

Table Sept: An Expression of Terroir

Welcome home.

This is not just a table. It is a return - to the land, to the season,
to what is true.

Here, the winemaker is also the cook. The vines are steps away,
the fire is real, and the food speaks of place.

Every ingredient is chosen with care, every plate tells a story.

A story of Lebanon's mountains, its foraged secrets, its
ancient rhythms.

Our menu changes with the wind, the sun, the rain. Nothing is
fixed. Everything is alive. We follow what grows, what ripens,
what stirs the senses.

This is a farm-to-table experience in its purest form.

A conversation between nature, craft, and the people
gathered around.

Welcome. Sit. Trust. Let the journey begin.

"All things excellent are as difficult as they are rare."

Spinoza

Table Sept:

Important notes

- ▶ *Both meat and fish are served on the menu. If you are vegetarian, please notify us in advance.*
- ▶ *In order to accommodate you better, please tell us if you or anyone escorting you has an allergy or intolerance.*
- ▶ *We offer two menu options: a set formula (\$60 per person) and a special pairing menu (\$90 per person).*
 - ▶ *Pairing menu requests need to be communicated while booking.*
- ▶ *Kids under 15 years old can enjoy our kids' special menu for \$25. The \$60 price applies for the ages of 15 and above.*
- ▶ *All wine bottles consumed are charged separately, at retail price.*
 - ▶ *We accept cash payments only.*
- ▶ *A 30% downpayment is required to secure any booking.*
 - ▶ **BOOKING IN ADVANCE IS MANDATORY.**



THE SPRING-SUMMER TABLE

A CELEBRATION OF STILLNESS, SOIL, AND SOUL.

WELCOME BITE

A CRISP SOURDOUGH ZLEBYEH SERVED WARM
- A SIMPLE TASTE TO WELCOME YOU.

COLD CUCUMBER & LABAN SOUP

A CHILLED SPRING SOUP OF LABAN - CUCUMBER, MINT & GARLIC - INSPIRED BY OUR LEBANESE CLASSIC WE GREW UP WITH. SERVED WITH OUR SPECIAL PARSELY OMELET BALL.

GOAT FAT CONFIT POTATOES

LAYERS OF POTATOES CONFIT IN GOAT FAT, GRILLED UNTIL GOLDEN AND CRISP. SERVED WITH A LABNEH-KISHK AIOLI, PRESERVED GOAT AWARMA, SMOKED DUCK BREAST, AND WILD GREENS FROM THE SEASON.

SEASONAL GARDEN SALAD

A COMPOSITION BUILT AROUND THE FRESHEST SEASONAL INGREDIENTS AVAILABLE FROM THE LAND AND NEARBY GROWERS, EXPRESSING THE CHANGING TERROIR AND SPIRIT OF THE MOMENT.

SPRING ARTICHOKE

YOUNG ARTICHOKE, GRILLED AND CONFIT, SERVED WITH A LIGHT HERB VINAIGRETTE, SEASONAL HERBS, CITRUS, AND OLIVE OIL.

(Can be complemented with our house goat tartare or cured fish selection upon demand)

TERRE ET MER

GRILLED CALAMARI WITH PICKLED CANTALOUPE, FINISHED WITH AN ELDERFLOWER VINAIGRETTE.
A MEETING OF SEA AND LAND.

OVER FIRE & COALS

YOUR CHOICE OF SMOKED PORK NECK | GOAT & LAMB SKEWERS | GRILLED SHRIMP | GRILLED BEEF TONGUE.

AYSH EL SARAYA

AN ODE TO CHILDHOOD SWEET MEMORIES.



sept

PAIRING MENU

An Invitation to Trust

This menu is a journey — a surrender.

Allow the winemaker to guide you, into every dish, sip, scent and story.

A celebration of seasonality, memory, fire, and wildness.

A communion of land, sea, and people — shared through food, wine, and encounter

WELCOME BITE – OBEIDEH 2021

NOT A DISH, BUT A FIRST SIGN OF INTIMACY.

A TEMPURA OF DUCK LAID GENTLY ON GOAT LABNEH, TOUCHED WITH MARIGOLD FLOWER OR LEAF.

A WHISPER OF WHAT'S TO COME.

FROM PHOENICIA TO ANDALUSIA – OBEIDEH 2021

A COLD ALMOND SOUP DRAWN FROM PHOENICIAN ROOTS AND ANDALUCIAN WINDS.

CROWNED WITH CURED MACKEREL, MADE IN-HOUSE – SALT, SEA AND MEMORY FOLDED TOGETHER.

SEASONAL GARDEN SALAD – VIOGNIER 2023

A COMPOSITION BUILT AROUND THE FRESHEST SEASONAL INGREDIENTS AVAILABLE FROM THE LAND AND NEARBY GROWERS, EXPRESSING THE CHANGING TERROIR AND SPIRIT OF THE MOMENT.

SIGNATURE GOAT TARTAR – MERWEH 2023

OUR STAR - RAW GOAT TARTAR SERVED ON GRILLED MILK BREAD WITH GOAT FAT.

A DISH WHERE THE ANIMAL AND THE LAND BECOME ONE, WHERE MERWEH GRAPES GROW WHERE THE GOATS ONCE GRAZED..

SPRING ARTICHOKE – SKIN CONTACT 2023

YOUNG ARTICHOKE, GRILLED AND CONFIT, SERVED WITH A LIGHT HERB VINAIGRETTE, SEASONAL HERBS, CITRUS, AND OLIVE OIL.

ENTRE TERRE ET MER – CARIGNAN 2023

FROM THE SHORE: OUR DAILY CATCH – OFTEN CALAMARI.

FROM THE GARDEN: CANTALOUPE, FRESH AND PICKLED, BRUSHED WITH MUHAMMARA AND ELDERFLOWER VINEGAR. A PLAY BETWEEN SALINE AND SWEET.

THE MEAT – CUVÉE DU SOLEIL 2022

BEST CUTS OF LOCAL PORK, LAMB OR GOAT MEAT GRILLED OVER FIRE,

SERVED WITH A SEASONAL PUREE AND FIG DUCK JAM, THE FIGS HARVESTED FROM OUR OWN VILLAGE TREES.

HOUSE DESSERT – SWEET SYRAH 2023

A FINAL ECHO OF RIPENESS AND BLOOM.

MAYBE A RICOTTA DREAM. MAYBE ANOTHER JOY OF THE MOMENT.

ALWAYS THE SWEETNESS OF FAREWELL..



sept

The Extended Table

For those who wish to journey further, we offer a selection of house specialties from the mountain and the sea, reflecting our terroir and traditions of curing, fermenting, aging, and preserving – such as cured fish, goat tartare, tarama, seasonal preserves, and more.

If you fancy exploring one of our chef's signature specialties, let us know in advance so we can prepare them especially for your order.



sept

KIDS MENU

\$30

TAOUK OR KAFTA SKEWERS & FRIES

WHITE OR RED PASTA

HOUSE DESSERT



sept

The wines

Obeideh 2023

20\$

Viognier 2023

25\$

Merweh 2023

30\$

Skin Contact Obeideh 2023

30\$

Zitani 2022

40\$

Rubicon 2023

30\$

Carignan 2023

30\$

Cuvée du Soleil 2022

20\$

Cabernet Franc 2022

25\$

Cabernet Sauvignon 2022

50\$

Syrah 2024

75\$