

LEBANESE CUISINE

Lebanese cuisine is internationally renowned for its versatility and sensuality and belongs to the oldest in the world. It is part of the Mediterranean cuisine and is mainly based on fresh vegetables. It includes an abundance of fresh seasonal ingredients, which are prepared and seasoned with herbs and spices creating an assortment of dishes and combinations which are almost limitless. Lebanese cuisine is light and is therefore in line with today's trend for a modern and health-conscious diet.

MEZZE HOME MADE

Mezze^{HM} is the epitome of Lebanese cuisine and reflects an array of small dishes and starters rich in colours, flavours, textures and aromas of oriental fine food. We put great emphasis on creating the best Mezze^{HM} for you - based on our secret family recipes – and freshly prepared every day.

OUT AND CATERING

Choose from our innovative, delicious Lebanese dishes for your meetings, events and other office catering needs throughout the day and into the evening. From internal meetings, to hosting clients, to team / whole office buffets and lunches, to evening functions and events.

Tell us how many people you want to cater for, in what environment (e.g. seated, standing) and we will help design a menu that meets your requirements.

RESTAURANT NOON

We are a small, family run restaurant with Lebanese flair and modern zeitgeist right in the center of Zurich's old town.































Besides high quality standards we put great emphasis on a friendly, personal and warm atmosphere and service.

ناصر الاشقر

Nasser Al Achkar

cold MEZZE^{HM}

*cold starters, which can be assorted
we are happy to advise you!*

Tabbouleh  	CHF 11.50
Diced parsley salad with burghul, tomatoes, mint and lemon juice	
Fatousch  	CHF 10.50
Romaine lettuce salad with tomatoes, cucumbers, radish, lemon juice and toasted pita bread	
Al Rahib   	CHF 14.50
Aubergine salad, smoothed with grenadine sauce and olive oil	
Hommos   	CHF 10.50
Dip made of blended chickpeas with sesame sauce	
Moutabbal   	CHF 10.50
Dip made from grilled aubergine with sesame sauce	
Schanklish  	CHF 11.50
Dip made of shredded feta cheese	
Mousakaa   	CHF 12.50
Cooked aubergine, chickpeas and tomatoes	
Labneh 	CHF 11.50
Home-made salted balls made of strained yoghurt, served with olive oil	
Lubie bil Zeit   	CHF 12.50
Steamed snap peas with tomatoes and onions	
Makdoos   	CHF 12.50
Baby aubergines, stuffed with walnuts	
Warak Enab   	CHF 10.50
Grape leaves stuffed with tomatoes and rice	
Batengan bel Labneh  	CHF 14.50
Rolled aubergine slices with strained yoghurt and walnuts	



Vegan



Vegetarian



Gluten-free

hot MEZZE^{HM}

*hot starters with or without meat, which can be assorted
we are happy to advise you!*

Falafel  	CHF 10.50
Deep-fried patties made of ground chickpeas with sesame sauce	
Kibbeh Laktin  	CHF 12.50
Small pumpkin balls stuffed with chickpeas walnuts and onions, lightly seasoned with oriental spices	
Rikak 	CHF 11.50
Warm cheese pastry sticks	
Fatayer  	CHF 10.50
Dumplings stuffed with spinach	
Sambousek  	CHF 10.50
Fried dumplings stuffed with vegetables	
Kischek 	CHF 10.50
Fried dumplings stuffed with dried yoghurt and tomatoes	
Batata Harra  	CHF 10.50
Fried potatoes with coriander, garlic an lemon juice	
Halloumi Meschoul  	CHF 12.50
Grilled halloumi cheese, tomatoes, cucumber and romaine lettuce	
Kibbeh Frie	CHF 14.50
Little meat balls made of minced beef or lamb with pine nuts	
Hommos Beirut 	CHF 14.50
Minced beef with pine nuts with dip of chickpeas and delicious sesame sauce	
Jawaneh 	CHF 12.50
Deep fried chicken wings with coriander and lemon juice	
Sawda Degaj 	CHF 12.50
Sautéed chicken lever topped with grenadine sauce	
Lahem Baagin 	CHF 12.50
Freshly prepared dumplings stuffed with minced beef	
Makanek 	CHF 14.50
Lebanese beef and lamb sausages	
Kibbeh Samak	CHF 14.50
Fish balls with chickpeas, spinach, walnuts and onions	

assorted **STARTES**

oriental starter-combinations

Schaurabet al Aadas 🍀🍷 Lentil soup	CHF 9.50
Vegi al NOON 🍀 Gourmet-starter with Hommos, Moutabbal, Fatousch, Falafel and Rikak	CHF 16.50
Sahen al NOON Chef's favourite Mezze ^{HM} with Hommos, Fatousch, Moutabbal, Kibbeh Frie and Lahem Baagin	CHF 17.50
Mouaaganat al NOON Assorted stuffed dumplings with chicken wings and Hommos	CHF 19.50



