

Du Liban

Weserstraße 17, 60329 frankfurt

KOMPLETTE SPEISEKARTE

| SOUPS SUPPEN

Schaurabet Khudra

7,90 €

Fresh vegetables soup / Frische Gemüsesuppe

Schaurabet Adas

7,90 €

Lentil soup / Linsen-Cremsuppe

| SALADS SALATE

Tabbuli

9,90 €

Parsley, crushed wheat (Burgul), fresh peppermint, onions, tomatoes, lemon juice and olive oil

Salata Libnanieh

9,90 €

Lebanese salad with tomatoes, sweet pepper, cucumbers, peppermint, lemon juice and olive oil

Fattousch

9,90 €

Lebanese salad with radish, Sumac, toasted Lebanese bread and Pomegranate-Balsamico

Khiyar Bil-Laban

8,90 €

Cucumber salad with yogurt and peppermint / Gurkensalat mit Joghurt und Pfefferminze

| COLD STARTERS KALTE VORSPEISEN

Hommus chickpea cream with sesame sauce, lemon juice and olive oil	9,90 €
Hommus Beiruti Chickpea cream with parsley, garlic, sesame sauce and lemon juice	9,90 €
Fattet Hommus chickpea with toasted lebanese bread, yoghurt, garlic and Pine nuts	11,90 €
Hommus Bissnuber Pine nuts, roasted in butter, with chickpea purée	12,90 €
Hommus Bil-Lahmeh Fried lamb meat filets with Pine nuts on chickpea purée	13,90 €
Mutabbal Batinjan Eggplant purée, prepared with sesame oil (Tahina), garlic, lemon juice and olive oil	9,90 €
Baba Ghanoush Grilled Eggplant with garlic paprika, pomegranates, lemon juice and olive oil	9,90 €
Musaka'a Fried eggplant dices, chickpeas and onions, prepared with tomato sauce	9,90 €
Lubieh Bizzeit Green beans, cooked in tomato sauce, onions, garlic and coriander	9,90 €
Labneh Homemade cream cheese with colorful spice stamps	9,90 €
Labneh Bittum Homemade cream cheese with garlic and colorful spice stamps	9,90 €
Mhammara Spicy nut puree	9,90 €
Warak Inab Vine leaves filled with rice, tomatoes, onions, parsley and fresh peppermint, seasoned with lemon juice, olive oil and Lebanese spices	9,90 €
Schänklisch Ewe's milk cheese combination of oregano onions, tomatoes, Parsley and olive oil	9,90 €
Kabis Mschakkal Mixed pickles with beets, cocumber and eggplant	8,90 €

| WARM STARTERS WARME VORSPEISEN

Batinjan Ma'Li Baked eggplant slices / Gebratene Auberginenscheiben	9,90 €
Batata Harra Fried potato cubes mixed with coriander, garlic. Lightly spiced	9,90 €
Falafel Vegetarian balls, composed of crushed beans, crushed chickpeas, leek, garlic, parsley, coriander, fresh peppermint and more than fifteen spices, served with sesame sauce	9,90 €
Foul Medammas Brown beans, cooked with garlic, lemon juice, parsley and olive oil	9,90 €
Sambusik Bijjibneh Small pastries, filled with cheese and Lebanese spices	9,90 €
Sambusik Billahmeh Small pastries, filled with meat, onions, pine nuts and Lebanese spices	9,90 €
Fatayer Bissabanikh Small pastries, filled with spinach, onions, lemon juice and Lebanese spices	9,90 €
Kibbeh Mäklieh Finely ground meat, prepared with cracked wheat, onions, pine nuts and Lebanese spices	12,90 €
Mudardara Spicily cooked rice with lentils and onions	9,90 €
Jawanih Grilled or fried chicken wings, with garlic and lemon juice	11,90 €
Asabet Dajaj Fried chicken liver with onion, lemon juice and Pomegranate-Balsamico	11,90 €
Sujuk Homemade Lamb sausage, fried with garlic, tomatoes and peppers and slightly hot spices	12,90 €
Makanik Homemade Lamb sausage with a special spice blend and pine nuts	12,90 €
Kallaj Halloumi cheese, seasoned and grilled in round flat loaf	12,90 €
Arayes Minced Lamb meat with parsley, onions and Lebanese spices, grilled in round flat loaf	13,90 €

