

BABEL

SALAD

watermelon, assorted tomatoes <i>barrel aged feta</i>	18
char-roast cauliflower salad <i>chickpeas, dates, cumin, lime yoghurt</i>	15
fattoush salad <i>datterini tomatoes, fresh zaatar, mint</i>	14
fig hazelnut salad <i>rocca, shanklish cheese, mustard dressing</i>	18

SIDES

roast carrots <i>cumin, honey, dukkah</i>	6
smokey aubergine puree <i>aged kaşar cheese</i>	6
boiled seasonal greens <i>olive oil, lemon</i>	6
battata harra <i>turmeric potatoes, chili, lime, coriander</i>	6
bulgur pilaf <i>green peppers, dry apricots, pistachio</i>	6
butter couscous	6
vermicelli rice <i>pilaf rice, fried vermicelli pasta</i>	6
sweet potato fries <i>spiced cumin oil, chili salt</i>	8

COLD MEZZE

babel hummus <i>creamy chickpeas, tahini</i>	12
zucchini baba ghanoush <i>goat's curd, toasted pine seeds</i>	12
creamy hummus, fig, fried onion <i>honey pomegranate dressing</i>	15
muhammara <i>roasted red peppers, walnuts</i>	12
smokey aubergine mutable <i>tahini, parsley, lemon</i>	12
rolled traditional grape leaves <i>rice, vegetables, lemon juice, olive oil</i>	12

JOSPER CHARCOAL OVEN

fire roast duck breast <i>walnut, fig, goat's cheese salad</i>	52
double cut lamb rib chops <i>smokey aubergine, bulgur pilaf</i>	56
corn fed swiss spring chicken <i>saffron yogurt, cumin roast carrots</i>	48
kings pike-perch fillet <i>lebanese walnut, chili, herb sauce</i>	48
swiss prime rib eye steak <i>café de beyrouth</i>	62
lebanese lamb and halloumi burger <i>shattah tahini sauce, pickled chili spiced patata harra</i>	32

HOT MEZZE

hummus bil laham <i>fried lamb, pine seeds, pomegranate</i>	18
falafel <i>chickpea fritters, parsley, tahini</i>	12
jawaneh dajaj <i>chicken wings, garlic, coriander, lemon</i>	16
lebanese flat bread <i>minced lamb pine nuts, pepper paste</i>	16
sautéed swiss shrimp <i>arak, purple basil, lemon</i>	25
musakhan <i>crispy sumac chicken rolls</i>	15
fattet hummus <i>chickpeas, onions, yoghurt, pitta bread</i>	15
sambousek <i>meat pies, minced beef, pine nuts</i>	12

SWEET

basbousa <i>almonds, coconut, poached peach</i>	15
date and red currant trifle <i>walnut ma'amoul</i>	15
cherry, hibiscus muhallabieh <i>persian candy floss, roast pistachio</i>	15
pot de crème <i>pine seeds, pomegranate, mint granite</i>	15
um ali <i>baked pastry, cream loaded with dry fruit, nuts</i>	12
kalte lust <i>seasonal ice cream, sorbets</i>	6
assorted fresh fruit, berries	18

STRIKING
MODERN COOKING

FROM THE STREETS
OF THE LEVANT

ORIGIN MEAT AND FISH:

Lamb - AUS*/IRL Beef - CH Chicken - CH
Pike-perch - CH Shrimp - CH Duck - FR

Please ask our employees about ingredients in our dishes that may cause allergies or intolerances.
All prices are in Swiss Francs and inclusive of 7.7% VAT.

*May have been produced with non-hormonal performance enhancers such as antibiotics.