Martyrs' Square, Beirut 1930

All prices include 8% VAT

recommended **DRINKS**

Home-made rose water lemonade, available per glass or half a liter

Château Ksara – Lebanese house wine – see our wine offer

Almaza – Lebanese beer

Arak – Arabic version of Ouzo, diluted with water, is either consumed before or after the meal



Rue Weygand, Beirut 1945

Lebanese MAIN COURSES

Complement the dishes with delicious Mezze^{HM}

<p>Schawarma Dejj Marinated stripes of chicken breast with Hommos-dip-sauce, Tabbouleh, pickled cucumber and French fries</p>	CHF	34.50
<p>Jbail Meschoui Juicy chicken skewers with Hommos-dip-sauce, green beans, chillies, carrots and Lebanese rice</p>	CHF	28.50
<p>Farroug Mousahab Boneless crispy chicken on lemon marinade with French fries and garlic-mayonnaise-dip</p>	CHF	32.50
<p>Kafta Tender minced beef with Hommos-dip-sauce, snap peas, chillies, carrots and Lebanese rice</p>	CHF	28.50
<p>Arayess Fried Lebanese bread stuffed with minced beef and onions, slightly seasoned and baked</p>	CHF	24.50
<p>Rayak Meschoui Filet of lamb on fresh rosemary and baby tomatoes, with grilled eggplant and Lebanese rice</p>	CHF	38.50
<p>Schawarma Lahmee Sautéed beef stripes with Tabbouleh, Lebanese bread served with grilled tomato, onions, sesame sauce and French fries</p>	CHF	38.50
<p>Meschoui al NOON Grilled chicken, kafta and filet of beef skewer with Tabbouleh on Pita bread, tomato, sesame sauce and French fries</p>	CHF	39.50
<p>Kastellata Grilled lamb chops with Mousakaa, Hommos-dip-sauce and pan-fried potatoes</p>	CHF	38.50
<p>Kraidis Tiger prawns on coriander sauce with garlic, Moutabbal, olive oil and Lebanese rice</p>	CHF	38.50
<p>Mezze^{HM} -Plate  Variation of cold and warm vegetarian Mezze^{HM} can be combined with skewers</p>	CHF	26.50

Designation of origin:

Lamb	Switzerland/ New Zealand	Chicken	Switzerland/ Denmark
Beef	Switzerland	Chef	Libanon

MEZZE^{HM} MENUES as of 2 persons

Mezze^{HM} Royal

A selection of the most popular cold and hot Mezze^{HM}, served with Lebanese bread

★★★

Skewers of minced beef and chicken, Lebanese rice

★★★

Tempting dessert surprise

2 Persons = 8 different Mezze ^{HM}	CHF	87.00
3 Persons = 11 different Mezze ^{HM}	CHF	139.50
4 Persons = 14 different Mezze ^{HM}	CHF	196.00

Mezze^{HM} Vegetarian

A selection of the most popular cold and hot Mezze^{HM}, served with Lebanese bread

2 Persons = 8 different Mezze ^{HM}	CHF	61.00
3 Persons = 11 different Mezze ^{HM}	CHF	96.50
4 Persons = 14 different Mezze ^{HM}	CHF	134.00

Mezze^{HM} Riche

A selection of the most popular cold and hot Mezze^{HM}, served with Lebanese bread

★★★

Fried tiger prawns, Kibbey Frie, Jawahneh,
Skewer of minced beef, grilled chicken, Lebanese rice

★★★

Tempting dessert surprise

2 Persons = 9 different Mezze ^{HM}	CHF	115.00
3 Persons = 12 different Mezze ^{HM}	CHF	178.50
4 Persons = 16 different Mezze ^{HM}	CHF	249.00

Extras: Grilled meat and Mezze^{HM}

	Price per piece
Skewer of minced beef (80 gr)	CHF 9.00
Grilled chicken (80 gr)	CHF 9.00
Tiger prawns (4 pieces) with coriander-olive-oil sauce	CHF 10.00
Mezze ^{HM}	CHF 6.00

white WINES

Lebanese wines as discovery of the New World!

In planting new grape varieties in the Lebanese Bekaa Valley French oenologists created and cultivated a new wine culture. The wines from Château KSARA have a distinct character to be described as the perfect balance between dry fruitiness and rich oriental opulence.


