

Beyrouth

RESTAURANT & BAR

LEBANESE RESTAURANT & BAR
GOTLAND MEETS LEBANON IN VISBY

Sit back, let's move to Lebanon and its food culture.
Our vision is that you will experience the Middle East through
our eyes and how we have chosen to interpret Lebanese cuisine.

To get to experience as many flavors as possible and really get to
enjoy Lebanese cuisine, we recommend that the party takes in
several side dishes, and why not let the chefs control your dinner
tonight with our tasting menus!

To enhance your experience we choose together a Lebanese
wine that highlights the flavors and spices of the food to a new
level. For those of you who prefer beer, we have a light lager, an
IPA and a spicy variant of pale ale.

At the end of your dinner, we offer a variety of delicious and
tasty desserts, of course, we serve an exquisite oriental coffee to
the sweet.

A glass of champagne before dinner 109:-

Beyrouth Special

”Get to know the Lebanese cuisine with Beyrouth Special.
Sit back and let the chef choose from the menu,
we guarantee you a tasty experience.”

16 cold & warm appetizers 299:-/person

16 cold & warm appetizers served with mixed grill & baklawa with vanilla ice cream 399:-/person

2 persons minimum. The chef selects from the menu.

20 cold & warm appetizers 499:-/person

4 persons minimum. The chef selects from the menu.

Do we know your allergy?

Meza cold appetizers

Mkhallal Lebanese pickles	59:-
Waraq Arish vegetarian grape wine leaf rolls	69:-
Hommus chickpea purée flavoured with tahini	69:-
Labne Bel Toun strained yoghurt with garlic & spices	69:-
Baba Ghanoush Motabel grilled eggplant dip	69:-
Crema Sharamandar Lebanese beetroot dip with feta cheese	69:-
Alb Ardechoke marinated artichoke heart	69:-
Makdous stuffed miniature eggplants with walnuts	79:-
Muhammara spiced paprika puree with walnuts	79:-
Hommus Bel Lahme chickpea purée with tenderloin pieces and roasted pine nuts	79:-
Taratour chicken mix with sesame paste	79:-
Fatoush Lebanese mixed salad topped with toasted bread and pomegranates	79:-
Lobje Bel Zeit Tomato stew with haricots verts	79:-
Motabel Mix a plate with our four Lebanese dips	79:-
Shanklish stored Lebanese cheese	89:-
Tabboule finely chopped parsley, tomato and onion	99:-
Rocca arugula salad with goat cheese, garlic, chili and pomegranates	99:-

Meza varm appetizers

Patata Harra fried potato with coriander and chili	69:-
Falafel fried chickpea served with beetroot dip	69:-
Arnabit Beltoun fried cauliflower with lemon and garlic	79:-
Fatayer spinach-filled pirogue	85:-
Sambousek ground beef pirogue	85:-
Raqaqat Bel Jebne fried cheese rolls	85:-
Makanek spicy sausage served with aioli and red pepper stir	89:-
Ardechoke whole artichoke marinated in lemon & garlic	89:-
Jawaneh Moqlie chickenwings marinated in lemon & garlic	89:-
Halloumi grilled goat cheese with salad & grilled tomato	105:-
Kebbe Trablousie Lebanese meatballs with burgul & minced beef	109:-
Kraydes Bel Toun scampi fried in chili & garlic	119:-
Arayes Msassa grilled bread with goat cheese & mint	139:-
Underbar Arayes grilled bread with minced beef, halloumi & mint	159:-
Castaletta grilled rack of lamb	189:-
Sahen Mashawi a plate of minced meat, chicken fillet, lamb fillet and tenderloin	199:-

Do we know your allergy?

Grill Meny A I-Mashawi

All dishes are served with burgul, salad and 4 lebanese messes. French Fries can be selected instead of burgul

Vegeterian plate with lebanese cold and warm dishes	210:-
Shish Kebab Kafta minced beef on skewer	220:-
Shish Taouk chicken fillet on a skewer	230:-
Shish Kebab Kashkash extra spiced fillet of lamb	259:-
Shish Kebab Urfali spiced fillet of lamb	259:-
Lahme Ihgil marinated & grilled fillet of tenderloin	269:-
Mashawi Mix Lamb fillet, chicken fillet & minced beef skewer	279:-

For those who has been to Lebanon

Chicken salad grilled chicken with mixed vegetables topped with roasted pine nuts	199:-
Beyrouth salad with grilled goat cheese and grilled tomatoes	210:-

Desserts

Boza Fistak homemade pistachio ice cream	79:-
Baklawa Lebanese pastries with pastry, nuts & honey served with vanilla ice cream	79:-
Chokladmousse topped with white chocolate and fresh berries	79:-
Sorbet of the day	79:-
Katajef & Boza fried walnut dumplings in syrup served with vanilla ice cream	89:-
Crème brûlée creamy dessert with caramelized sugar on the surface	89:-
Fawakeh a plate with mixed fruits	95:-

Do we know your allergy?

