

Food Menu

Appetizers

VEGGIES and DIP 8,000 LBP

Cherry tomato, cucumber and cauliflower served with mayonnaise and cream dip.

EDAMAME 9,000 LBP

Steamed fava bean and salt rock.

LOADED NACHOS 12,000 LBP

Tortilla chips and a melted cheddar pot served with guacamole and sour cream.

MUSHROOM PROVENÇAL 9,000 LBP

Sautéed mushroom with parsley, garlic and lemon juice.

POTATO WEDGES 8,000 LBP

Seasoned fried potato served with mayo pesto sauce.

CHICKEN QUESADILLAS 15,000 LBP

Quesadillas filled with grilled chicken and melted cheese served with guacamole and sour cream.

JAPANESE YAKITORI 15,000 LBP

Chicken skewers marinated in a sweet savory sauce.

SHRIMP PROVENÇAL 16,000 LBP

Sautéed shrimp with coriander, garlic and lemon sauce.

BAKED BRIE 14,000 LBP

Brie cheese with fine herbs and toasted bread .

Salads

KALE SALAD 18,000 LBP

Kale, carrot, apple, almond, avocado, sundried tomatoes, parmesan served with lemon oil sauce.

HERBAL FETA SALAD 16,000 LBP

Sautéed feta, avocado, fresh grapefruit and mixed greens with lemon oil sauce.

BRESAOLA CARPACCIO 16000 LBP

Bresaola, rocca, and parmesan with balsamic sauce.

FRESH TUNA SALAD 19,000 LBP

Baby spinach, avocado, seared fresh tuna, sesame oil and scallion with lemon mustard sauce.

GOAT CHEESE SALAD 16,000 LBP

Baby spinach, goat cheese, apple, walnut and raisin with balsamic mustard sauce.

SHRIMP SALAD 19,000 LBP

Marinated shrimp, sautéed pineapple, cucumber, roasted red bell pepper with lemon mayo sauce.

Mains

AUSTRALIAN BEEF FILLET 38,000 LBP

Grilled Australian beef served with Demi-Glass sauce, sautéed baby potato and green salad.

GNOCCHI SMOKED SALMON 24,000 LBP

Homemade spinach gnocchi, smoked salmon, baby spinach, cream, parmesan and pine nut.

GRILLED CHICKEN 28,000 LBP

Grilled chicken with lemon sauce served with quinoa salad.

GRILLED SALMON FILLET 32,000 LBP

Grilled salmon fillet with lemon butter sauce served with spinach salad.

TRUFFLE BURGER 21,000 LBP

Beef patty, cèpe, cream, truffle oil with mayo-mustard sauce served with potato wedges.

VEGAN BURGER 19,000 LBP

Vegan patty, vegan cheese, vegan mayonnaise, pickles, tomato served with potato wedges.

Dessert

PAIN PERDU 11,000 LBP

Caramelized brioche bread served with caramel sauce and vanilla ice cream.

HOMEMADE CHOCOLATE FONDANT 11,000 LBP

Chocolate, egg and butter baked to perfection and served with vanilla ice cream.

LEMON BERRY CRUMBLE 10,000 LBP

Lemon cream cheese, crumble and berry.

SORBET 12,000 LBP

Apple, lemon and strawberry.

Vesper
Cocktail Bar

Food Menu

Appetizers

EDAMAME 8,000 LBP

Steamed fava beans, and salt rock served with soy sauce on the side.

LOADED NACHOS 12,000 LBP

Tortilla chips, and a melted cheddar pot, served with guacamole, and sour cream.

FUNGI TRIFOLATI 8,000 LBP

Sautéed mushrooms, parsley and garlic with lemon juice.

POTATO WEDGES 6,000 LBP

Seasoned fried potato served with mayo pesto sauce.

ONION OMELETTE 11,000 LBP

Eggs, minced onions with olives on the side.

CHEESE & MUSHROOM OMELETTE 11,000 LBP

Eggs, cheese and mushrooms with olives on the side.

QUASADILLAS DE POLLO CON QUESO 14,000 LBP

Quesadillas filled with grilled chicken, melted cheese, served with guacamole, and sour cream.

JAPANESE YAKITORI 15,000 LBP

Chicken skewers marinated in a sweet savory sauce.

SHRIMP PROVENÇAL 16,000 LBP

Sautéed shrimps, coriander, and garlic with lemon sauce.

POTATO SKINS 13,000 LBP

Baked potato stuffed with cheese, and mashed potato, topped with red beans, scallions, and jalapenos with sour cream on the side.

BAKED BRIE 14,000 LBP

Brie cheese with fine herbs, and toasted bread.

Salads

LENTIL-BEETROOT SALAD 13,000 LBP

French lentil, beetroot, rocca and radish with lemon mustard sauce.

