



LA CHÂTELAINE DU LIBAN

MENU

LEBANESE CUISINE · BRUSSELS

Place du Châtelain

Dips

Houmous	9
Chickpeas, tahini, lemon, olive oil. Beef & pine nuts + 4.5.	
Moutabbal	9.5
Smoked aubergine, tahini, lemon.	
Muhammara	10.5
Roasted pepper, walnuts, pomegranate.	
Labneh	9
Strained yoghurt, herbs, olive oil.	
Labneh Mtawami	10
Strained yoghurt, garlic, mint, olive oil.	
Laban bi Khiar	9.5
Yoghurt, cucumber, dried mint.	

Cold mezze

Tabbouleh	10
Parsley, mint, tomato, bulgur, lemon.	
Fattoush	10.5
Crisp vegetables, sumac, bread, pomegranate.	
Warak Enab	10
Vine leaves, rice, herbs, lemon.	
Rahib	10.5
Whole grilled aubergine, tomato, pepper, herbs.	
Moussaka	10.5
Aubergine, chickpeas, tomato, olive oil.	
Loubieh bi Zeit	9.5
Green beans, tomato, garlic, olive oil.	
Mloukhiyeh bil Zeit	10.5
Mallow leaves, onion, garlic, coriander, olive oil.	
Bourgoul Banadoura	9.5
Tomato bulgur, onion, Lebanese spices.	
Chmandar	9.5
Beetroot, herbs, citrus dressing.	
Ardichawkeh	11
Artichoke hearts, fresh herbs, lemon, olive oil.	
Salatit Addas	10.5
Brown lentils, potatoes, chard, lemon dressing and zest.	

Raw dishes

Kibbeh Nayyeh	16
Raw meat, bulgur, Lebanese spices.	
Habra Nayyeh	17
Hand-cut raw meat, herbs, olive oil.	
Tuna Kibbeh Nayyeh	19
Hand-cut raw tuna, fine bulgur, mint, sweet onion, Aleppo pepper, lemon and olive oil.	

Sides

Salata	5.5
Cucumber, tomato, onion, mint.	
Kabis	5.5
Lebanese pickles and olives.	
Sumac fries	5.5
Crisp fries, sumac, salt.	
Grilled corn	5.5
Toum butter, sumac, lemon and fresh herbs.	

Hot mezze

Fatteh Battenjen	11
Aubergine, chickpeas, yoghurt, crisp bread.	
Batata Harra	9
Crisp potatoes, garlic, coriander, chilli.	
Balila	9
Chickpeas, lemon, garlic, cumin, olive oil.	
Kibbeh Labaniyeh	13.5
Kibbeh, warm yoghurt sauce, garlic, coriander and dried mint.	
Kellaj	10
Grilled Lebanese bread, melted cheese.	
Arayes	12
Grilled Lebanese bread, seasoned meat.	
Soujouk	11.5
Spiced sausage, tomato, lemon.	
Makanez	11.5
Lebanese sausages, lemon, pomegranate molasses.	
Halloumi	11
Crisp halloumi, herbs, lemon.	

Pastries & bites

Kibbeh	12
Crisp bulgur shell, seasoned meat.	
Falafel	10
Chickpeas, herbs, sesame, tahini.	
Rkakat	11
Crisp fried cheese rolls.	
Fatayer	11
Lebanese filled pastry, made to order.	
Sambousek Lahme	12
Lebanese meat pastry, Lebanese spices.	

Grills

Chich Taouk	24
Marinated chicken skewer, garlic sauce.	
Jawaneh	18
Grilled chicken wings, garlic, lemon, coriander.	
Lahme Mechwi	27
Grilled lamb, herbs, mint yoghurt.	
Kebab Mechwi	25
Parsley, onion, Lebanese spices.	
Kibbeh Mechwi	23
Grilled kebab-shaped kibbeh, meat, bulgur and Lebanese spices.	
Farrouj	24
Spatchcock grilled chicken, garlic sauce.	
Samke Harra	29
Fish, lemon, garlic, parsley.	
Castaleta	29
Lamb chops, Lebanese spices, zaatar jus, pomegranate.	

