

Le Chérine

Welcome Home, a place where I want to share with you the love I have for my father, a chef who treats us with his dishes for over 35 years. I am proud to open the doors of our new House for you to discover our full of rich culture.

You will be traveling through my childhood, my souvenirs and our country by heart.

Behind the kitchen door , my father work with passion, and uses only home-made products , in accordance with the Lebanese traditions. It is in this warm and friendly atmosphere that you will exalt your senses and awaken your taste buds.

Bhebak Ya lebnan.

Chérine

Le Chérine

Le Menu De Chérine

Served Tuesday to Friday lunchtimes only

1 Mezzé

Tabouleh, Hommos, Fatouch or
Moutabal

1 Plat

Chich taouk chicken, kafta onions or
Dish of the Day

1 Dessert

Moulabieh or Namoura

25 €

Vegetarian Dish

Tabouleh, Hommos, Moutabal,
Moussaka, Sambousek jebneh
Nems rekak croustillants,
Fatayer, Falafel

1 Dessert

Moulabieh or Namoura

22 €

Le Cherine

Menus Mezzés Découverte

Favourite selection of the chef*

(2 pers) 4 Cold Mezzé et 4 Hot Mezzé , 1 mix	90
(3 pers) 6 Cold Mezzé et 6 Hot Mezzé, 2 mix	135
(4 pers) 8 Cold Mezzé et 8 Hot Mezzé, 3 mix	180
Extra/pers : à partir de 4pers	45

Mix: Grilled meat on lava stone : Chiche Taouk marinated chicken brochettes with garlic cream, Grilled Lamb brochettes with parsley, onions and Grilled Lamb Brochettes.
Served with rice, salad or french fries

*Vegetarian option upon request

Le Cherine

Menus Mezzés Le Cherine

45 euros per person*

Tabouleh, Hommos et Moutabal aubergine

Kafta served with Rice or Salad

Mouhalabieh and orange blossom



*Vegetarian option upon request

Le Cherine

Cold Mezzé

Tabouleh persillé <i>Parsley salad, tomatoes, crushed wheat and onions, with olive oil and lemon</i>	9	Salade fattouche pas touche <i>Mixed salad with toasted bread with and thyme, olive oil</i>	8
 Hommos <i>Chickpeas mousse with sesame oil</i>	9	 Labné frais avec ou sans ail <i>Creamy white cheese, served with olive oil and thyme, garlic</i>	9
 Moutabbal aubergine <i>Aubergine mousse with sesame oil and lemon</i>	9	 Laban <i>Yogurt and small cucumbers with mint</i>	9
 Jeunes feuilles de vigne (Bekaa) <i>Vine leaves stuffed with perfumed rice</i>	9	 Moujjadara <i>Mashed lentils mixed with Olive oil and oignon</i>	9
 Raheb du moine végétarien <i>Aubergine salad with tomatoes and onions with lemon juice and olive oil</i>	11	 Loubia bel zet <i>Ratatouille with gombos and tomatoes</i>	8,50
 Moussaka tradition <i>Ratatouille with eggplant, chickpeas, tomatoes and onions</i>	10	 Samkeh hara menteuse <i>Ratatouille with spiced vegetables</i>	8
 Chanklich de brebis <i>Sheep Cheese with thyme, onions, tomatoes, parsley and olive oil.</i>	11	 Bastorma de bœuf <i>Chipped beef</i>	12
 Sucrines de l'orient <i>Mixed salad with tomatoes, cucumbers, mint, parsley and lemon</i>	7		

Minimum 2 mezzés per pers or 1 main

 Sans gluten / free gluten  Homemade Dishes

Le Cherine

Hot Mezzé

⊗ Hommos lahamé d'agneau et pignons <i>Chickpeas mousse with sesame oil and sheat</i>	13	Kebbeh boulettes <i>Fried lamb croquettes served with onions</i>	10
⊗ Hommos chawarma bœuf <i>Chickpeas mousse with sesame, oil and beef</i>	12	⊗ Fèves Foul assaisonnées <i>Broad beans with garlic, lemon and olive oil</i>	9
⊗ Falafel tradition <i>Fried vegetable doughs served with sesame cream</i>	11	Saucisses Makanek du Liban <i>Small Lebanese lamb sausage</i>	11
Pain Kellage <i>Lebanese bread with cheese and thyme</i>	11	Saucisses Soujouk, piment et citron <i>Small Lebanese lamb sausage with spices and lemon</i>	11
⊗ Fromage halloumni grillé <i>Grilled Cheese</i>	11	⊗ Jawanah de volailles <i>Chicken wings with garlic, lemon and coriander</i>	11
Arayess d'agneau <i>Lebanese toasted bread with lamb, cheese if you want</i>	13	Sfiha pizza du pays <i>Lebanese pizza with lamb, tomatoes and parsley</i>	10
Sambousek jebneh <i>Fried doughs stuffed with sheet cheese and spices</i>	10	⊗ Batatahara <i>Fried potatoes with garlic and herbs</i>	12
Sambousek lahmé <i>Fried doughs stuffed with lamb and spices</i>	10	⊗ Omelette Soujouk, piment et citron	12
Nems rekak croustillants <i>Fried cheese rolls seasoned with mint</i>	10	Chicken or Lamb liver with garlic, lemon and coriander	13
Fatayer feuillantine d'épinards <i>Fried doughs stuffed with spinach, and oignons</i>	9		