HERBAL FETA SALAD 14,000 LBP

Sautéed feta, avocado, fresh grapefruit, and mixed greens with lemon oil sauce.

BRESAOLA CARPACCIO 16000 LBP

Bresaola, rocca, and parmesan with balsamic sauce.

FRESH TUNA SALAD 17,000 LBP

Baby spinach, avocado, seared fresh tuna, sesame oil, and scallions with lemon mustard sauce.

SALADE DE CHÈVRE 15,000 LBP

Baby spinach, goat cheese, grapes, apples, walnuts, and raisins with balsamic mustard sauce.

Burgers and Sandwiches

BLUDOZER BURGER 19,000 LBP

Gorgonzola cheese, caramelized onions, and fig jam served with potato wedges.

CLASSIC BURGER 16,000 LBP

Beef patty, grilled tomatoes, grilled onions, and pickles, served with potato wedges.

SALMON SANDWICH 15,000 LBP

Smoked salmon, herbs cream cheese, scallion, capers, dill, served with Rocca on the side.

VEGETABLE SANDWICH 11,000 LBP

Grilled seasonal vegetables (zucchini, eggplants, red bell peppers, green bell peppers, mushrooms).

HALLOUMI SANDWICH 9,000 LBP

Grilled halloumi in a mini baguette, pesto sauce served with mix salad, and olives on the side.

Mains

GRILLED SALMON FILLET 28,000 LBP

Grilled salmon fillet served with spinach salad on the side.

GRILLED CHICKEN 22,000 LBP

Grilled chicken served with lemon quinoa salad.

VEGAN PAELLA 17,000 LBP

Rice, seasonal vegetable onions, bell peppers, mushrooms, carrots, peas, broccoli and green beans, saffron, with tomato sauce on the side.

AUSTRALIAN BEEF FILLET 38,000 LBP

Grilled Australian beef served with sautéed baby potatoes and green salad.

BEEF FILLET 28,000 LBP

Grilled beef served with potato wedges and sautéed vegetables.

TRUFFLE BURGER 20,000 LBP

Cepes, cream, truffle oil, with mayo-mustard sauce served with potato wedges.

*** FILLETS ARE SERVED WITH MUSHROOM SAUCE OR PEPPER SAUCE.**

Dessert

PAIN PERDU 9,000 LBP

Caramelized Brioche bread, served with sauce caramel, and vanilla ice cream.

HOMEMADE CHOCOLATE FONDANT 9,000 LBP

Chocolate, eggs and butter baked to perfection and served with vanilla ice cream.

Cocktails

Classics and More

DESPER 17,000 LBP

Gin mare, vodka, lillet blanc, bitters.

MARY PICKFORD 15,000 LBP

White rum, maraschino, fresh lime, fresh pineapple, fresh pomegranate.

DARK ZACAPA 18,000 LBP

zacapa, raspberry, red vermouth, chocolate rim.

T NEGRONI 17,000 LBP

Tequila, mescal, aperol, bitters.

SMOCKED UP 18,000 LBP

Laphroaig 10, red vermouth, chocolate bitter.

SCOFFLAW 15,000 LBP

Rye whiskey, dry vermouth, blackberry, fresh lime, orange bitter.

THE HANKY PANKY 16,000 LBP

Gin, red vermouth infused coffee, fernet-branca, chocolate bitter.

GIN RICKEY 15,000 LBP

Gin, lemon grass, fresh lime, bitters.

ROSITA 16,000 LBP

Gin, st.germain, fresh rosemary, fresh grapefruit, bitters.

MIND ERASER 15,000 LBP

Dark rum, cherry brandy, benedictine, cointreau, bitters, fresh lime juice, fresh pineapple.

DELOUR 16,000 LBP

Red wine infused with herbs, cognac, cointreau, fresh lime, soda.

BLOOD MOON 16,000 LBP

Gin, herbs, vanilla, fresh lime, berries.

GOLDEN AGE 17,000 LBP

Gold Label, Honey, Fresh lime peach bitter.

BITTER TEMPTATION 15,000 LBP

Rye whiskey, branca menta, cacao, espresso.

MAYAN SLING 15,000 LBP

Gin infused hibiscus, cherry brandy, honey, fresh grapefruit, tonic syrup.