Discovery menu

To share, minimum 2 guests		40 / person
MEZZE	Houmous · Moutabbal · Tabbouleh · Batata Harra	
PASTRIES	Kibbeh · Rkakat	
GRILLS	Chich Taouk · Kebab Mechwi	
EVERY WEEK	An off-menu chef's creation	
DESSERT	House dessert included	
	Vegetarian version available.	

Soft drinks & water

House lemonade	6.5
House iced tea	5.5
Pepsi	4
Pepsi Max	4
7UP	4
Mirinda	4
BRU still water - 0.5 L	4.5
BRU sparkling water - 0.5 L	4.5

Beers

Almaza	5.5
St Hubertus - Tripel / Amber / White	6
Duvel	6
Carlsberg 0.0%	4.5
Delta IPA	6

Cocktails & aperitifs

Lebanese arak - glass / bottle	10 / 55
Aperol Spritz	12
Campari Spritz	13
Espresso Martini	13
Pornstar Martini	14
Pornstar Martini - alcohol-free	10
Negroni	13
Margarita	12.5
Moscow Mule	12.5
Basil Smash	14

Spirits

Hennessy V.S	12
Jameson Irish Whiskey	10
Diplomático Reserva Exclusiva	12
Patrón Silver	11
Bombay Sapphire	9
Hendrick's Original	11
Gin Mare	12

Hot drinks

Lebanese coffee	4
Espresso / Americano / Lungo	3.5
Double espresso	5
Macchiato	4
Cappuccino	4.5
Caffè latte	5
Fresh mint tea	5
Black tea	4.5
Herbal infusion	4.5

Wines

LEBANON		
REDS		
Domaine des Tourelles Rouge	fruity, spicy	7 / 34
Ksara Réserve du Couvent	supple, oaky	9 / 45
Ixsir Altitudes Rouge	elegant, generous	42
Château Musar Rouge	complex, mature	68
Kefraya Comte de M	powerful, structured	95
WHITES		
Domaine des Tourelles Blanc	fresh, floral	7 / 34
Ixsir Altitudes Blanc	lively, aromatic	8 / 39
Château Ksara Merwah	mineral, citrus	55
Château Musar Blanc	full, complex	72
ROSÉS		
Domaine des Tourelles Rosé	dry, fruity	7 / 34
Château Ksara Sunset	fresh, generous	39
REST OF THE WORLD		
SPARKLING		
Langlois Crémant de Loire Brut	fine, brioche	9 / 45
Champagne Drappier Carte d'Or	vinous, elegant	95
WHITES		
Domaine de la Pépière Muscadet	crisp, saline	39
William Fèvre Chablis	mineral, precise	58
Domaine Vacheron Sancerre	taut, herbal	62
ROSÉ		
Château de Roquefort Corail	dry, Mediterranean	42
REDS		
Domaine des Marrans Fleurie	floral, silky	9 / 45
Joseph Drouhin Bourgogne Pinot Noir	delicate, fruity	58
E. Guigal Crozes-Hermitage	peppery, full-bodied	64

Desserts

Baklawa selection	9
Premium Lebanese pastries.	
Aish el Saraya	9.5
Ashta, pistachio, orange blossom.	
Cardamom tiramisu	10
Lebanese coffee, mascarpone, pistachio.	
Ashta soft serve	8.5
Lebanese soft serve, pistachio.	
Rose soft serve	8.5
Rose-flavoured soft serve.	

RESERVATIONS & INFORMATION

chatelaineduliban.com

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BRUSSELS · SINCE 1997

OPENING HOURS

Mon - Fri · 12:00 - 14:30 · 18:00 - 22:30

Sat - Sun · 12:00 - 15:30 · 18:00 - 22:30

At our table, Lebanon is meant to be shared.