



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  13.50  
*mashed chickpeas with sesame sauce and olive oil*

Hommos Cèdre  15.50  
*chickpeas puréed with parsley, pickled beets, fava beans and diced tomatoes*

Hommos el Arez  13.50  
*mashed chickpeas with sesame sauce, lemon, olive oil and spices*

Hommos Beyrouti  13.75  
*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  19.50  
*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  13.50  
*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*

Shanklish  13.50  
*goat cheese with thyme and tomatoes*

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*

## 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  13.75  
*small deep-fried dough rolls filled with goat cheese and herbs*

Samboussik Khudra  13.50  
*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*

Safiha 13.50  
*minced lamb with tomatoes and pine nuts, baked in dough*

Jibni bil Forn  11.50  
*sheep cheese with tomatoes and aromatic herbs*

<b>Best Falafel</b> 	14.50	<b>Fatayel Ghanam</b>	19.50
<i>deep-fried balls of chickpeas, fava beans and spices with sesame sauce</i>		<i>tender strips of lamb fillet with pomegranate sauce or garlic sauce</i>	
<b>Sojok</b>	18.50	<b>Fatteh Hommos bil Laban</b> 	20.50
<i>small veal and lamb sausages flavored with spices and garlic</i>		<i>chickpeas, light yogurt sauce, garlic, pine nuts</i>	
<b>Kibbé Miklié</b>	16.50	<b>Fatteh bil Batinjen</b> 	20.50
<i>veal tartar mixed with cured grain, filled with pine nuts, deep-fried</i>		<i>deep-fried eggplant in a yogurt sauce, garlic and pine nuts, served with fried pieces of flatbread</i>	
<b>Kibbé Batata</b> 	14.50	<b>Fatteh Hommos bi Sojok</b>	21.50
<i>potato dough filled with goat cheese and peppermint, deep-fried</i>		<i>whole chickpeas, light yogurt sauce and roasted spicy beef</i>	
<b>Kibbé bil Rumman</b>	18.50	<b>Sauda Djeij bi Rumman</b>	14.50
<i>veal tartare mixed with cured grain, filled with veal and pine nuts in pomegranate sauce</i>		<i>fried chicken liver with pomegranate sauce or garlic-lemon sauce</i>	
<b>Arayess Lahmé</b>	21.50	<b>Fatayel Ghanam bil Karaz</b>	19.50
<i>Lebanese bread filled with grilled minced lamb and veal, parsley and pine nuts</i>		<i>tender lamb fillet cutlet with cherries</i>	
<b>Arayess bil Jibni</b> 	19.50	<b><u>FROM THE GRILL</u></b>	
<i>delicate sheep cheese with diced tomatoes and sesame, grilled in Lebanese bread</i>		<b>Shish Lahmé Khishkhash</b>	29.50
<b>Arayess Djeij</b>	21.50	<i>marinated Lebanese style lamb fillet (250g), served with datterini tomatoes and pepperoncini</i>	
<i>charcoal grilled spicy chicken with garlic, lemon, pine nuts and tomatoes, in Lebanese bread</i>		<b>Kafta Khishkhash</b>	29.50
<b>Arayess Sojok</b>	21.50	<i>minced lamb and veal (250g) with parsley and onion, grilled, with datterini tomatoes, pepperoncini, almonds and pine nuts</i>	
<i>very spicy beef and lamb meat with tomatoes in Lebanese bread, grilled</i>		<b>Kafta Lubnanié</b>	28.50
<b>Arayess Jnoubi</b>	22.50	<i>minced lamb and veal with parsley and pine nuts, sesame sauce</i>	
<i>8h cooked lamb shoulder grilled in pita bread with cardamom, cinnamon, olive oil and lemon juice</i>		<b>Kafta bil Batinjen u Banadura</b>	29.50
<b>Arayess Mjaddara</b> 	17.50	<i>minced lamb and veal (250g) with parsley and onion, grilled, with slices of eggplant and tomato</i>	
<i>lentils grilled with olive oil in pita bread served with yogurt</i>		<b>Shishtaouk</b>	26.50
<b>Jawanih bi Thum u Cusbara</b>	22.50	<i>marinated pieces of chicken (250g) with Lebanese spices, grilled, served with yogurt sauce</i>	
<i>tender chicken wings grilled with garlic sauce (coriander optional) or with pomegranate sauce</i>		<b>Mashewi</b>	32.50
<b>Hommos bil Lahmé</b>	19.50	<i>3 different skewers (300g) of marinated grillage of lamb, kafta, chicken</i>	
<i>mashed chickpeas with minced lamb fillet</i>		<b>Farrouj Mishwi – Mistkratzerli</b>	32.50
<b>Labneh bil Lahmé</b>	18.75	<i>grilled chicken (450g), marinated with garlic-lemon sauce or thyme or pomegranate sauce</i>	
<i>homemade goat curd cheese with mint, garlic and minced lamb fillet</i>			

## FROM THE SEA

Samki Mehshi 	34.50
<i>stuffed loup de mer</i>	
Samki bi Zaatar 	32.50
<i>fillet, fried with a fruity lemon sauce</i>	
Samki Harra Traboulsié 	32.50
<i>fillet, spicy sauce with tomatoes, garlic and fresh coriander</i>	
Kraidis Kbir 	36.50
<i>giant shrimps, peeled and grilled on charcoal, with a garlic-lemon sauce</i>	

## FROM MOM'S KITCHEN

Sheikh al Mahshi	32.50
<i>eggplant halves stuffed with spicy beef, vegetables and datterini tomatoes with sesame sauce or yogurt sesame, roasted in the oven</i>	
Castaletta Khishkhash	36.50
<i>best lamb chops with fresh tomatoes, garlic, chillies and olive oil</i>	
Fatayel Ghanam bi Rumman	38.50
<i>tender grilled lamb fillet (250g), with a fruity pomegranate sauce</i>	
Kabsé Sharqié	34.50
<i>tender strips of lamb fillet with eggplant, served with oriental cashew rice and chef-style-sauce</i>	
Kibbé Kafta bil Batinjen	28,50
<i>minced veal and beef with parsley, onion, deep-fried eggplant, spicy sauce, datterini tomatoes, garlic, pepperoncini, olive oil and yogurt</i>	
Sheikh al Jabal 	28.50
<i>fresh eggplant halves with chickpeas, various vegetables, delicate mushrooms, served with oriental sauce</i>	
Arus Beirut	36.50
<i>grilled eggplant with cooked yogurt sauce with grilled saddle of beef</i>	

## SIDES

Batata Harra 	8.50
<i>golden fried potato dices with garlic and fresh coriander, spicy</i>	
French Fries 	8.50
<i>homemade with fresh potatoes</i>	
Oriental Rice 	8.50
<i>with 7 different spices</i>	
Bint al Jabal 	9.50
<i>Lebanese bread pieces filled with deep-fried eggplant, fresh herbs and chillies, grilled and served with cold yogurt sauce</i>	
Eggplant 	8.50
<i>deep-fried, with delicate sesame sauce and herbs</i>	