



# Notre Dame

Bistro

MENU

## BAR SNACK

MIXED NUTS	15
almonds, peanuts and chashews	
BISTRO NIBBLE	58
home made labaneh balls, sliced Basterma & assorted olives served with toasted focaccia bread	
HALLOUMI BRUSCHETTA	40
Pan seared Halloumi over tomato bruschetta	
BEEF TARTARE BRUSCHETTA	45
Hand cut beef tartare over toasted bread topped with chili mayo	



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## SHAREABLES

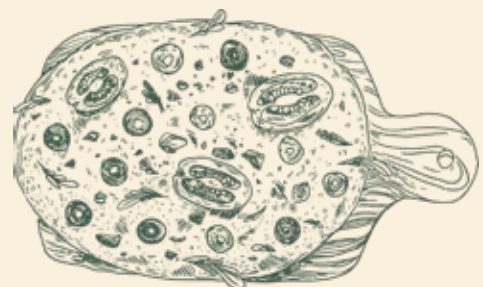
CRISPY EGGPLANT	35
Deep fried Whole roasted eggplant topped with tahini and matboukha sauce	
BAKED FETA CHEESE	75
Oven Baked Feta cheese with assorted cherry tomatoes and kalamata olives, drizzled with honey	
FRIED CALAMARI	50
Crispy Fried calamari served with chili Mayo	
SHRIMPS SHAKSHOOKA	78
Shrimps in cherry tomato ragout	
FATTOUSH MOZZARELLA SALAD	45
Fattouch topped with fresh mozzarella cheese and roasted bread	
ND-BISTRO SALAD	50
Mixed greens in dried apricots vinaigrette topped with dried apricots and crushed almonds	
BLACK LENTIL TABOULEH	45
Beluga lentils with parsley served with lettuce hearts	



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## FOCACCIA

OLIVE OIL & HERBS FOCACCIA	40
Served with tahini, matboukha & Herbs pesto	
FOCACCIA BIANCA	40
Topped with assorted mushrooms and parmesan	



## MAINS

HOUSE BURGER 75

Topped with caramelized onions and Gruyere cheese served with french fries

STEAK & EGGS SANDWICH 75

Served with french fries

GRILLED VEGETABLES SANDWICH 54

Served with Roca salad and matboukha dip and optional feta cheese

RICOTTA AND SPINACH CANNELONI 70

In rich tomato sauce topped with spinach feta cheese

CRISPY CHICKEN SCHNITZEL 65

Served with coleslaw and french fries

SEAFOOD SPAGHETTI 75

shrimps and calamari spaghetti in herb garlic butter sauce

BEEF AND MUSHROOM SHAWERMA 85

Topped with pickled onions Served with mini pita bread and tahini



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## DESSERTS

DUTCH PANCAKES 35

LEMON POSSET 32

ORANGE COINTREAU CAKE 35

RICE PUDDING 32

APPLE PIE 32

BROWNIES 32

CHOCOLATE MOUSSE 32

ICE-CREAM/ SORBET (3 scoops) 21



# COCKTAILS

MOJITO	43
vodka/ lemon/ mint /soda water	
MARGARITA	39
tequilla/ triple sec / lemon	
LONG ISLAND ICETEA	59
vodka/ gin/ triple-sec/ tequilla/ rum/ cola	
NEGRONI	46
gin/ sweet vermouth/ campari	
OLD FASHIONED	43
borboun/ angostura/ sugar	
MANHATTAN	43
bourboun/ sweet vermouth/ angostura	
LEMONCELLO SPRITZ	46
lemoncello/ sparkling wine/ soda water	
GIN SALMONCITO	48
gin/ campari /grapefruit/ tonic water	
AFFOGATO GUINNESS	51
Vanilla ice-cream/ espresso/ guinness	
MARTINI COCKTAIL	39
vodka or gin/ dry vermouth	
ESPRESSO MARTINI	49
vodka/ kahlua/ espresso	
DEVILS MARGARITA	42
tequilla/ lime juice/ simple syrup/ red wine	
WHISKEY SOUR	43
bourbon/ lemon juice/ simple syrup/ egg white	
PINA COLADA	43
rum/ pineapple juice/ cream of coconut/ lime	
CLOVER CLUB	35
gin/ lemon juice/ raspberry syrup/ egg white	
BRAMBLE	40
gin/ lemon juice/ creme de cassis	



## MOCKTAILS



PEACH BERRY LEMONADE	30
blackberry/ peach /lemon	
HAZELNUT CARAMEL SHAKE	36
hazelnut/ caramel/ vanilla ice-cream	
AGAVE BERRY ICE TEA	20
blackberry/ agave syrup/ tea	
COSMO CLUB	35
cranberry/ lime/ agave syrup	
ORANGE TANG SPRITZER	30
orange/ lime/ agave syrup/ soda water	
ICED PUMPKIN LATTE	28
espresso/ milk /pumpkin spice	