Minimum 2 mezzés per pers or 1 main

⊗ Sans gluten / free gluten 🏠 Homemade Dishes

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Les Tartares d'Agneaux

16

Kebbe nayée

Raw Lamb with crushed wheat

Habra nayée

Raw lamb with garlic cream

Filet nayée

Raw lamb au couteau, onions, mint and spices

Kafta nayée

Raw Lamb au couteau, onions and parsley

Fraké pilée

Raw Lamb with crushed wheat and caraway

Malsée pilée

Raw Lamb with Jaafae spice's, crushed wheat and caraway

Sides as extra

5

Les Viandes Grillés sur pierres de lave

Kafta oignons et persil

Grilled Lamb brochettes with parsley, onions

26

Agneau en brochette

Grilled Lamb Brochettes

26

Chiche Taouk

Marinated chicken brochettes with garlic cream

26

Mixte

Mix with kafta, Chiche Taouk and Agneau en brochette

29

Chawarma de bœuf

Marinated beef roasted on the meat skewer with sesame cream

29

Included, served with Rice, Salad or French fries

Le Cherine

Sweet Chef Bakery and Pastry

Baklava croustillant noix de cajou et pistache <i>Lebanese pastries, with honey and pistachios</i>	8	Mouhalabieh à la crème et fleur d'oranger <i>Lebanese pudding with cream, pistachios and orange blossom</i>	8
Ousmalié cheveux d'ange à la crème et miel <i>Crunchy pastry with cream and honey</i>	9		
Namoura de semoule et noix de coco <i>Lebanese semoule delights with coconut</i>	8	Karabiges sablé pistache et douceurs de crème <i>Stuffed cakes with pistachios and cream</i>	9
Assortiment de desserts <i>Gorgeous selection boxes of our favourite pastry</i>	8/pers	Seasonal Fruit selection	8
Champagne Gourmant <i>Glass of Champagne blanc and Baklava</i>	14		

Hot drinks

Café ou Déca	3.5	Lebanese Café	4
Green tea with fresh mint	3.5	White Café with blossom flower	4

Le Chérine

Softs 6

Coca Cola	
Coca Cola Zero	
Orangina	
Schweppes tonic	
Perrier	
Sprite	
Juices : apple, orange, strawberry, pineapple, cranberry, tomato	
Red Bull	
Iced Tea	
Geiger Béer	

Water 7

Evian(still)	
San pellegrino (sparkling)	

Beer 7

Almaza (Lebanese Beer)	
Corona	

Digestives

Nectar Kefraya	8
Get 27 & 31	8
Limoncello	8
Baileys Irish Cream	8
Calvados Morin	12

Alcohols (6cl)

Nikka Grain from Japan	12
Islay Laphroaig Lagavulin	12
Highland Glenmorangie	13
Johnny Walker Red Label	8
Blended Chivas Regal	9
Jack Daniel	9
Dimple 15 years old	9
Crown Royal	8
Scotch Whisky	14

Vodka Absolut	8
Vodka Grey Goose	11

Gin Bombay Sapphire	8
Gin Hendrick's	9

Trois Rivières	9
Plantation Guatemala & BÉlize	9
Rhum Dillon de Martinique	9
Neisson	10
Montebello	10
Clément	10
El Dorado 15 ans	10
Canne Bleu	10
Diplomatico	10
	12

Iced Champagne	14
Champagne glass	12
Champagne Rosé glass	12
Strawberry Bellini	12
Cassis Bellini	12
Sparkling wine	8
Red Martini	8
White Martini	8
Campari	8
Pineau Des Charentes	8
Ricard	8
Arak	10
Porto Reserve Tawny	9
Bottle Arak	105

Shots

On demand