



NEW YEAR'S EVE MENU

APPETIZER

Labneh with truffles

STARTER

Scallops with soujouks, cream of celery, coriander oil, pine nuts

MAIN COURSE

1/2 lobster, bulgur with lemon confit and fennel, arak bisque

CHEESE

Halloumi mousse with black truffle, mesclun with walnut, sumac
bread tuile

DESSERT

Levantine Pavlova

MIGNARDISE

Orange blossom and Lebanese cedar honey cake

90€ per person with a glass of Champagne