



مطعم الأرز اللبناني
spécialités libanaises

Welcome dear guests

It is our greatest joy to indulge you in delicious and healthy specialties. At Le Cèdre, we celebrate pleasure.

Our fresh and aromatic ingredients are carefully selected by Le Cèdre's owner and manager, Maurice, at Engrosmarket in Zurich. Early in the mornings, at three o'clock and with his professional knowledge and carefulness, Maurice searches for fruits and vegetables of the highest quality for the restaurant.

The owner, who attests being born on the market, is no stranger to the trade. During his childhood, Maurice joined forces with his father who himself was a merchant and continued working in this profession for several years later. He then learned the craft of butchery and has passed on his intricate knowledge of proper meat preparation to his co-workers. At Le Cèdre, we produce all minced meats ourselves.

Our excellent meat creations are made with the following varieties:

Veal CH Metzgerei (butcher) Angst; Beef CH Metzgerei (butcher) Angst; Chicken CH Kneuss; Chicken breast extra CH Kneuss; Lamb CH; Lamb filet Ireland.

Our fresh sea fish and shrimps come from Bianchi:

Gilt-head bream (breeding) Greece; Suzuki (breeding) Greece; Shrimps Vietnam. ASC: grown in open space, not over-fed, not medicated.

We import special spices, dried chickpeas, field beans, BIO olive oil, sesame sauce, our rich selection of Baklawa and the Lebanese coffee directly from Lebanon. The olive oil comes from the grove owned by Maurice's parents. The olives are hand-picked and cold pressed, giving a truly unique tasting oil.

We pride ourselves on being leaders in original Lebanese cuisine. Please enjoy and let us advise you if you have any questions regarding allergens.

MEZZEH - PARADISE

*Mezzeh is a rich variety of cold and hot dishes.
It is both a delicacy and a feast for the eyes, freshly prepared and arranged
every day by our head chef.*

*%80 of the varieties are vegetarian - on request completely vegetarian -
served with Lebanese bread.*

for 2 persons - 7 dishes

73.50

for 3 persons - 10 dishes

111.50

for 4 persons - 14 dishes

148.50

EXTRA

for 5 persons - 18 dishes

with a very special variety

182.50

1001 NIGHTS

for 6 persons - 25 dishes

*includes one plate of Lebanese baklawa and one plate of exotic fruits
with six coffee or tea*

298.50

on request with grilled lamb, kafta or chicken

11.50 per skewer

SHORBA / SOUP

Shorba bil Adas  8.50
homemade lentil soup

Shorba Seasonal 8.50

COLD MEZZEH

Hommos bi Tahina  13.75
mashed chickpeas with sesame sauce and olive oil

Hommos el Arez  14.50
mashed chickpeas with sesame sauce, lemon, olive oil and spices

Hommos Beyrouti  14.50
mashed chickpeas with lemon and fresh parsley, cold-pressed olive oil

Babaghanouj / Mtabbal Batinjen  14.50
mashed eggplant with lemon and olive oil

Tabbouleh  13.50
delicate salad with finely chopped parsley, fresh peppermint and diced tomatoes

Fattouch  20.50
diced tomatoes and cucumbers, lettuce, olive oil, lemon juice, roasted pieces of Lebanese bread

Salata al Rahib  14.50
pieces of eggplant grilled with fresh chilies

Warak Inab bil Zet  15.50
grape leaves filled with vegetables

Ardishauki  12.50
fresh artichoke with a garlic-lemon sauce

Mouhammara  14.50
walnut and pomegranate

Moussakaa  11.50
eggplant and chickpeas in a spicy tomato sauce

Makdous  13.75
pickled eggplant filled with walnuts and peppers

Bamié  12.50
okra with coriander, tomato sauce and olive oil

Labneh  13.75
homemade goat curd with peppermint and garlic

Laban ma' Khiar  11.50
delicate yogurt with cucumber and garlic

Tajen  13.50
red perch filet with coriander and lemon-sesame sauce

Batinjen bil Laban  13.50
eggplant, yogurt and garlic

Habra Kasabeh  14.50
spicy eggplant vegan tartar

HOT MEZZEH

Fatayer Sbanikh  13.75
fresh spinach with tomatoes and onions baked in dough

Rakakat bil Lahmé 14.50
small deep-fried dough rolls filled with veal and pistachios

Rakakat bil Jibni  14.50
small deep-fried dough rolls filled with goat cheese and herbs

Samboussik Khudra  13.75
deep-fried filled puff pastry with seven different vegetables

Msakhan Djeij 14.50
mini pita bread filled with tender chicken and served with sumac and yogurt sauce

Safha 13.75
minced lamb with tomatoes and pine nuts, baked in dough

Jibni bil Forn  11.50
sheep cheese with tomatoes and aromatic herbs

Best Falafel  14.50
deep-fried balls of chickpeas, fava beans and spices with sesame sauce

