

KITCHEN & BAR

AT COURTYARD



Our Chef and his brigade created this menu using fresh herbs from our rooftop garden

TODAY'S ITINERARY

From Monday to Friday - Noon to 3:00 pm

Starter of the Day

9 €

Main of the Day

23 €

Dessert of the Day

9 €

THE ROAD TO SHARING

	Small / Large
French Fries	5 € / 10 €
Charcuterie Board	10 € / 19 €
Cheese Board	10 € / 19 €
Cheese and Charcuterie Board	10 € / 19 €
Soup of the Moment	11 €

COLORFUL JOURNEY

CAESAR SALAD - YOUR CHOICE _____ 20 €

Crispy Chicken Breast **or** Seared Prawns
Cherry Tomatoes, Parmesan Shavings,
Garlic Croutons, Quail Eggs, Caesar Dressing

VEGAN SALAD _____ 18 €

Chickpeas, Romaine Lettuce, Cucumbers, Bell Peppers,
Sesame Seeds, Cherry Tomatoes, Red Onions, Lemon
Basil Oil

LEBANESE PLATTER _____ 14 €

Hummus, Muhammara, Stuffed Grape Leaves and
Mint Yogurt

THE CHEF'S SIGNATURES

VEAL QUASI * _____ 29 €

Marinated with Zaatar Spices, Lemon & Sumac Labneh,
Zaatar-Roasted Cauliflower, Chickpea Fries

PAN-SEARED COD _____ 27 €

Mashed Potatoes with Olive Oil & Herbs, Caraway &
Pastis Confit Fennel, Crunchy Fennel, Caraway & Lime
Beurre Blanc

BRAISED BEEF CHUCK _____ 26 €

Slow-Cooked 6 Hours in Red Wine, Mashed Potatoes

GUINEA FOWL SUPRÊME _____ 26 €

Clove, Nutmeg, Cinnamon, Carrot Purée, Honey & Cumin
Roasted Carrots, Carrot Chips, Poultry Jus with Tahini

GRILLED SALMON * _____ 26 €

Butternut & Ginger Cream, Puy Green Lentils with
Preserved Lemon, Mint Yogurt Sauce

SEASONAL VEGETABLE RISOTTO _____ 23 €

VEGETARIAN OPTION * _____ 25 €

Veal Quasi or Grilled Salmon Replaced with
Grilled Halloumi

THE TOASTED WAGON

Served with Homemade Fries or Sweet Potato Fries and Mixed Greens

BURGERS - YOUR CHOICE _____ 23 €

Beef Patty & Smoked Bacon
or Crispy Chicken & Smoked Bacon
or Homemade Chickpea Patty

Romaine Lettuce, Tomatoes, Onions, Cheddar Cheese,
Pickles, Homemade Burger Sauce

CLUB SANDWICH - YOUR CHOICE _____ 21 €

Roasted Turkey & Smoked Bacon **or** Vegetarian
Romaine Lettuce, Red Onions, Tomatoes,
Mayonnaise, Free-Range Hard-Boiled Egg

CULINARY STOPOVER

SICILIAN PENNE _____ 23 €

Pennes, Pesto & Burrata

MAC & CHEESE WITH WHITE WINE & FRESH HERBS _____ 19 €

Pennes, Melted Cheddar with White Wine, Aromatic
Herbs from Our Garden, Crispy Bacon, Mixed Greens

BUTCHER'S CUT _____ 25 €

Homemade French Fries

THE LAST GOURMET STATION

THE PROFITEROLE _____ 13 €

Vanilla Ice Cream, Whipped Cream and Chocolate Sauce

APPLE CRUMBLE _____ 11 €

Tonka Bean, Hazelnut and Walnuts Crumble

THE LEMON TREE _____ 12 €

Lemon Cream, Lemon Sorbet, Crumble and Chantilly

CHOCOLATE & BUCKWHEAT TARTLET _____ 9 €

Cocoa Tart, Chocolate Cream, and Roasted Buckwheat

CRÈME BRÛLÉE OF THE MOMENT _____ 9 €

CAFÉ GOURMAND _____ 12 €

Coffee and Sweet Treats

ICE CREAM SCOOP _____ 3 €

Dark Chocolate, Coffee, Caramel, Vanilla

SORBET SCOOP _____ 3 €

Raspberry, Lemon, Strawberry

/ Scoop

/ Scoop