



AHLAN WA SAHLAN – WELCOME TO THE RESTAURANT CEDRE BADENERSTRASSE

MEZZEH-BUFFET:

Mezzeh on your table: A selection of cold and warm food, about 80% of the varieties vegetarian and 20% with meat (on request all vegetarian or vegan), each dish specially decorated, served with Lebanese bread:

Mezzeh for 2 people 7 dishes	CHF 60.00
Mezzeh for 3 people 10 dishes	CHF 90.00
Mezzeh for 4 people 14 dishes	CHF 120.00
Mezzeh plate vegetarian or vegan	CHF 22.50
Mezzeh plate with meat	CHF 22.50
Mezzeh plate with lamb skewer(fillet) or kafta skewer or chicken skewer	CHF 28.00

For the mezzeh buffet, also for larger groups at noon at the special price of CHF 30.00 per person, grills (weight raw 110g per piece), lamb, kafta and chicken, can be ordered at the price of CHF 11.50 per skewer.

The grilled meat is served on a plate with scooping utensils, so you can help yourself from the different kinds of meat.

MENU 1 MASCHEWI

One lamb skewer and one kafta or chicken skewer grilled on charcoal served with fried eggplant and sesame sauce.

As a starter we serve fresh tabbouleh salad or a homemade soup.

CHF 22.50

MENU 2 CASTALETTA GHANAM

Best lamb chops fried with tomato cubes, onions and fresh rosemary served with spicy roasted potatoes with fresh coriander.

At the beginning we serve tabbouleh salad or a homemade soup.

CHF 25.50



MENU 3 FALAFEL (vegan)

Original Lebanese crunchy falafel served with salad: aromatic tomatoes, cucumbers, radishes, fresh herbs, fruity lemon and extra virgin olive oil.

CHF 18.50

MENU 4 ARAYESS LAHME

Lebanese bread filled with spicy kafta with pine nuts and dices of tomatoes, grilled on charcoal, served with a bowl of yogurt with dices of cucumbers.

CHF 20.50

MENU 5 ARAYESS DJEIJ

Lebanese bread filled with spicy chicken with garlic, lemon, pine nuts and tomatoes grilled on charcoal served with yogurt.

CHF 20.50

MENU 6 ARAYESS BIL JIBNI (vegi)

Delicate sheep's cheese with dices of tomatoes and sesame, grilled in Lebanese bread on charcoal and served with tabbouleh salad.

CHF 18.50

For our excellent meat creations we use:

veal (Switzerland) butcher Angst

beef (Switzerland) butcher Angst

chicken Switzerland

chicken extra Switzerland

lamb Switzerland

lamb fillet Ireland

Please enjoy and let us advise you if you have any questions regarding allergens.