Take a journey full of cultural and culinary delights in the land of the rising sun filled with the harmony of Lebanese wines and food!

	1 dl	Bottle
Sparkling wine:		
Prosecco (Ita) La Contesse Treviso D.O.C.	CHF 9.00	CHF 56.00
White wine:		
Blanc de blanc—Château KSARA  2015 (Lib) <i>Sauvignon, Semillon and Chardonnay</i> Seduces with its elegance, finesse and flowery aromas. Pleases the palate with a soft and fresh texture, leaving a lasting impression.	CHF 8.00	CHF 56.00
Teufener Pito Gris 2015 (CH) <i>Pinot Grigio</i> Clear, fresh bouquet of pomaceous fruit from Zurich	CHF 8.00	CHF 56.00
Señorio de Garci Grande Verdejo 2016 (Esp) <i>Verdejo</i> Clear citrus yellow with greenish touch. White with an excellent intensity. Fruity aromas, white bloom, like freshly cut grass. This Verdejo leaves a fresh and well balanced structure in your palate.	CHF 7.00	CHF 46.00
Chardonnay de la Jasse Pays dOc 2015 (F) <i>Chardonnay</i> Nose displays mineral, flinty aromas, hints of citrus and subtle buttery notes, while the lively palate is packed with lemony grapefruit flavours and a steely finish.		CHF 52.00
Rosé wine:		
Château Ksara Rosé  2014 (Lib) – 3,75 dl <i>Cabernet Franc, Syrah</i> Dry and fresh, with a flavour of fresh strawberries and a hint of exotic spices and minerals.		CHF 32.00

red WINE

	1 dl	Bottle
Red wine:		
Château KSARA  Prieuré 2013 (Lib) <i>Cinsaut, Carignan, Cabernet Sauvignon, Mourvèdre</i> A classic, ruby coloured wine with delicate bouquet tasting of exotic fruits and herbs.	CHF 7.00	CHF 49.00
Château KSARA  Reserve Couvent 2013 (Lib) <i>Syrah, Cabernet Sauvignon, Cabernet Franc</i> Elegance and finesse are in perfect balance in this wine. Exuding aromas of ripe fruits and spices.	CHF 8.00	CHF 56.00
Château KSARA  Rouge 2012 (Lib) <i>Cabernet Sauvignon, Merlot, Petit Verdot</i> The Bordeaux blend with a beautiful clarity in the glass. Tastes of spices combined with ripe fruits.		CHF 78.50
Château KSARA  Cab. Sauvignon, 2009 (Lib) <i>Cabernet Sauvignon</i> Spicy-fruity flavour of berries (cedarwood with black currants) and a strong, full, classic rich bouquet.		CHF 72.50
Château KSARA  Cuvée du Troisième Millénaire 2005 (Lib) <i>Cabernet Franc, Petit Verdot, Syrah</i> The bouquet releases aromas of ripe fruits, followed by vanilla and wood flavour.		CHF 130.00
Château Musar  2009 (Lib) <i>Cabernet Sauvignon, Cinsault, Carignan</i> Deep, dark ruby red, with aromas of blackcurrants, blueberries, black cherries. Intensely fruity wine.		CHF 84.00
Tre Corti Merlot Ticino, DOC Fratelli 2015 (CH) <i>Merlot</i> Intensive fruity flavour. Taste of cherry, strawberries, plumes and gingerbread.	CHF 8.00	CHF 56.00
Amarone della Valpolicella DOC 2013 (Ita) – 5 dl <i>Corvina, Rondinella, Molinara</i> Sensual cinnamon and cherry bouquet with rich berry texture and spicy-leathery touch.		CHF 45.00
Valduero Crianza Ribera del Duero 2014 (Esp) <i>Tinto Fino</i> Intensive aroma of ripe cherries, strawberries, plum compote and a hint of vanilla.		CHF 58.50

sweet **WEINE**

	1 dl	Bottle
Sweet wine:		
Moscato d'Asti DOCG La Trava 2015/16 (Ita) <i>Moscato d'Asti</i> Bright yellow. Intensive aroma of ripe Moscato grapes. Sensuous Moscato with extraordinary, flowery bouquet. Very aromatic, tingly feel, exquisite sweetness and refreshing acidity make for a perfect appetizer.	CHF 7.00	CHF 46.00
Moscatel Vin doux naturel  2006 (Lib) <i>Muscat blanc à petits grains and Gewürztraminer</i> Walnut coloured wine with a golden flavour. Intensive and complex Moscato flavour with citrus fruit aromas and a hint of melon and honey.	CHF 10.00	