White Wine

	Glas	1/1
White Wine of the house	95:-	355:-
Last Night Riesling <i>Germany</i> This Riesling is stored in steel tanks. Generous and fresh fruit with pear, apricots and peaches mixed with mineral notes.	99:-	389:-
Wardy Sauvignon Blanc <i>Lebanon</i> Attractive nose, with hints of gooseberry, blackcurrant leaves, lemon and apples. Fresh taste in good balance with the Revitalizing tart character.	110:-	420:-
Musar Jeune White <i>Lebanon</i> A fresh wine with an aroma of pear, apricot, pineapple and basil. And light floral notes. Generous fruitiness with a crispy crust.		440:-
Wardy Perle du Chateau Chardonnay <i>Lebanon</i> Matured in French oak barrels for 8 months. Big aromas of ripe stone fruit, lemon and tropical fruits.		450:-
Château de Chemilly Chablis <i>France</i> An elegant Chablis that has been six months on its lees. Rich in minerals, with some smokiness, aroma and taste of white flowers, citrus and white nectarine. High acid in citrus taste.		470:-
Château Kefraya Blanc <i>Lebanon</i> Crystal clear wine with light yellow color. The aroma of apricot, honey and vanilla. Full bodied flavor with hints of oak.		490:-
Chateau Musar White <i>Lebanon</i> Tasty and very full-bodied wine with hints of ripe fruit, honey, almonds and barrel.		590:-

RosÉ

	Glas	1/1
Rosé Wine of the House	95:-	355:-
Wardy Rose du Printemps <i>Lebanon</i> Elegant fresh aromas of wild strawberries, raspberries, herbs and rhubarb notes. Large pleasant freshness with clear hints of red berries with a lovely soft finishing.		390:-
Musar Jeune Rose <i>Lebanon</i>		410:-

Champagne & Sparkling Wine

	Glas	1/1
Sparkling Wine of the House	99:-	455:-
Champagne of the House	109:-	520:-
Bollinger Champagne Dry, fresh, flavorful wine with hints of ripe apple, toast, grapefruit and nougat. Developed nose with roasted tone, hints of yellow plums, biscuits, nougat and lemon.		890:-
Dom Pérignon Dry, harmonious, complex, very fresh flavor with hints of ripe apples, toasted bread, nougat, nuts, yellow plum and grapefruit		2190:-
Krug Champagne Dry, full-bodied, relatively developed and highly nuanced flavor with firm acidity and a long finish. Large complex, nuanced scent with notes of chocolate, bread and nougat		2590:-

Red Wine

	Glas	1/1
Red Wine of the House	95:-	355:-
Ksara Reserve Du Couvent <i>Lebanon</i> Full-bodied, powerful and dark fruity wine with hints of berries, barrels and chocolate	105:-	390:-
La Légende d'Hélios <i>France</i> Scent and taste of blackcurrant and toffee mixed with red berries	105:-	390:-
Musar Jeune <i>Lebanon</i> Fruity flavor with touches of cherry with a spirited acid	115:-	430:-
Les Bretèches de Kefraya <i>Lebanon</i> Delicate flavor, medium bodied and herb spicy cherry and black currant fruit with a little jam raspberry tone in oak. Soft but very healthy and small elegant style		450:-
Hochar Péeret du fils Musar <i>Lebanon</i> Fruity taste with dark cherry, ripe black currants and plum. Good balance and great length.		490:-
Wardy Chateau les Cedres <i>Lebanon</i> Aged 18 months in Freoch oak barrels. A very elegant wine with a deep red color. Large lovely aromas of dark berries, vanilla and spicy notes.		595:-
Chateau Kefraya <i>Lebanon</i> Full-bodied flavor with balanced tannins and very fresh blackberry fruit. Elements of dark chocolate, tobacco, tea and dried herbs. Unoaked elegant and fresh.		650:-
Chateau Musar <i>Lebanon</i> Lebanon's most famous and historic wine. Powerful and rich wine. Well balanced with elements of black berries, spices and oak.		780:-

Beer

Rekorderlig Cider <i>Sweden 33cl</i>	60:-
Arton 56 <i>Sweden 33cl</i>	65:-
Beirut Beer <i>Lebanon 33cl</i>	65:-
Draft beer Åbro <i>Sweden 40cl</i>	69:-
961 PaleAle <i>Lebanon 33cl</i>	69:-
Brewdog Punk Ipa <i>Scotland 33cl</i>	69:-
Sierra Nevada Pale Ale <i>USA 33,5cl</i>	69:-
Åbro Premium Gold <i>Sweden 50cl</i>	79:-

D rinks

5 cl 129:-

Coffee D rinks

5 cl 139:-

Cocktails

Red Lebanese chili, arrak, syrup, lime & cranberry

Chocolate Dream baileys, kahlua, vodka, milk

Ginger Martini pear brandy, lime, syrup & ginger

Dry Martini gin, vermouth, olives

Frozen Drinks

5 cl 139:-

Daiquiri Light rum & lime. Choose flavour of raspberry, strawberry or passionfruit.

Vanilla Vanilla vodka & lime. Choose flavour of raspberry, strawberry or passionfruit.

Atv/Spirits cl.

Angostura 1919	35:-
Arrak	30:-
Baileys	22:-
Calvados	24:-
Cointreau	24:-
El Dorado 15y	40:-
Glenmorangie 18y	70:-
Grappa Barolo 9y	36:-
Hennessy XO	60:-
Highland Park 18y	60:-
Macallan 12y	35:-
Oban	38:-
Pear au Cognac	24:-
Remy Martin VSOP	28:-
and much more...	

Snacks

Pistachios	49:-
Cashews	49:-
Salted almonds	49:-
Olives	49:-

Longdrinks

Delicious coconut, rum, passion fruit & lime

Flärka gin, cointreau, elderflower liqueur, cucumber, mint, lime, sugar, soda

Lebanese mojito light rum, parsley, syrup, lime & soda

Warm Drinks

Arabic Coffe	35:-
Coffe	35:-
Tea	35:-
Espresso	35:-
Cappucino	39:-
Mint Tea	39:-
Chai Latte	45:-
Kaffe Latte	45:-

Cold Drinks

Mineral Water	35:-
Soft Drinks	35:-
Rudenstams apple juice	39:-
Rudenstams white currant	39:-
Cranberry juice	39:-
Passion fruit juice	39:-
Non alcoholic Beer	45:-
Non alcoholic Drink	69:-

Waterpipe

For dinner guests	200:-
Non dinner guests	300:-