

lebanese restaurant & bar

noon

Food Dream



LEBANESE CUISINE

Lebanese cuisine is internationally renowned for its versatility and sensuality and belongs to the oldest in the world. It is part of the Mediterranean cuisine and is mainly based on fresh vegetables. It includes an abundance of fresh seasonal ingredients which are prepared and seasoned with herbs and spices creating an assortment of dishes and combinations which are almost limitless. Lebanese cuisine is light and is therefore in line with today's trend for a modern and health-conscious diet.

MEZZE HOME MADE

Mezze^{HM} is the epitome of Lebanese cuisine and reflects an array of small dishes and starters rich in colours, flavours, textures and aromas of oriental fine food. We put great emphasis on creating the best Mezze^{HM} for you - based on our secret family recipes – and freshly prepared every day.

RESTAURANT NOON

We are a small, family run restaurant with Lebanese flair and modern zeitgeist right in the centre of Zurich's old town.

Besides high quality standards we put great emphasis on a friendly, personal and warm atmosphere and service.

ناصر الاشقر

Nasser Al Achkar

cold MEZZE^{HM}

*cold starters, which can be assorted
we are happy to advise you!*

Tabboule 🍀 Diced parsley salad with burghul, tomatoes, mint and lemon juice	CHF	11.00
Fatousche 🍀 Cos lettuce salad with tomatoes, cucumbers, radish, lemon juice and toasted pita bread	CHF	10.00
Al Rahib 🍀 Aubergine salad, smoothed with grenadine sauce and olive oil	CHF	14.00
Hommos 🍀 Dip made of blended chickpeas with sesame sauce	CHF	10.50
Moutabbal 🍀 Dip made from aubergine with sesame sauce	CHF	10.50
Schenklisch 🍀 Dip made of feta cheese	CHF	11.00
Mousakaa 🍀 Cooked aubergine, chickpeas and tomatoes	CHF	12.00
Labneh 🍀 Home-made salted balls made of strained yoghurt, served with olive oil	CHF	11.00
Lubie bil Zeit 🍀 Dip made from aubergine with sesame sauce	CHF	12.00
Makdoos 🍀 Baby aubergines, stuffed with walnuts	CHF	12.00

hot MEZZE^{HM}

*hot starters with or without meat, which can be assorted
we are happy to advise you!*

Falafel 🍀 Deep-fried patties made of ground chickpeas with sesame sauce	CHF	10.50
Warak Enab 🍀 Grape leaves stuffed with tomatoes and rice	CHF	10.00
Kibbeh Laktin 🍀 Small pumpkin balls stuffed with chickpeas and onions, lightly seasoned with oriental spices	CHF	12.00
Rikak 🍀 Warm cheese pastry	CHF	11.00
Fatayer 🍀 Pastry made of spinach	CHF	10.50
Sambousek 🍀 Fried pastry stuffed with assorted vegetables	CHF	10.50
Kischek 🍀 Fried pastry stuffed with dried yoghurt, burghul and tomatoes	CHF	10.50
Kibbeh Frie Little meat balls made of minced beef or lamb with pine nuts	CHF	14.00
Hommos Beiruti Minced lamb with pine nuts with dip of chickpeas and delicious sesame sauce	CHF	14.00
Jawaneh Deep fried chicken wings on coriander and lemon juice	CHF	12.00
Sawda Degaj Delicious chicken lever on grenadine sauce	CHF	12.00
Lahem Baagin Freshly prepared pastries stuffed with minced lamb	CHF	12.00
Makanek Home-made Lebanese sausages	CHF	14.00
Makanek Samak Home-made fish sausages with lemon juice and mild herbal mixture	CHF	12.00

All prices incl. VAT of 8.0%

assorted **STARTERS**

oriental starter-combinations

Schaurabet al Aadas ♣ Lentil soup	CHF	9.00
Vegi al NOON ♣ Gourmet-starter with Hummus, Moutabbal, Fatouche, Falafel and Rikak	CHF	16.50
Sahen al NOON Chef's favourite mezze with Hummus, Fatouche, Moutabbal, Kibbeh Frie and Lahem Baagin	CHF	17.50
Mouaaganat al NOON Assorted stuffed pastries with chicken wings and dip made of chickpeas (Hummus)	CHF	19.50



