc		80 ⁰⁰⁰	Chablis Premier Cru 2015 "Vau de Vey," Domaine des Malandes	200 ⁰⁰⁰
ITALY	<i>Glass</i>	<i>Bottle</i>	Saint-Véran 2014 Joseph Drouhin	180 ⁰⁰⁰
Cantina, Pinot Grigio Colli Vicentini, Garganea Veneto	18 ⁰⁰⁰	100 ⁰⁰⁰		
Il Giustiniana, Nostro Gavi 2012 Gavi di Gavi, Piemonte		120 ⁰⁰⁰		

ROSÉ WINE

LEBANON	<i>Glass</i>	<i>Bottle</i>	FRANCE	<i>Glass</i>	<i>Bottle</i>
Ixsir Altitudes Rosé	9 ⁰⁰⁰	55 ⁰⁰⁰	PROVENCE Pure 2015 Mirabeau	18 ⁰⁰⁰	110 ⁰⁰⁰
Château Kefraya Blanc		55 ⁰⁰⁰	Côtes de Provence Minuty		100 ⁰⁰⁰
Château Ksara Sunset		45 ⁰⁰⁰			
Château Musar Musar Jeune Rosé		50 ⁰⁰⁰			

BUBBLES

PROSECCO	<i>Flute</i>	<i>Bottle</i>	CHAMPAGNE		
Astoria Tiemo Treviso	15 ⁰⁰⁰	85 ⁰⁰⁰	Drappier Brut Rosé		145 ⁰⁰⁰ 220 ⁰⁰⁰
			Laurent-Perrier Brut		400 ⁰⁰⁰
			Taittinger Brut Réserve		330 ⁰⁰⁰

COCKTAILS

NON-ALCOHOLIC

Virgin Piña Colada	8 ⁰⁰⁰
Coconut syrup, orange juice, pineapple juice, crème fraîche, pineapple slice	
Virgin Mary	8 ⁰⁰⁰
Tomato juice, Worcestershire	

APÉRITIFS

Kir	18 ⁰⁰⁰
Crème de cassis, white wine	
Campari Shakerato	17 ⁰⁰⁰
Campari, orange juice, orange twist	
Aperol Shakerato	17 ⁰⁰⁰
Aperol, orange juice, orange twist	
Negroni	17 ⁰⁰⁰
Campari, gin, sweet vermouth, soda, orange twist	
Dry Martini	17 ⁰⁰⁰
Gin, dry vermouth, lemon twist, olive	
Ginger Martini	17 ⁰⁰⁰
Gin, dry vermouth, ginger, lemon twist	

PROSECCO-BASED

Aperol Spritz	18 ⁰⁰⁰
Aperol, prosecco, orange slice, soda	
Mimosa	
Prosecco, orange juice	

SOURS AND FIZZES

Margarita	18 ⁰⁰⁰
Tequila, triple sec, lemon juice	
Whiskey Sour	
Bourbon, lemon juice, simple syrup	
Vodka Sour	
Vodka, lemon juice, simple syrup	
Vodka Fizz	
Vodka, lemon juice, soda, simple syrup	
Gin Fizz	
Gin, lemon juice, soda, simple syrup	

HERBAL

Mojito	18 ⁰⁰⁰
Rum, lime juice, soda, simple syrup, mint	
Gin Basil	18 ⁰⁰⁰
Gin, lemon juice, simple syrup, basil	
Rosemary Whiskey	20 ⁰⁰⁰
Bourbon, lemon juice, honey, rosemary	

CLASSICS

Bloody Mary	17 ⁰⁰⁰
Vodka, tomato juice, Worcestershire	
Kamikaze	
Vodka, Cointreau, lemon juice	
Cosmopolitan	
Vodka, Cointreau, lime, cranberry juice	
Mai Tai	
Rum, amaretto, orange juice, pineapple juice	
Caipirinha	
Cachaça, lime, simple syrup, brown sugar	

SPIRITS

WHISKEY

BLENDED	<i>Glass</i>	<i>Bottle</i>
Dewar's		
White Label	18 ⁰⁰⁰	120 ⁰⁰⁰
The Famous Grouse	18 ⁰⁰⁰	
J&B		
Rare	18 ⁰⁰⁰	120 ⁰⁰⁰
15 years	25 ⁰⁰⁰	200 ⁰⁰⁰
Johnnie Walker		
Red Label	18 ⁰⁰⁰	120 ⁰⁰⁰
Black Label	28 ⁰⁰⁰	230 ⁰⁰⁰
Jameson	30 ⁰⁰⁰	
Old Parr	34 ⁰⁰⁰	275 ⁰⁰⁰
Chivas Regal		
12 years	42 ⁰⁰⁰	340 ⁰⁰⁰
SINGLE MALT	<i>Glass</i>	
The Macallan		
12 years	50 ⁰⁰⁰	
Glenfiddich		
12 years	30 ⁰⁰⁰	
15 years	40 ⁰⁰⁰	

VODKA

Russian Standard	<i>Glass</i>	<i>Bottle</i>
Original	15 ⁰⁰⁰	100 ⁰⁰⁰
Gold	20 ⁰⁰⁰	160 ⁰⁰⁰
Platinum	25 ⁰⁰⁰	220 ⁰⁰⁰
Stolichnaya	18 ⁰⁰⁰	120 ⁰⁰⁰
Grey Goose	25 ⁰⁰⁰	220 ⁰⁰⁰
Belvedere	30 ⁰⁰⁰	240 ⁰⁰⁰
GIN	<i>Glass</i>	<i>Bottle</i>
Gordon's	15 ⁰⁰⁰	110 ⁰⁰⁰
Hendrick's	25 ⁰⁰⁰	220 ⁰⁰⁰

TEQUILA

Jose Cuervo	<i>Shot</i>	<i>Glass</i>
Silver	7 ⁰⁰⁰	14 ⁰⁰⁰
Gold	8 ⁰⁰⁰	16 ⁰⁰⁰
1800 Reposado	15 ⁰⁰⁰	30 ⁰⁰⁰

DIGESTIFS

Jägermeister	<i>Shot</i>	<i>Glass</i>
	8 ⁰⁰⁰	15 ⁰⁰⁰
Amaretto	15 ⁰⁰⁰	
Baileys Irish Cream	15 ⁰⁰⁰	
Sambuca	8 ⁰⁰⁰	15 ⁰⁰⁰
Limoncello	8 ⁰⁰⁰	15 ⁰⁰⁰
Cointreau	20 ⁰⁰⁰	
Grand Marnier	20 ⁰⁰⁰	
Calvados	16 ⁰⁰⁰	
Grappa	15 ⁰⁰⁰	

COGNAC

Hennessy VS	<i>Glass</i>	<i>Bottle</i>
	25 ⁰⁰⁰	270 ⁰⁰⁰
Courvoisier VSOP	30 ⁰⁰⁰	320 ⁰⁰⁰

SURSOCK MUSEUM RESTO

For your reservations: 01 200 512 or 78 88 22 55

Host your private reception or corporate event
on the charming Sursock Museum esplanade.
For more information, contact Cat & Mouth: 03 452 777

CAT &
MOUTH