Sojok <i>small veal and lamb sausages flavored with spices and garlic</i>	18,50
Kibbé Miklié <i>veal tartar mixed with cured grain, filled with pine nuts, deep-fried</i>	16,50
Kibbé Batata  <i>potato dough filled with goat cheese and peppermint, deep-fried</i>	14,50
Arayess Lahmé <i>Lebanese bread filled with grilled minced lamb and veal, parsley and pine nuts</i>	21,50
Arayess bil Jibni  <i>delicate sheep cheese with diced tomatoes and sesame, grilled in Lebanese bread</i>	19,50
Arayess Djeij <i>charcoal grilled spicy chicken with garlic, lemon, pine nuts and tomatoes, in Lebanese bread</i>	21,50
Arayess Sojok <i>very spicy beef and lamb meat with tomatoes in Lebanese bread, grilled</i>	21,50
Jawanih bi Thum u Cusbara <i>tender chicken wings grilled with garlic sauce (coriander optional) or with pomegranate sauce</i>	22,50
Hommos bil Lahmé <i>mashed chickpeas with minced lamb fillet</i>	19,50
Fatayel Ghanam <i>tender strips of lamb fillet with pomegranate sauce or garlic sauce</i>	19,50
Fatteh Hommos bil Laban  <i>chickpeas, light yogurt sauce, garlic, pine nuts</i>	20,50
Fatteh bil Batinjen  <i>deep-fried eggplant mixed with a yogurt sauce, garlic and pine nuts, served with fried pieces of flatbread</i>	20,50
Sauda Djeij bi Rumman <i>fried chicken liver with pomegranate sauce or garlic-lemon sauce</i>	14,50
Umm Ali bil Awarma <i>tomato and garlic cubes, garlic, lemon juice with minced lamb</i>	20,50

FROM THE GRILL

Shish Lahmé Khishkhash <i>marinated Lebanese style lamb fillet (250g) on a skewer, served with datterini tomatoes and pepperoncini</i>	29,50
Kafta Khishkhash <i>minced lamb and veal (250g) with parsley and onion, grilled on a skewer, with datterini tomatoes, pepperoncini, almonds and pine nuts</i>	29,50
Kafta Lubnanié <i>minced lamb and veal with parsley and pine nuts, grilled on a skewer, sesame sauce</i>	28,50
Shishtaouk <i>marinated pieces of chicken (250g) with Lebanese spices, grilled on a skewer, served with yogurt sauce</i>	26,50
Mashewi <i>3 different skewers (300g) of marinated grillage of lamb, kafta, chicken</i>	32,50
Farrouj Mishwi – Mistkratzerli <i>grilled chicken (450g), marinated with garlic-lemon sauce or thyme or pomegranate sauce</i>	32,50
Sahan Shawarma Lahmé <i>chef's style homemade beef served with hommos and flatbread</i>	25,50
Sahan Shawarma Djeij <i>chef's style homemade chicken served with hommos and flatbread</i>	25,50

FROM THE SEA

Samki bi Zaatar  <i>fillet, fried with a fruity lemon sauce</i>	32,50
Samki Harra Traboulsié  <i>fillet, spicy sauce with tomatoes, garlic and fresh coriander</i>	32,50
Kraidis Kbir  <i>giant shrimps, peeled and grilled on charcoal, with a garlic-lemon sauce</i>	36,50

FROM MOM'S KITCHEN

Sheikh al Mahshi 32.50
*eggplant halves stuffed with spicy beef,
vegetables and datterini tomatoes with sesame sauce
or yogurt sesame, roasted in the oven*

Castaletta Khishkhash 36.50
*best lamb chops with fresh tomatoes, garlic,
chilies and olive oil*

Fatayel Ghanam bi Rumman 38.50
*tender grilled lamb fillet (250g), with a fruity
pomegranate sauce*

Kabsé Sharqié 34.50
*tender strips of lamb fillet with eggplant,
served with oriental cashew rice and chef-style-sauce*

Kibbé Kafta bil Batinjen 28.50
*minced veal and beef with parsley, onion,
deep-fried eggplant, spicy sauce, datterini tomatoes,
garlic, pepperoncini, olive oil and yogurt*

Sheikh al Jabal  28.50
*fresh eggplant halves with chickpeas, various
vegetables, delicate mushrooms, served with
oriental sauce*

SIDES

Batata Harra  8.50
*golden fried potato dices with garlic and fresh
coriander, spicy*

French Fries  8.50
homemade with fresh potatoes

Oriental Rice  8.50
with 7 different spices

Bint al Jabal  9.50
*Lebanese bread pieces filled with deep-fried
eggplant, fresh herbs and chillies, grilled
and served with cold yogurt sauce*

Eggplant  8.50
deep-fried, with delicate sesame sauce and herbs