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## WHITE WINE

ASHKAR SAUVIGNON BLANC	45/180
dry/ local from iqrit	
BORSAO CHARDONNAY	142
dry/ spanish	
BESTHEIM REISLING	172
semi-dry/ french	

## RED WINE

ASHKAR CABRNET SAUVIGNON	47/186
dry/ local from iqrit	
SANTA JULIA CABRNET SAUVIGNON	144
dry/ argentinian	
SORELLI CHIANTI	124
dry/ italian	

## ROSE WINE

ASHKAR ROSE	44/174
dry/ local from iqrit	
LA BELLE ANGEL	148
dry/ french	





## SPARKLING WINE

JUAME SERRA BRUT  
dry/ spanish

36/112

LA GIOIOSA PROSECCO  
dry/ italian

152

## BEER

TAYBEH GOLD DRAFT	27/37
TAYBEH DARK DRAFT	27/37
TAYBEH IPA	28
HEINEKEN	20
CORONA	26
CALSBERG	20
LEIFFMANS	35
GUINNESS	37
KASTEEL	37
NON-ALCOHOLIC	20



## VERMOUTH & BITTER

MARTINI ROSSO	20
MARTINI BIANCO	20
MARTINI DRY	20
APEROL	26
CAMPARI	26

## TEQUILA

JOSE CUERVO GOLD	33
JOSE CUERVO SILVER	33
1800 REPOSADO	62
PATRON GOLD	62



## RUM

HAVANA WHITE	30
MALIBU	26
CAPTAIN MORGAN BLACK	26
BACARDI WHITE	26

## GIN

BARAKAT	25
BOTANIST	44
TANQUERY	29
HENDRICK'S	44
BOMBAY SAPPHIRE	30
GORDONS	25
BEEFEATER	27



## VODKA

BARAKAT	26
GREY GOOSE	46
ABSOLUT	26
SMIRNOFF	26
KETEL ONE	36

## SPIRITS & LIQUEURS

AMARO	28
AMARETTO	28
BAILEYS	28
CALVADOS	30
COINTREAU	30
DRAMBUIE	30
FRENET BRANCA	28
GRAND MARNIER	36
GRAPPA	30
KAHLUA	28
LIMONCELLO	30
ARAK	26
OUZO	26
SAMBUCA	20
LICOR 43	28
TIA MARIA	28
FRANGELICO	28
BENEDICTINE	35
JAGERMEISTER	28





## SCOTCH WHISKEY

J&B	33
BLACK LABEL	46
RED LABEL	26
CHIVAS	46

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## IRISH WHISKEY

JAMESON	26
BLACK BUSH	28
BUSHMILLS	26



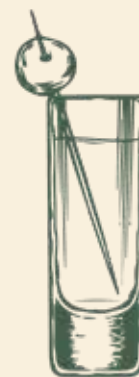
## AMERICAN WHISKEY

JACK DANIEL'S	33
FOUR ROSES	33
WILD TURKEY	33
MAKER'S MARK	40
MONKEY SHOULDER	33

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## SINGLE MALT WHISKEY

DALMORE	66
GLENLIVET 12 YEARS	68
GLENFIDDICH 12 YEARS	66
MACALLAN FINE OAK 12 YEARS	89
BALVENIE 14 YEARS	98
LAPHROAIG 10 YEARS	66



## COGNAC & BRANDY

REMY MARTIN V.S.O.P	69
COURVOISIER V.S	72
HENNESSY V.S	69
HENNESSY X.O	136
ARARAT 10 YEARS	48
MAJHOUL 8 YEARS	33
CREMISAN 35 YEARS	52



# SOFT DRINKS

FIZZY DRINKS	17
cola/sprite/fanta/bitter lemon/ginger ale/zero	
BOTTLED JUICE	16
orange/grape/grapefruit/cranberry	
APPLE JUICE	18
ICE TEA	18
APPLE CIDER	18
FRESH LEMONADE	16
FRESH ORANGE	16
STILL WATER	S/L 15/20
SPARKLING WATER	S/L 16/26



# HOT DRINKS

PUMPKIN SPICE BUTTER LATTE	28
espresso/ steamed milk/ pumpkin spice	
AUTUMN HARVEST LATTE	25
espresso/ steamed milk/ hazelnut/ caramel	
HAZLENUT HOT CHOCOLATE	27
cocoa/ hazelnut syrup/ steamed milk	
NOTREDAME COFFEE	23
espresso/ steamed milk/ baileys	
IRISH COFFEE	23
black coffee/ milk foam/ irish whiskey	
ESPRESSO	13
DOUBLE ESPRESSO	14
CAPPUCINO	15
LATTE	15
MACHIATTO	14
AMERICANO	15
NESCAFE	15
HOT CHOCOLATE	15
TEA	14
MINT TEA	15
HERBAL TEA	15
earl grey/ apple cinnamom/ green tea/ wild berries/ chamomile	