Martyrs' Square, Beirut 1930

recommended **DRINKS**

Home-made rose water lemonade, available per glass or half litre

Château Ksara – Lebanese house wine – see our wine offer

Almaza – Lebanese beer

Arak – Arabic version of Ouzo, diluted with water, is either consumed before or after the meal



Rue Weygand, Beirut 1945

Lebanese MAIN COURSES

Complement the dishes with delicious Mezze^{HM}

Schawarma Dejjaj	CHF	34.00
Marinated stripes of chicken breast served with French fries, fresh tomato, cos lettuce and pickled gherkins		
Jbail Meschoui	CHF	28.00
Juicy skewers made of chicken, served with Hommos-dip-sauce, beans, chillies, carrots and Lebanese rice		
Farroug Mousahab	CHF	32.00
Crispy chicken without bones on lemon marinade with French fries and garlic-mayonnaise-dip		
Kafta	CHF	28.00
Juicy skewers made of minced lamb served with vegetable of the day and Lebanese rice		
Arayess	CHF	24.00
Fried Lebanese bread stuffed with minced lamb and onions, slightly seasoned		
Rayak Meschoui	CHF	38.00
Filet of lamb seasoned with our home-made noon sauce, served with grilled eggplant and Lebanese rice		
Schawarma Lahmee	CHF	38.00
Marinated beef stripes seasoned with Lebanese spices on pita bread, served with French fries, tomatoes, fresh onions, parsley and sesame sauce		
Meschoui al NOON	CHF	39.00
Grilled skewers made of chicken, lamb and filet of beef on Pita bread, served with grilled potatoes, tomatoes and onions and sesame sauce		
Samak	CHF	42.00
Grilled gilthead seabream (Fish) with tomato-chilli-sauce and Lebanese rice		
Kraidis	CHF	38.00
Tiger prawns on coriander sauce with garlic and olive oil, served with rice		
Mezze-Teller 	CHF	26.00
Variation of cold and warm vegetarian Mezze ^{HM} can be combined with skewers		

Designation of origin:

Lamb	Switzerland/ New Zealand	Chicken	Switzerland
Beef	Switzerland	Chef	Libanon

MEZZE^{HM} MENUES as of 2 persons

Mezze^{HM} Royal

A selection of the most popular cold and hot Mezze^{HM}, served with pita bread

★★★

Skewers of minced lamb and chicken, Lebanese rice

★★★

Dempting dessert surprise

2 Persons = 8 different Mezze ^{HM}	CHF	86.00
3 Persons = 11 different Mezze ^{HM}	CHF	139.00
4 Persons = 14 different Mezze ^{HM}	CHF	194.00

Mezze^{HM} Vegetarian

A selection of the most popular cold and hot Mezze^{HM}, served with pita bread

2 Persons = 8 different Mezze ^{HM}	CHF	60.00
3 Persons = 11 different Mezze ^{HM}	CHF	96.00
4 Persons = 14 different Mezze ^{HM}	CHF	132.00

Mezze^{HM} Riche

A selection of the most popular cold and hot Mezze^{HM}, served with pita bread

★★★

Fried tiger prawns, Kibbey Frie, Jawahneh,
Skewer of minced lamb, grilled chicken, Lebanese rice

★★★

Dempting dessert surprise

2 Persons = 9 different Mezze ^{HM}	CHF	114.00
3 Persons = 12 different Mezze ^{HM}	CHF	178.00
4 Persons = 16 different Mezze ^{HM}	CHF	248.00

Extras: Grilled meat and Mezze^{HM}

	Price per piece
Skewer of minced lamb (80 gr)	CHF 9.00
Grilled chicken (80 gr)	CHF 9.00
Tiger prawns (4 pieces) with coriander-olive-oil sauce	CHF 10.00
Mezze ^{HM}	CHF 6.00

fine WINES

Lebanese wines as discovery of the New World!

In planting new grape varieties in the Lebanese Bekaa Valley French oenologists created and cultivated a new wine culture. The wines from Château KSARA have a distinct character to be described as the perfect balance between dry fruitiness and rich oriental opulence.

Take a journey full of cultural and culinary delights in the land of the rising sun filled with the harmony of Lebanese wines and food!

