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 9,90 €
chickpea cream with sesame sauce, lemon juice and olive oil

Hommus Beiruti 9,90 €
Chickpea cream with parsley, garlic, sesame sauce and lemon juice

Fattet Hommus 11,90 €
chickpea with toasted lebanese bread, yoguhrt, garlic and Pine nuts

Hommus Bissnuber 12,90 €
Pine nuts, roasted in butter, with chickpea purée

Hommus Bil-Lahmeh 13,90 €
Fried lamb meat filets with Pine nuts on chickpea purée

Mutabbal Batinjan 9,90 €
Eggplant purée, prepared with sesame oil (Tahina), garlic, lemon juice and olive oil

Baba Ghanoush 9,90 €
Grilled Eggplant with garlic paprika, pomegranates, lemon juice and olive oil

Musaka'a 9,90 €
Fried eggplant dices, chickpeas and onions, prepared with tomato sauce

Lubieh Bizzeit 9,90 €
Green beans, cooked in tomato sauce, onions, garlic and coriander

Labneh 9,90 €
Homemade cream cheese with colorful spice stamps

Labneh Bittum 9,90 €
Homemade cream cheese with garlic and colorful spice stamps

Mhammara 9,90 €
Spicy nut puree

Warak Inab 9,90 €
Vine leaves filled with rice, tomatoes, onions, parsley and fresh peppermint, seasoned with lemon juice, olive oil and Lebanese spices

Schänklisch 9,90 €
Ewe's milk cheese combination of oregano onions, tomatoes, Parsley and olive oil

Kabis Mschakkal 8,90 €
Mixed pickels with beets, cocumber and eggplant

WARM STARTERS WARME VORSPEISEN

Batinjan Ma'Li — **9,90 €**
Baked eggplant slices / Gebratene Auberginenscheiben

Batata Harra — **9,90 €**
Fried potato cubes mixed with coriander, garlic. Lightly spiced

Falafel — **9,90 €**
Vegetarian balls, composed of crushed beans, crushed chickpeas, leek, garlic, parsley, coriander, fresh peppermint and more than fifteen spices, served with sesame sauce

Foul Medammas — **9,90 €**
Brown beans, cooked with garlic, lemon juice, parsley and olive oil

Sambusik Bijjibneh — **9,90 €**
Small pastries,filled with cheese and Lebanese spices

Sambusik Billahmeh — **9,90 €**
Small pastries, filled with meat, onions, pine nuts and Lebanese spices

Fatayer Bissabanikh — **9,90 €**
Small pastries, filled with spinach, onions, lemon juice and Lebanese spices

Kibbeh Mäklieh — **12,90 €**
Finely ground meat, prepared with cracked wheat, onions, pine nuts and Lebanese spices

Mudardara — **9,90 €**
Spicily cooked rice with lemtils and onions

Jawanih — **11,90 €**
Grilled or fried chicken wings, with garlic and lemon juice

Asabet Dajaj — **11,90 €**
Fried chicken liver with onion, lemon juice and Pomegranate-Balsamico

Sujuk — **12,90 €**
Homemade Lamb sausage, fried with garlic, tomatoes and peppers and slightly hot spices

Makanik — **12,90 €**
Homemade Lamb sausage with a special spice blend and pine nuts

Kallaj — **12,90 €**
Halloumi cheese, seasoned and grilled in round flat loaf

Arayes — **13,90 €**
Minced Lamb meat with parsley, onions and Lebanese spices, grilled in round flat loaf

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 Mischwieh **23,90 €**
Ground lamb on a skewer parsley, onions and Lebanese spices

Schisch Taouk **24,90 €**
Chicken breast filets on a skewer, marinated with oil, garlic and Lebanese spices

Lahm Mischwi **25,90 €**
Lamb shish kebab with Lebanese spices

Maschawi Mschakkaleh **27,90 €**
Mix grill: lamb meat, ground lamb and chicken breast filet

Riasch Ghanem **27,90 €**
Tender, marinated lamb chops

Farrouj Mischwi **23,90 €**
Tender chicken with garlic and Lebanese spices

FISH FISCH

Samkeh Harra **24,90 €**
Pike-Perch filet in a spicy sauce with pine nuts served with rice

Dorade Royal **27,90 €**
Grilled seabram served with two different sauces and fried libanese bread

Loup de mer **28,90 €**
Grilled Sea bass served with two different sauces and grilled libanese bread

Kraydis **32,90 €**
King prawns in a special marinade, grilled or fried, served with a special homemade cocktail sauce and lebanese bread

INTERNATIONAL DISHES INTERNATIONALE GERICHTE

Lammburger — **18,90 €**
grilled Ground lamb and beef with salad, tomoato, pickeld cucumbers and cheese served with french freis

Hühnerschnitzel — **21,90 €**
served with french freis

Hähnchenbrustfilet — **23,90 €**
with a creamy mushroom sauce served with rice

Lachsfilet — **25,90 €**
with white creamy sauce and dill,served with fried potatoes

Rumpsteak — **27,90 €**
Grilled,with herb butter, served with freis

Rinderfilet — **32,90 €**
Grilled,served with herb butter, fried grated potato and salad

SIDE DISHES BEILAGEN

Libanesischer Reis — **7,90 €**
Basmati rice with roasted vermicelli and almonds

Pommes frites — **7,90 €**
Fresh French fries

Protion Sesamesauce — **2,90 €**
Portion of sesame sauce

Protion Knoblauchcreme — **3,90 €**
Portion of garlic cream

Protion Brot — **1,90 €**
Portion of bread

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 Qaschta — **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