

## STARTERS AND SALADS - VORSPEISEN UND SALATE

### BLUE CHEESE SALAD

Blue cheese, nuts, thyme, iceberg lettuce, olive oil dressing

Blauschimmelkäse mit Nüssen, Thymian, Eisbergsalat, Olivenöl-Dressing

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### CAESAR SALAD

Crispy romaine lettuce, anchovies, croutons, Parmesan, Caesar dressing

Römischer Salat mit Sardellen, Croutons, Parmesan, Caesar-Dressing

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### TUNA BEAN SALAD

Tuna, white butter beans, red onions, arugula, parsley, olive oil

Thunfisch mit weißen Butter-Bohnen, roten Zwiebeln, Petersilie, Olivenöl

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9

### GREEK SALAD

Feta, cucumbers, bell peppers, tomatoes, red onions, fresh oregano, black olives, Greek vinaigrette

Regionaler Schafskäse mit Gurken, Strauchtomaten, roten Zwiebeln, schwarzen Oliven, griechischer Dressing

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7

### EGGPLANT FRITTERS

Crispy fried eggplant, coriander-mayonnaise dip

Knusprig frittierte Auberginen mit Koriander-Mayonnaise-Dip

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### SMOKED CHICKEN BREAST

Smoked chicken breast, mixed leaves, olive oil dressing

Geräucherte Hähnchenbrust mit gemischtem Salat, Olivenöl

9

## SOUP - SUPPEN

### MINISTRONE SOUP

Italian vegetable soup, basil, grilled bread

Italienische Gemüse-Suppe mit Basilikum, gegrilltem Brot

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8

### CHICKEN CREAM SOUP

Cream chicken soup, vegetable brunoise, chicken

Cremige Hühnersuppe mit gewürfeltem Gemüse, Huhn

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8

### BEEF CONSOMMÉ

Classic beef consommé, vegetables

Klassische Rinder-Consommé mit Gemüse

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### ARABIC LENTIL SOUP

Arabic-style lentil soup, lemon, flatbread croutons

Arabische Linsensuppe mit Zitrone, knusprig gebratenen Croutons

8

## PASTA - PASTA

### SPAGHETTI AGLIO E OLIO

Spaghetti, garlic, olive oil, basil

Spaghetti mit Knoblauch, Olivenöl, Basilikum

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### SEAFOOD SPAGHETTI

Spaghetti with shrimps, squid, mussels, hamour, tomato, basil sauce

Spaghetti mit Garnelen, Tintenfisch, Muschel and Hammour, Tomaten-Basilikumsoße

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### PENNE TOMATO & BASILICO

Penne, tomato sauce, basil, Parmesan

Penne mit Tomatensoße, Basilikum, Parmesan

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### FETTUCCHINE BOLOGNESE

Fettuccine pasta, Bolognese sauce, Parmesan

Fettuccine mit Bolognesesoße, Parmesan

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8

### MUSHROOM & TRUFFLE RISOTTO

Risotto mushroom, gorgonzola cheese, truffle oil

Risotto mit Pilze, Gorgonzola, Trüffelöl

10

## MAIN COURSES - HAUPTGÄNGE

### MOUSSAKA 12

Oven baked layers of minced lamb, eggplant, zucchini, potatoes

Überbackener Schichtkuchen aus Lammhackfleisch, Auberginen, Zucchini, Kartoffeln

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### PAN-SEARED SALMON STEAK 20

Pan-seared salmon steak, green mashed potatoes, sautéed vegetables, salsa verde

In der Pfanne angebratenes Lachssteak mit grünem Kartoffelpüree, sautiertem Gemüse, Salsa Verde

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### SEAFOOD CASSEROLE PROVENÇAL 14

Assorted seafood, light bouillon, tomatoes, garlic, herbs, saffron mashed potatoes

Meeresfrüchte in einer leichten Bouillon mit Tomaten, Knoblauch, Kräutern, Saffran-Kartoffelpüree

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### PAN-SEARED CHICKEN BREAST 14

Pan-seared chicken breast, green mashed potatoes, sautéed vegetables, gravy sauce

In der Pfanne angebratene Hähnchenbrust mit grünem Kartoffelpüree, sautiertem Gemüse, Rindersoße

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### VEAL CHOPS 17

Breaded veal chops, mustard, caponata, crispy potatoes

In der Pfanne gebratene mit senf paniertes Kalbskotletts, Caponata, knusprigen Kartoffeln