***CLASSIC COCKTAILS ARE AVAILABLE**

Beer Menu

Italian Beer

MALEDETTA 6.2 % ABV BELGIAN ALE 14,000 LBP

REALE EXTRA 6.4 % ABV AMERICAN IPA 12,000 LBP

MY ANTONIA 7.5 % ABV IMPERIAL PILSNER 14,000 LBP

REALE 6.4 % ABV INDIA PALE ALE 12,000 LBP

MORETTI 4.6 % ABV 10,000 LBP

NASTRO AZZURRO 5.1 ABV 10,000LBP

Lebanese Beer

961 LAGER 5 % ABV 9,000 LBP

961 RED ALE 5.5 % ABV 9,000 LBP

961 PALE ALE 6.3 % ABV 9,000 LBP

961 IPA 6.2 ABV 9,000 LBP

ALMAZA 4.2 % ABV 8,000 LBP

ALMAZA LIGHT 2.7 % ABV 8,000 LBP

German Beer

PAULANER SALVATOR 7.9 % ABV 13,000 LBP
PAULANER HEFE-WEIßBIER DUNKEL 5.4 % ABV 14,000 LBP
PAULANER THE ICON OF HEFE-WEIßBIER 5.5 % ABV 13,000 LBP
ERDINGER DUNKEL 5.3 % ABV 13,000 LBP
ERDINGER WEIßBIER 5.3 % ABV 13,000 LBP

American Beer

LAGUNITAS LIL' SUMPIN SUMPIN' ALE 7.5 % ABV 14,000 LBP
LAGUNITAS IPA 6.2 % ABV 12,000 LBP
LAGUNITAS DAY TIME 4.65 % ABV 12,000 LBP
BUDWEISER 5% ABV 12,000 LBP

Dutch Beer

LA TRAPPE TRIPEL 8 % ABV 13,000 LBP
LA TRAPPE BOCKBIER 7 % ABV 13,000 LBP
LA TRAPPE BLOND 6.5 % ABV 13,000 LBP

English Beer

FULLERS ESB 5.9 % ABV 12,000 LBP
FULLERS HONEY DEW 5 % ABV 12,000 LBP
FULLERS PORTER 5.4 % ABV 12,000 LBP

Swedish Beer

OPPIGÅRDS GOLDEN ALE 5.2 % ABV 12,000 LBP

OPPIGÅRDS INDIAN TRIBUTE – INDIA PALE ALE 6.6 % ABV 12,000LBP
OPPIGÅRDS WEISSBIER – HEFEWEIZEN 5 % ABV 12,000 LBP

Mexican Beer

SOL 12,000 LBP
CORONA 11,000 LBP

Irish Beer

THE FULL IRISH SINGLE MALT IPA ABV 6% 15,000LBP
THE WHITE HAG BRANS & SCEOLAN IPA ABV 7.2% 15,000 LBP

Belgium Beer

AFFLIGEM 6.7 % ABV 13,000 LBP

Spanish Beer

SAN MIGUEL 5.4% ABV 11,000 LBP

Wine Menu

Foreign Red Wine

Terra Sicillia, Granatello 50,000 LBP/11,000 LBP BY THE GLASS

Montepulciano D'abruzzo, Remonti 65,000 LBP

Chianti, Valirginio 85,000 LBP

Lebanese Red Wine

St.Thomas Le Gourmets 40,000 LBP/9,000 LBP BY THE GLASS

Massaya Le Colombier 40,000 LBP

Ksara Reserve du Couvent 45,000 LBP

Ixsir Altitude 55,000 LBP

Kefraya Chateau 75,000 LBP

Wardy Chateau les Cedres 70,000 LBP

Foreign White Wine

Terra Sicillia, Granatello 50,000 LBP/11,000 LBP BY THE GLASS

Pinot Grigio, Marchese Della Torre 65,000 LBP

Lebanese White Wine

St.Thomas le Gourmets 40,000 LBP/9,000 LBP BY THE GLASS

Ixsir Altitude 55,000 LBP

Kefraya Blanc de Blancs, 50,000 LBP

Ksara Blanc de Blancs 48,000 LBP

Massaya Beqaa Valley 40,000 LBP

Foreign Rose Wine

Terra Sicillia, Marchese Della Torre 58,000 LBP

Lebanese Rose Wine

St.Thomas le Gourmets 40,000 LBP/ 9,000 LBP BY THE GLASS

Massaya Beqaa Valley 40,000 LBP

Ksara Sunset 45,000 LBP

Kefraya Myst 50,000 LBP

Iksir Altitude 55,000 LBP

Hot Beverages

ESPRESSO 4,000

DOPPIO 6,000

CAPPUCCINO 6,500

AMERICANO 6,000

FRENCH PRESS 6,000

IRISH COFFEE 11,000

HOT CHOCOLATE 7,000

MOCHA 7,000

LATTE 6,500

ICED AMERICANO 6,000

ICED CAPPUCCINO 6,500

ICED LATTE 6,500

TEA SELECTION 5,000

HOMEMADE CAKE 6,000

Happy Hour from 5:00pm to 8:00pm

ON INTERNATIONAL DRINKS AND REGULAR BAR