| VEGETARIAN MAIN DISHES VEGETARISCHE HAUPTSPEISEN

Makali	21,90 €
Fried vegetables: eggplant, zucchini, potatoes, bell peppers and carrots	
Khudar Mischwi	23,90 €
Grilled vegetable assortment of zucchini, eggplant, potatoes and bell peppers, served with a garlic-lemon sauce	
Fasulieh Nabati	21,90 €
White beans, cooked in tomato sauce, onions, garlic and coriander	
Lubieh Nabati	21,90 €
Green beans, cooked in tomato sauce, onions, garlic and coriander	
Bamieh Nabati	21,90 €
Okra, cooked in tomato sauce, garlic, onions, and coriander	

| FROM THE OFEN AUS DEM BACKOFEN

Yakhni	22,90 €
vegetable assortment of zucchini, eggplant, potatoes, bell peppers, carrots, onions, garlic and coriander cooked in Tomato sauce	
Fasulieh Bil Lahme	25,90 €
White beans with veal, cooked in tomato sauce, onions, garlic and coriander	
Lubieh Bil Lahme	25,90 €
Green beans with veal, cooked in tomato sauce with onions, garlic and coriander	
Bamih Bil Lahme	25,90 €
Okra with veal, cooked in tomato sauce with onions, garlic and coriander	
Kraydis (Tajine)	32,90 €
King prawns in Ofen, prepared with garlic, onions, tomatoes zucchini, carrots, coriander and lemon juice	

| BARBECUE SPECIALTIES GRILLSPEZIALITÄTEN

Kaftet Ghanam Mischwiah Ground lamb on a skewer parsley, onions and Lebanese spices	23,90 €
Schisch Taouk Chicken breast filets on a skewer, marinated with oil, garlic and Lebanese spices	24,90 €
Lahm Mischwi Lamb shish kebab with Lebanese spices	25,90 €
Maschawi Mschakkaleh Mix grill: lamb meat, ground lamb and chicken breast filet	27,90 €
Riasch Ghanem Tender, marinated lamb chops	27,90 €
Farrouj Mischwi Tender chicken with garlic and Lebanese spices	23,90 €

| FISH FISCH

Samkeh Harra Pike-Perch filet in a spicy sauce with pine nuts served with rice	24,90 €
Dorade Royal Grilled seabram served with two different sauces and fried libanese bread	27,90 €
Loup de mer Grilled Sea bass served with two different sauces and grilled libanese bread	28,90 €
Kraydis King prawns in a special marinade, grilled or fried, served with a special homemade cocktail sauce and lebanese bread	32,90 €

| INTERNATIONAL DISHES INTERNATIONALE GERICHTE

Lammburger grilled Ground lamb and beef with salad, tomoato, pickeld cucumbers and cheese served with french freis	18,90 €
Hühnerschnitzel served with french freis	21,90 €
Hähnchenbrustfilet with a creamy mushroom sauce served with rice	23,90 €
Lachsfilet with white creamy sauce and dill,served with fried potatoes	25,90 €
Rumpsteak Grilled,with herb butter, served with freis	27,90 €
Rinderfilet Grilled,served with herb butter, fried grated potato and salad	32,90 €

| SIDE DISHES BEILAGEN

Libanesischer Reis Basmati rice with roasted vermicelli and almonds	7,90 €
Pommes frites Fresh French fries	7,90 €
Portion Sesamesauce Portion of sesame sauce	2,90 €
Portion Knoblauchcreme Portion of garlic cream	3,90 €
Portion Brot Portion of bread	1,90 €

| DESSERTS NACHSPEISEN

Booza Eis	6,90 €
Two balls of vanilia ice cream with cotton candy and ground pistachio	
Muhallabieh	7,90 €
White, Lebanese rose water pudding, decorated with ground pistachio, almonds, raisins and pine nuts	
Ruz Bil-Halib	7,90 €
Lebanese rice pudding	
Baklawa	8,90 €
Selection of different oriental pastries	
Katayef bil Qashta	8,90 €
Baked "Sweet pocket" filled with white milk pudding	
Katayef bil Mekasarrat	8,90 €
Baked "Sweet pocket" filled with a mix of nuts	
Salatet Fawakih	9,90 €
House style fruit salad	
Muhallabieh Dubai Art	11,90 €
White, Lebanese pudding with angel's hair (Kadayif), pistachio cream and chocolate decorated with ground pistachio	