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### VEAL KEBAB 17

Tender marinated grilled veal, grilled vegetables, Arabic rice, salad

Zart marinierte Kalbsspieße mit gegrilltem Gemüse, orientalischem Reis, Salat

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### PEPPER STEAK 17

Grilled beef tenderloin, mashed potatoes, caponata, pepper sauce

Rinderfilet mit Kartoffelpüree, Caponata, Pfeffersoße

## ■ DESSERT - NACHTISCH

<b>FRESH FRUIT SALAD</b>	10
Assorted fresh fruit salad, honey Frischer Obstsalat mit Honig	
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<b>CRÈME BRÛLÉE VARIATIONS</b>	15
Custard cream, caramelized brown sugar, kindly ask your waiter for today's fresh selection Pudding mit karamellisiertem braunen Zucker. Bitte Fragen Sie Ihren Kellner nach unserer taglichen Auswahl	
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<b>DARK RICH CHOCOLATE MOUSSE</b>	15
Bittersweet chocolate mousse, soaked sponge, chocolate sauce, grated chocolate Zartbitterschokoladen-Mousse mit Kirschsirup-Bisquit, Schokoladenraspeln, Schokoladen-Soße	
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<b>ORANGE CHEESECAKE</b>	12
Chocolate fudge, orange zest, orange sauce Schokoladen-Fudge, Orangensoße, Orangenzeste	
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<b>MIXED FRUIT TARTLET</b>	8
Chocolate tartlet, cream, fresh fruit, berry sauce Schokoladentörtchen mit Sahne, frischen Früchten, Beerenensauce	
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<b>ASSORTED MIDDLE EASTERN PASTRIES</b>	12
Finest assortment of traditional Egyptian, Middle Eastern pastries Feinste Auswahl an traditionell-hergestelltem ägyptischem Gebäck	

■ BEVERAGE AND WINE MENU



## ■ AUTHENTIC EGYPTIAN SPARKLING WINE

BTL

### VALMONT WHITE, VIOGNIER, MARSANNE, ROUSSANNE, EGYPT

57

Pale gold color and white flowers aroma on the nose.

On the palate, attack is bright, with delicate flavors of citrus and white fruits.

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### VALMONT ROSÉ, VIOGNIER, MARSANNE, ROUSSANNE, EGYPT

57

Pear, peach and apricot with red fruits notes on the nose.

On the palate it shows good acidity and a touch of red fruits.

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### VALMONT WHITE SEMI SWEET, VIOGNIER, MARSANNE, ROUSSANNE, EGYPT

57

Pale gold color, white flower and sweet stone fruit aroma on the nose.

On the palate delicate flavors of citrus and white fruits.

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### LE BARON WHITE, CHARDONNAY

57

A unique method traditionally brut dominated by Chardonnay.

The apricot pear primary aroma is perfectly combined to a biscuit creamy taste.

The fine bubbles are the result of a proper aging in our cellar.

This semi-dry sparkling wine is lively with a remarkable zesty finish.

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### LE BARON ROSÉ, CHARDONNAY, PINOT NOIR

57

Refreshing and velvety smooth mouth, sensuously caressing fruit.

Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.

## AUTHENTIC EGYPTIAN WHITE WINE

	GLS/BTL
<b>OMAR KHAYYAM, SULTANINE BLANCHE, EGYPT</b> Light-bodied white wine. Pale white color, simple fresh nose showing light pears and white flowers.	8/33
<b>GRAND MARQUIS, SULTANINE BLANCHE, CHARDONNAY, EGYPT</b> Medium to full-bodied white wine. Pale yellow color, reserved nose with hints of spices.	42
<b>CHÂTEAU DE GRANVILLE, SEMILLON, FRANCE</b> Light-bodied white wine. Pale lemon in color, light aromas developing citrus notes.	84
<b>CAPE BAY, CHARDONNAY, SOUTH AFRICA</b> Medium-bodied white wine. Light gold color. The nose shows a crisp fruitiness. The mouth has a nice length and refreshing acidity.	60
<b>BEAUSOLEIL D'ÉGYPTE, BANNATI</b> A unique Egyptian variety from Upper Egypt. Golden lemon color, with aromas of honey and melon. Long toasty finish of vanilla flavor.	36
<b>SHAHRAZADE, CHARDONNAY, VERMENTINO</b> Bright straw color with a golden glint. Rich and complex aromas of citrus and lime to ripe peach. A dry wine with a hint of sweetness in the finish.	33
<b>JARDIN DU NIL, VERMENTINO, VIOGNIER</b> Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.	42

## AUTHENTIC EGYPTIAN RED WINE

GLS/BTL

### OMAR KHAYYAM, BOBAL, EGYPT

8/33

Medium-bodied red wine. Bright red color. Nose develops red fruits flavors. The palate is smooth with soft tannins and showing red fruits.

