

GOLD MENU

Welcome Banquet

- Saj Station
- Bouchées zaatar, kichik, jebné.
- Welcome drink
- Tropical bar, soft and alcoholic drinks, sparkling wine.

Cold Mezza

- Assortment of vegetables
- Assortment of pickles
- Tabboulé
- Crab Salad
- Labné, goat labné, jebné baladiyé
- Houmus
- Moutabal
- Chanklish
- Basterma
- Vine leaves
- Artichoke
- Beetroot
- Tagen with fish
- Raw Kebbé
- Raw Kafta
- Raw Téblé

Hot Meza

- Calamari Rings
- Makanek
- Kebbé
- Sambousik
- Crunchy cheese rolls
- Spinach fatayer
- Potato b kizbara
- French Fries

Dessert

- Exotic and seasonal fruits station
- Chocolate Fountain Station including marshmallows, bonbons, coconut, chocolate vermicelli, semsmiyyé, festkiyyé

Drinks

- Open regular bar including juices, soft drinks, Perrier, soda
- Whisky Red Label, Dewars or J&B
- Vodka, arak and all kinds of wine

Main dish

- Ouzé

LEBANESE SEATED DINNER - GOLD MENU - PRICE PER PERSON: \$45

Bekfaya Main Road - Phone: 71 - 741 115 (6)
info@blancdechene.com - www.blancdechene.com

PLATINUM MENU

Welcome Banquet

- Saj Station
- Bouchées zaatar, kichik, jebné.
- Welcome drink
- Tropical bar, soft and alcoholic drinks, sparkling wine.

Cold Mezza

- Assortment of vegetables
- Assortment of pickles
- Tabboulé
- Crab Salad
- Labné, goat labné, jebné baladiyé
- Houmus
- Moutabal
- Chanklish
- Basterma
- Vine leaves
- Artichoke
- Beetroot
- Tagen with fish
- Raw Kebbé
- Raw Kafta
- Raw Téblé

Hot Meza

- Calamari Rings
- Mkanek
- Kebbé
- Sambousik
- Crunchy cheese rolls
- Spinach fatayer
- Potato b kizbara
- French Fries

Dessert

- Exotic and seasonal fruits station
- Chocolate Fountain Station including marshmallows, bonbons, coconut, chocolate vermicelli, semsmiyyé, festkiyyé
- Assortment of special oriental desserts: Essmaliyye, halawet el jeben, znoud el sett, mafrouké, cheaybiyyet, karabij, jazariyyé, tin kboush
- Assortment of continental desserts: Blueberry cheese cake, strawberry cheese cake, mango mousse, chocolate mousse, vanilla mousse, Oreo mousse, bounty mousse, mango panna cotta, strawberry panna cotta, Oreo panna cotta, Tiramisu, baba au Rhome, Pavlova chopark, éclair, tarte, chocolate balls, crème brulée.

Main dish

- Ouzé

Drinks

- Open regular bar including juices, soft drinks, Perrier, soda
- Whisky Red Label, Dewars or J&B
- Vodka, arak and all kinds of wine

LEBANESE SEATED DINNER - **PLATINUM MENU** - PRICE PER PERSON: **\$53**

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ELITE MENU

Welcome Banquet

- Saj Station
- Bouchées zaatar, kichik, jebné.
- Welcome drink
- Tropical bar, soft and alcoholic drinks, sparkling wine.

Cold Mezza

- Assortment of vegetables
- Assortment of pickles
- Tabboulé
- Crab Salad
- Labné, goat labné, jebné baladiyé
- Houmus
- Moutabal
- Chanklish
- Basterma
- Vine leaves
- Artichoke
- Beetroot
- Tagen with fish
- Raw Kebbé
- Raw Kafta
- Raw Téblé

Hot Meza

- Shrimps
- Calamari Rings
- Makanek
- Kebbé
- Sambousik
- Crunchy cheese rolls
- Spinach fatayer
- Potato b kizbara
- French Fries

Dessert

- Exotic and seasonal fruits station
- Chocolate Fountain Station including marshmallows, bonbons, coconut, chocolate vermicelli, semsmiyyé, festkiyyé
- Assortment of special oriental desserts: Essmaliyye, halawet el jeben, znoud el sett, mafrouké, cheaybiyyet, karabij, jazariyyé, tin kboush
- Assortment of continental desserts: Blueberry cheese cake, strawberry cheese cake, mango mousse, chocolate mousse, vanilla mousse, Oreo mousse, bounty mousse, mango panna cotta, strawberry panna cotta, Oreo panna cotta, Tiramisu, baba au Rhome, Pavlova chopark, éclair, tarte, chocolate balls, crème brulée.

Main dish

- Ouzé

Drinks

- Open premium bar including juices, soft drinks, Perrier, soda
- Whisky Dimple, Black Label, Chivas regal, Dewars 12.
- Vodka Absolut, arak and all kinds of wine

LEBANESE SEATED DINNER - ELITE MENU - PRICE PER PERSON: \$58

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