	1 dl	Bottle
Sparkling wine:		
Prosecco (Ita) La Contesse Treviso D.O.C.	CHF 9.00	CHF 56.00
White wine:		
Blanc de blanc–Château KSARA 2009 (Lib) <i>Sauvignon, Semillon and Chardonnay</i> Seduces with its elegance, finesse and flowery aromas. Pleases the palate with a soft and fresh texture, leaving a lasting impression.	CHF 8.00	CHF 56.00
Château KSARA Chardonnay Cuvée du Pape 2006 (Lib) <i>Chardonnay</i> Subtle note of vanilla, hints of fine spices and a texture of honey and peaches. A strong, complex and long-living wine full of purity and style.		CHF 68.00
Pinot Grigio Arco dei Giovi 2009 (Ita) <i>Pinot Grigio, Chardonnay</i> Clear, bright colour. Fresh bouquet of pomaceous fruit	CHF 6.00	CHF 40.00
Señorio de Garci Grande Verdejo 2009 (Esp) <i>Verdejo</i> Clear citrus yellow with greenish touch. White with an excellent intensity. Fruity aromas, white bloom, like freshly cut grass. This Verdejo leaves a fresh and well balanced structure in your palate.	CHF 7.00	CHF 46.00
Rosé wine:		
Château Ksara Sunset Rosé (Lib) – 375 ml <i>Cabernet Franc, Syrah</i> Dry and fresh, with a flavour of crispy strawberries and a hint of exotic spices and minerals.		CHF 32.00

	1 dl	Bottle
Red wine:		
Château KSARA Prieuré 2007 (Lib) <i>Cinsaut, Carignan, Cabernet Sauvignon, Mourvèdre</i> A classic, ruby coloured wine with a delicate bouquet tasting of exotic fruits, herbs and liquorice and a soft feel.	CHF 7.00	CHF 49.00
Château KSARA Reserve du Couvent 2008 (Lib) <i>Syrah, Cabernet Sauvignon, Cabernet Franc</i> Elegance and finesse are in perfect balance in this red wine. Exuding aromas of ripe fruits and oriental spices.	CHF 8.00	CHF 56.00
Château KSARA Rouge 2004 (Lib) <i>Cabernet Sauvignon, Merlot, Petit Verdot</i> The Bordeaux Blend from Lebanon. Purple and with a beautiful clarity in the glass. Tastes of spices combined with ripe fruits. Very present in the palate with aromas of banana and peppered strawberries.		CHF 78.00
Château KSARA Cabernet Sauvignon 2006 (Lib) <i>Cabernet Sauvignon</i> Spicy-fruity flavour of berries (cedarwood with black currants) and a strong, full, classic rich bouquet.		CHF 72.00
Château KSARA Cuvée du Troisième Millénaire 2005 (Lib) <i>Cabernet Franc, Petit Verdot, Syrah</i> The most prestigious wine of Château Ksara. The bouquet releases aromas of ripe fruits, followed by vanilla and wood flavour.		CHF 130.00
Grand Circle Syrah 2007 (USA) <i>Syrah</i> Rich with a texture of black cherries, cinnamon and nutmeg.	CHF 7.00	CHF 46.00
Primitivo del Tarantino IGT Sette Torri 2007 (Ita) <i>Primitivo</i> Intensive fruit tasting of blackberries, cherry compote, plums and gingerbread spice mix.	CHF 6.00	CHF 40.00
Amarone della Valpolicella DOC Impero 2001 (Ita) – 500ml <i>Corvina, Rondinella, Molinara</i> Sensual cinnamon and cherry bouquet with rich berry texture and spicy-leathery touch.		CHF 45.00
Valduero Crianza Ribera del Duero 2007 (Esp) <i>Tinto Fino</i> Intensive aroma of ripe cherries, strawberries, plum compote and a hint of vanilla.		CHF 58.00

Sweet wine:	1 dl	Bottle
Moscato d'Asti DOCG La Trava 2008 (Ita)		CHF 46.00
<i>Moscato d'Asti</i>		
Bright yellow. Intensive aroma of ripe Moscato grapes. Sensuous Moscato with extraordinary, flowery bouquet. Very aromatic, tingly feel, exquisite sweetness and refreshing acidity make for a perfect appetizer.		
Moscatel Vin doux naturel 2006 (Lib)	CHF 10.00	
<i>Muscat blanc à petits grains and Gewürztraminer</i>		
Walnut coloured wine with a golden flavour. Intensive and complex Moscato flavour with citrus fruit aromas and a hint of melon and honey.		