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### GRAND MARQUIS, CARIGNAN, CABERNET SAUVIGNON, EGYPT

42

Medium-bodied red wine. Deep red color. Nose with bitter plum and chocolate. Smooth palate character with vanilla and chocolate overtones.

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### CHÂTEAU DE GRANVILLE, CABERNET SAUVIGNON, MERLOT, FRANCE

84

Full-bodied red wine. Deep red color. Intense complex, with red and black fruits aromas.

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### CAPE BAY, MERLOT, SYRAH, SOUTH AFRICA

60

Full-bodied red wine. Deep red color. The nose shows red fruits. The palate is fruity, good depth with balanced acidity. Velvety, smooth in texture with a long fine after taste.

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### BEAUSOLEIL D'ÉGYPTE, SYRAH

36

Purple red and violet color, characterized with its rich red fruits aromas and velvety round on the palate. The silky tannins and the fresh acidity mark an extremely well balanced wine.

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### SHAHRAZADE, CABERNET SAUVIGNON, MERLOT

33

Purple color with violet glints. Strawberries and red fruits aromas. Smooth tannins in the finish.

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### JARDIN DU NIL, CABERNET SAUVIGNON, PETIT VERDOT

42

Complex, smooth, full-bodied, with a dominant note of a blueberry. Complex aroma of small, black ripe berries and iris flowers.

## AUTHENTIC EGYPTIAN ROSÉ WINE

GLS/BTL

### OMAR KHAYYAM, SULTANINE BLANCHE, BOBAL, EGYPT

8/33

Light-bodied rosé wine. Pale pink color. Nose showing strawberry.  
The palate is developing raspberry and plums.

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### BEAUSOLEIL D'ÉGYPTE, MERLOT

36

A rhubarb salmon color. Nicely balanced and crispy with aromas of cherries and tangerine peel.

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### SHAHRAZADE, GRENACHE, MONTEPULCIANO

33

Transparent and clear reddish pink color. Ripe fruits and a whiff of fresh herbs are perceptible on the nose.  
Dry and freshly balanced.

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### ARABESQUE, GRENACHE, MONTEPULCIANO

33

Light Salmon color. Aromas of apricot and tangerine.  
Nicely balanced and crispy.

## BEVERAGES AND LOCAL ALCOHOLIC DRINKS

### SOFT DRINKS

Coca Cola, Cola Light, Sprite, Fanta 0.33 Ltr	4
Tonic water, Soda water 0.25 Ltr	4

### WATER

Still water, small 0.6 Ltr	4
Still water, large 1.5 Ltr	5
Sparkling water 0.24 Ltr	4

### JUICES

Natural juices 0.25 Ltr	4
Fresh juices 0.25 Ltr	6

### HOT DRINKS

Espresso, American coffee, cappuccino, Caffè Latte	4
Authentic Egyptian coffee	4
Nescafé, selection of tea	4

### BEER

Authentic Egyptian beer	5
Birell non-alcoholic beer	4

### HOUSE WINE, GLASS

Authentic Egyptian red wine, white wine, rosé wine	9
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### EXTRA CHARGE

### BEER

Stella 0.5 Ltr	7
Sakara Gold 0.5 Ltr	7
Heineken 0.33 Ltr	8

### ENERGY DRINK

Red Bull 0.25 Ltr	7
Red Bull Sugar Free 0.25 Ltr	7

## IMPORTED ALCOHOLIC BEVERAGES

### APERITIFS, 4 CL

Martini Dry, Martini Bianco, Martini Rosso	23
Campari, Dubonnet	23
Ouzo, Ricard, Pernod	23

### GIN, 4 CL

Gordon's, Beefeater	30
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### VODKA, 4 CL

Absolut, Finlandia, Stolichnaya	30
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### RUM, 4 CL

Bacardi Superior, Bacardi Gold	30
Captain Morgan Dark	30

### TEQUILA, 4 CL

Sierra Silver	30
Sierra Gold	30

### WHISKY, 4 CL

Standard	43
Premium	55

### COGNAC, 4 CL

VS	47
VSOP	62

### LIQUEURS, 4 CL

Various liqueurs	30
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