

Soupes

Soupe à l'Oignon Traditionnelle A French classic with caramelized onions, melted Swiss cheese and covered with a special cheese and puff pastry topping	15,000
Soupe du Jour Ask for our soup of the day, freshly picked from our very own garden <i>Note: Soup only available in the winter season</i>	15,000

Entrées

Quiche aux Champignons Frais A delicious quiche filled with assorted fresh mushrooms, leeks, cream and sizzling cheese	19,000
Asperges Vertes Fraîches Fresh green asparagus, served with a side salad and a rich creamy sauce	19,000
Assiette de Bruschetta Exotique Three pieces of homemade breads with different toppings: Fresh salmon gravlax cooked in sea salt. Blue cheese topped with parma ham. Feta cheese, tomatoes, cherry tomatoes, garlic, olive oil and basil	22,000
Gravlax de Saumon Fresh salmon dry-cured in salt, seasoned with dill and sugar	22,000
Tartare de Saumon Fresh raw salmon finely chopped and infused with fine herbs, capers and avocado	26,000
Tartare de Veau Australian raw veal tartare, infused with a black truffle sauce and served with an organic quail egg and a side serving of french fries	29,000
Plateau Gourmands A diverse selection of cheeses, served with fresh assorted breads Platter for 2 persons Platter for 4 persons	35,000 50,000

Salades

Salade Campagnarde Bio Our seasonal organic garden greens have been handpicked to produce a healthy salad with its special seasoning	20,000
Salade de Chèvre Chaud Crispy warm goat cheese topped with mixed herbs, served on a fresh bed of our finest salad topped with xérés vinegar	22,000
Salade de Quinoa aux Blancs de Poulet Grillés Mixed quinoa served with a rich green salad, raisins, cranberries, topped with chargrilled chicken breast	22,000
Salade d'Endives, Sauce Roquefort et Noix The perfect blend of endive, cherry tomatoes, walnuts and granny smith apples, with a drizzle of roquefort dressing. An all time French favorite	22,000
Salade de Thon Frais A rich hearty salad, topped with fresh seared tuna, sesame seeds, feta cheese and sundried tomatoes	28,000
Salade Caesar aux Crevettes Jumbo A traditional caesar salad, served with jumbo prawns and iceberg lettuce, topped with parmesan and thin bread crisps	28,000
Salade de Burrata à L'Italienne Burrata cheese, a fresh Italian creamy mozzarella, served on a bed of cherry tomatoes, dried apricots, walnuts and a drizzle of olive oil	30,000



Penne Arrabiata Spicy tomato sauce with penne, topped with grated parmesan <i>If you don't like spice, ask the waiter for the non-spicy version</i>	19,000
Ravioli aux Quatre Fromages Fresh homemade creamy raviolis with a filling of four cheeses, (Gorgonzola, ricotta, cream Cheese, parmesan)	28,000
Risotto aux Cêpes Italian rice cooked with porcini mushrooms and parmesan cheese	35,000
Linguine aux Crevettes The perfect combination of homemade tomato sauce, white wine, marinated shrimps, served with linguine	35,000
Linguine aux Truffes Rich, creamy linguine, served with black truffles and parmesan cheese	38,000



Burger Gourmet The finest Australian beef, homemade burger, cooked to perfection with caramelized onions, fresh mushrooms and our signature sauce, topped with Swiss gruyère cheese. Served with a side salad and french fries	26,000
Poulet Farci aux Champignons Grilled chicken breast stuffed with mushrooms and served with a vegetable ratatouille and a creamy mushroom and truffle sauce	35,000
Escalope Milanaise Veal Escalope, fried in crispy bread crumbs, served with french fries, lemon wedges and kimchi sauce	35,000
Filet de Saumon au Four Fresh Norwegian Salmon, served with the Mediterranean taste of tomatoes, olive oil, garlic and pesto	37,000
Filet de Bar à la Dieppoise Fresh Sea Bass served with mussels, jumbo prawns and a creamy white wine sauce. Accompanied by truffle mashed potatoes and fresh baby asparagus	43,000
Scaloppine Al Limone A classic Italian dish made with Australian veal tenderloin, coated with a lemon butter sauce and served with roasted potatoes and Portobello mushrooms	45,000
Filet de Bœuf Australien Grillé Grilled Australian Tenderloin topped with a choice of creamy mushroom sauce or pepper sauce, garnished with a mix of grilled vegetables and roasted potatoes	48,000
L'Entrecôte Bordelaise A deliciously tender cut of juicy Black Angus Sirloin steak, served with a flavorful "Bordelaise" sauce, and garnished with mixed roasted vegetables and potatoes	54,000
Spécialité du Chef Ask your waiter for our Chef's special of the day - Always a special surprise!	