bottled **BEERS**

Almaza  (Lebanese beer)	33 cl	CHF 7.50
Eichhof Beer	30 cl	CHF 5.50
Erdinger wheat beer	33 cl	CHF 7.50
Cardinal Lemon – Panache	33 cl	CHF 5.50
Clausthaler non-alcoholic beer	33 cl	CHF 5.50


refreshing **MINERAL WATER & LEMONADES**

Lemonade (Home-made drink)	30 cl	CHF 4.50
	50 cl	CHF 6.50
Ice tea	30 cl	CHF 4.50
Apple juice, unfiltered	30 cl	CHF 4.50
Red Bull	19 cl	CHF 6.50
Orange juice	20 cl	CHF 4.50
Cranberry juice	20 cl	CHF 4.50
Pineapple juice	20 cl	CHF 4.50
Tomato juice	20 cl	CHF 4.50
Rivella blue/red	30 cl	CHF 4.50
Cola, Cola light, Sprite	30 cl	CHF 4.50
Sanbitter	18 cl	CHF 5.50
Henniez blue/red	30 cl	CHF 4.50
Henniez blue/light	50 cl	CHF 6.50
Henniez blue/red	100 cl	CHF 10.00

alcoholic BEVERAGES

Aperitif

Hugo			CHF	10.50
Aperol Sprizz			CHF	10.50
White wine spritzer			CHF	8.00

Arak  (Ouzo)	53% vol	2 cl	CHF	7.50
Martini bianco	15% vol	4 cl	CHF	8.00
Martini rosso	15% vol	4 cl	CHF	8.00
Campari	23% vol	4 cl	CHF	8.00
Cynar	16% vol	4 cl	CHF	8.00
Ramazotti	30% vol	4 cl	CHF	8.00
Porto Vintage	20% vol	4 cl	CHF	8.00
Tio Pepe Sherry	15% vol	4 cl	CHF	8.00

Vodka

Grey Goose	40% vol	4 cl	CHF	16.50
Absolut	40% vol	4 cl	CHF	12.50

Gin

Beefeater	40% vol	4 cl	CHF	12.00
Bulldog	40% vol	4 cl	CHF	14.50

Rum

Havana Club Blanco	37% vol	4 cl	CHF	12.00
Havana Club Reserva	40% vol	4 cl	CHF	14.00

Whisky

Ballantines	40% vol	4 cl	CHF	12.00
Chivas Regal (12 years)	40% vol	4 cl	CHF	14.00
Four Roses (Bourbon)	40% vol	4 cl	CHF	12.00
The Glenlivet (12 years)	40% vol	4 cl	CHF	16.00
Lagavulin (Single Malt, 16 years)	43% vol	4 cl	CHF	16.00

Cognac

Courvoisier	40% vol	2 cl	CHF	14.00
Hennessy XO	40% vol	2 cl	CHF	18.00

Spirit

Grappa Barolo	41% vol	2 cl	CHF	8.00
Grappa Amarone	41% vol	2 cl	CHF	10.00

Liqueur

Malibu	21% vol	4 cl	CHF	8.00
Baileys	17% vol	4 cl	CHF	10.00

Counter and sale of alcohol only to guests older than 18 years

mouth-watering **SWEETS**

Mouhalabia White Lebanese rose water panna cotta, served with fresh fruits and pistachios	CHF	10.50
Halewit Al Giben Semolina roulade stuffed with delicious mascarpone, served with fresh fruits and rose water	CHF	14.50
Salep Warm orchid root pudding served with butter waffle	CHF	11.50
Mougli Crushed rice with pistachios, seasoned with cinnamon and coconut	CHF	12.50
Baklawa Layered pastry filled with nuts and steeped in honey, served with fresh fruits and whipped cream	CHF	12.50
Leimoun Citrus sorbet in frozen citrus	CHF	10.50
Fawakeh Mixed fresh fruits (exotic and local fruits)	CHF	11.50

Arabic **COFFEE & TEA**

Lebanese coffee , with cardamom	CHF	4.50
White coffee , roses and orange blooms with hot water	CHF	3.50
Espresso /Coffee	CHF	4.50
Espresso doppio	CHF	6.00
Latte macchiato	CHF	5.50
Cappuccino	CHF	5.00
Milk /Ovomaltine / Chocolate	CHF	5.00
Lebanese tea , mild mate tea	CHF	6.50
Pot of tea Peppermint tea /Verbena tea /Bora-Bora fruit tea / Assam (black tea) /Jasmine tea /Green tea	CHF	5.00