

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, pepperoni, lemon juice and toasted pita bread (separate)		
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 quark cream made with menthe and olive oil		
Fatteh bel Laban 	CHF	12.50
Toasted pide with chickpeas, yoghurt and menthe		
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

For further questions regarding allergies or food intolerance please ask one of our employees.

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 Beiruti 	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
Vegan al NOON 🍀 🌱 Gourmet-starter with Hommos, Moutabbal, Tabbouleh, Falafel and Fatayer	CHF	16.50
Sahen al NOON Chef's favourite Mezze ^{HM} with Hommos, Fatousch, Moutabbal, Kibbeh Frie and Lahem Baagin	CHF	17.50
Mouaganat al NOON Assorted stuffed dumplings with chicken wings and Hommos	CHF	19.50



Martyrs' Square, Beirut 1930

All prices include 7.7% 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}

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

Designation of origin:

Lamb
Beef

Switzerland/ New Zealand
Switzerland

Chicken
Chef

Switzerland/ Denmark
Lebanon

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

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Skewers of minced beef and chicken, Lebanese rice

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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

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

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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  2018 (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 2018 (CH) <i>Pinot Grigio</i> Clear, fresh bouquet of pomaceous fruit from Zurich	CHF 8.00	CHF 56.00
Señorio de Garci Grande Verdejo 2019 (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 2018 (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  2018 (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 2017 (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 2017 (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 2014 (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, 2014 (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 2014 (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  2011 (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 2018 (CH) <i>Merlot</i> Intensive fruity flavour. Taste of cherry, strawberries, plumes and gingerbread.	CHF 8.00	CHF 56.00
Primitivo del Tarantino IGT Sette Torri 2017 (Ita) <i>Primitivo</i> Intensive fruity flavour. Taste of blackberry und cherry compote, plume and gingerbread.	CHF 7.00	CHF 46.50
Amarone della Valpolicella DOC 2015 (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 2016 (Esp) <i>Tinto Fino</i> Intensive aroma of ripe cherries, strawberries, plum		CHF 58.50

compote and a hint of vanilla.

sweet WEINE

	1 dl	Bottle
Sweet wine:		
Moscato d'Asti DOCG La Trava 2019 (Ita)	CHF 7.00	CHF 46.00
<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.		
Moscatel Vin doux naturel  2006 (Lib)	CHF 10.00	
<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.		

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
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
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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

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