bottled **BEERS**

Almaza (Lebanese beer)	33 cl	CHF 7.50
Eichhof Beer	30 cl	CHF 5.50
Erdinger wheat beer	33 cl	CHF 7.50
Cardinal Lemon – Panache	33 cl	CHF 5.50
Clausthaler non-alcoholic beer	33 cl	CHF 5.50

refreshing **MINERAL WATER & LEMONADES**

Lemonade (Home-made drink)	30 cl	CHF 4.50
	50 cl	CHF 6.50
Ice tea	30 cl	CHF 4.50
Apple juice, unfiltered	30 cl	CHF 4.50
Red Bull	19 cl	CHF 6.50
Orange juice	20 cl	CHF 4.50
Cranberry juice	20 cl	CHF 4.50
Pineapple juice	20 cl	CHF 4.50
Tomato juice	20 cl	CHF 4.50
Rivella blue/red	30 cl	CHF 4.50
Cola, Cola light, Sprite	30 cl	CHF 4.50
Henniez blue/red	30 cl	CHF 4.50
Henniez blue/light	50 cl	CHF 6.50
Henniez blue/red	100 cl	CHF 10.00

high-proof alcoholic **BEVERAGES**

Appetizers

Arak (Ouzo)	53% vol	2 cl	CHF	7.50
Martini bianco	15% vol	4 cl	CHF	8.00
Martini rosso	15% vol	4 cl	CHF	8.00
Campari	23% vol	4 cl	CHF	8.00
Cynar	16% vol	4 cl	CHF	8.00
Ramazzotti	30% vol	4 cl	CHF	8.00
Porto Vintage	20% vol	4 cl	CHF	8.00
Tio Pepe Sherry	15% vol	4 cl	CHF	8.00

Vodka

Red Trojka	24% vol	4 cl	CHF	12.00
Wyborowa	40% vol	4 cl	CHF	12.00

Gin

Gordon's	40% vol	4 cl	CHF	12.00
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Rum

Havana Club Blanco	37% vol	4 cl	CHF	12.00
Havana Club Reserva	40% vol	4 cl	CHF	14.00

Whisky

Ballantines	40% vol	4 cl	CHF	12.00
Chivas Regal (12 years)	40% vol	4 cl	CHF	14.00
Four Roses (Bourbon)	40% vol	4 cl	CHF	12.00
The Glenlivet (12 years)	40% vol	4 cl	CHF	16.00
Lagavulin (Single Malt, 16 years)	43% vol	4 cl	CHF	16.00

Cognac

Courvoisier	40% vol	2 cl	CHF	14.00
Vieille Eau de Vie (Lebanon)	40% vol	2 cl	CHF	14.00

Spirits

Grappa Barolo	41% vol	2 cl	CHF	8.00
Williams Morand	43% vol	2 cl	CHF	8.00
Kirsch	41% vol	2 cl	CHF	8.00

Liqueur

Malibu	21% vol	4 cl	CHF	8.00
Baileys	17% vol	4 cl	CHF	10.00

mouth-watering **SWEETS**

Mouhalabia White Lebanese rose water panna cotta, served with fresh fruits and pistachios	CHF	10.00
Halewit Al Giben Semolina roulade stuffed with delicious mascarpone, served with fresh fruits and rose water	CHF	14.00
Mougli Crushed rice with pistachios, seasoned with cinnamon and coconut	CHF	12.00
Baklawa Layered pastry filled with nuts and steeped in honey, served with fresh fruits and whipped cream	CHF	12.00
Leimoun Citrus sorbet in freezed citrus	CHF	10.00
Fawakeh Mixed fresh fruits (exotic and local fruits)	CHF	11.00

Arabic **COFFEE & TEA**

Lebanese coffee , with cardamom	CHF	4.50
White coffee , roses and orange blooms with hot water	CHF	3.50
Espresso / coffee	CHF	4.50
Espresso doppio	CHF	6.00
Latte macchiato	CHF	5.50
Cappuccino	CHF	5.00
Milk / ovomaltine / chocolate	CHF	5.00
Lebanese tea , mild mate tea	CHF	6.50
Pot of tea Peppermint / Verbena / Bora-Bora fruit tea / Assam (black tea) / Jasmine tea / Green tea	CHF	5.00