Our Tomato sauce is made with organic peeled tomatoes and organic herbs.

Margherita Tomato sauce, fresh basil, mozzarella and parmesan cheese	18,000
Quattro Formaggi Tomato sauce, gorgonzola, mozzarella, comté, parmesan cheese and fresh thyme	22,000
Classica Tomato sauce topped with fresh mushrooms, olives, ham, mozzarella and parmesan cheese	23,000
Funghi Tomato sauce, portobello mushrooms, black olives, mozzarella and parmesan cheese	23,000
Diavola Tomato sauce, spicy pepperoni (pork), mozzarella and parmesan cheese (ask for non-spicy pepperoni)	23,000
Primavera Tomato sauce, kale, zucchini, eggplant, red pepper, fresh basil, mushroom, artichokes, pesto, mozzarella and parmesan cheese	23,000
Pepperoni e Formaggio di Capra Tomato sauce, spicy pepperoni, portobello mushrooms, fresh herbs, marinated goat cheese, mozzarella and parmesan cheese	25,000
Bresaola Tomato sauce, bresaola, rucola, sundried tomatoes, mozzarella and parmesan cheese with a drizzle of olive oil	28,000
Tartuffo Also known as White Pizza. Portobello mushrooms, fresh basil and thyme, black truffle, truffle oil, mozzarella and parmesan cheese	35,000
Spécialité du Chef Ask your waiter for the Chef's special pizza of the day, which you can only taste at Les Caves de Dar Azar	32,000
Sans Gluten (+4000 LBP) All pizzas may be made Gluten Free. Just ask your waiter for this option	
Vos choix de garnitures All extra toppings will be charged at an extra fee of 3000 LBP per topping Extra truffles +8000 LBP	



Pommes Frites à l'Huile de Truffe et au Parmesan A mix of three favorite ingredients; french fries, truffle oil and parmesan cheese	9,000
Gratin Dauphinois Traditionnel A traditional potato gratin with a melted gruyère cheese topping and garlic aroma	10,000
Légumes Grillés A platter of assorted grilled seasonal vegetables, marinated with fresh organic herbs, served with a drizzle of olive oil	15,000

Desserts

Tiramisu Italien In Italian meaning «Cheer me up», this popular coffee-flavored Italian dessert with mascarpone cheese, will truly add the perfect ending to your meal	12,000
Crème Brûlée Also known as burnt cream – This dessert consists of a rich custard base topped with a layer of hard caramel	12,000
Profiteroles au Chocolat Maison Freshly baked profiteroles filled with vanilla, chocolate and salted caramel ice cream, topped with a dark chocolate sauce and hazelnuts	14,000
Chocolate Sensations Chocolate lovers, get ready! The Chefs’ choice of chocolate specials changes weekly. Be sure to ask your waiter for the chocolate special of the day.	14,000
Pain Perdu A perfect piece of loaf bread, soaked in milk and eggs. Light and fluffy, topped with vanilla ice cream and a drizzle of special caramel sauce	14,000
Cheesecake Fait Maison Home baked cheesecake, topped with strawberry sauce	14,000
Glaces et Sorbets au Choix Ask your waiter for our deliciously decadent flavors	6,000/Scoop

Fresh and Authentic

Our menu is entirely made of fresh ingredients and whenever possible, our vegetables are sourced from our nursery and grown in an entirely natural process with no pesticides or chemicals.
We source the highest quality of ingredients to ensure a perfect dining experience.

Bon Appetit!