



DINING MENU

Appetizers

SMOKED SALMON 34.00

Smoked salmon served with lemon wedges, capers & brown pain de mie bread

DUTCH BITTERBALLEN 10.00

Our mouthwatering homemade beef & gravy croquettes, perfectly crispy on the outside but soft & gooey on the inside - Served with dijon mustard

CHICKEN TENDERS 12.00

Crispy breaded chicken filets served with honey mustard sauce

BAKED SKIN POTATOES 10.00

Three half-cut baked potatoes stuffed with bacon, minced meat, sautéed onions & fresh coriander. Topped with melted cheddar cheese

BEERMAN 18.00

A delectable mix of our homemade dutch bitterballen, fried onion rings, mozzarella sticks, chicken tenders & french fries
Served with dijon mustard & sweet chili sauce

CHICKEN ENCHILADAS 12.00

Two rolled corn tortillas filled with pan-seared chicken breast, sautéed bell peppers & onions. Topped with mexican tomato sauce & a mix of cheddar & mozzarella cheeses

SIDE ORDERS

French Fries 4.00 - Potato Wedges 5.00 - Garlic Bread 4.00

Lebanese Corner

HUMMUS 6.00**TABOULEH 8.00****VINE LEAVES 5.00****MAKANEK 14.00****CHANKLISH 5.00****CHEESE BALADI 5.00****HUMMUS WITH MEAT 12.00****FATTOUCH 7.00****MOUTABAL 7.00****ASSORTED PICKLES & OLIVES 2.00****LABNEH 5.00****GRILLED HALLOUMI 6.00****SELECTION OF LEBANESE MEZZA 12.00**

Hummus, moutabal, vine leaves, labneh & tabouleh or fattouch

SELECTION OF LEBANESE BAKERY 12.00

Meat Kebbeh, meat sambousek, spinach fatayer & cheese rekakat (2 pieces of each)

MIXED GRILL PLATTER 23.00

One taouk, one meat & 2 kafta skewers

CHICKEN TAOUK 17.00

Grilled chicken cubes served with coleslaw, french fries, garlic paste & pickles

LAMB KABSEH 15.00

Braised lamb flavored with ginger, garlic, onion, three color bell peppers, fresh coriander & curry. Accompanied with jasmine basmati rice

CHICKEN MOULOUKHIEH 15.00

Our homemade mouloukhiyeh & steamed chicken - Served with white rice, onion vinegar dressing & toasted Lebanese bread

KEBBE LABANIEH 15.00

Our homemade stuffed kebbe cooked with garlic coriander. Accompanied by white rice

Soups

SERVED WITH CRISPY CROUTONS

LENTIL SOUP 7.00

Made with puréed orange lentils & a selection of fresh seasonal vegetables

MINISTRONE SOUP 7.00

Made with a mix of wild vegetables & perfumed with basil

Salads

CHICKEN AVOCADO 18.00

A mix of crisp lettuce topped with mexican chicken breast, avocado, cherry tomatoes, coriander, cheddar cheese, sweet corn & garlic croutons. Served with lemon mustard dressing

SUNSHINE CRAB SALAD 16.00

Shaved crabsticks, romaine lettuce, green asparagus, cucumber, shredded carrots, boiled eggs & avocado - Served with sweet & sour mayo sauce

FRUITY QUINOA SALAD 13.00

Quinoa, fruits, agrume orange served with feta cheese, mesclun salad, raisin and almond - Served with lemon mustard dressing.

GOAT CHEESE SALAD 14.00

Lettuce mix, strawberry, raisin, fresh mushroom, roasted cashew and goat cheese - Served with balsamic dressing.

GRILLED HALLOUMI SALAD 15.00

Sliced halloumi cheese, mixed lettuce, rocket leaves, tomatoes, fresh mushrooms, basil, radish, apple & a pesto pita bread
Served with balsamic dressing

CHICKEN CAESAR SALAD 17.00

Crisp iceberg lettuce topped with grilled chicken breast, roasted almonds, basil, parmesan cheese & garlic croutons
Served with caesar dressing

CRANBERRY CHICKEN SALAD 15.00

Grilled chicken, dried cranberries, lettuce mix, carrots, cucumber, sun dried tomatoes, parmesan slices topped with crushed walnuts, with crushed walnuts. Served with raspberry vinegar dressing.

Sandwiches & Burgers

BEEF BURGER 17.00

Grilled beef patty topped with breaded onion rings, sautéed mushrooms, grilled tomatoes & one thousand island sauce - Served with coleslaw & french fries | Add cheese: 1.50

CHICKEN BURGER 16.00

Grilled chicken breast laid on iceberg lettuce, tomatoes, onion rings & tartar sauce - Served with coleslaw & french fries | Add cheese: 1.50

SALMON SANDWICH 18.00

Smoked salmon, cream cheese, avocado spread, cherry tomatoes, onions, capers & dill - Served in brown pain de mie bread

STEAK SANDWICH 16.00

Shredded beef tenderloin sautéed with sliced red onions & fresh mushrooms, mozzarella cheese, avocado purée & red lollo rosso - Served in brown baguette & with french fries

CLUB HOUSE SANDWICH 16.00

Roasted chicken, boiled eggs, turkey ham (or pork bacon), tomatoes, lettuce, cornichon pickles, mayonnaise & dijon mustard.
Served in pain de mie bread & with french fries

TRIPLE-DECKER SANDWICH 18.00

Sliced beef tenderloin, emmental cheese, lollo rosso lettuce, grilled onions and tomatoes & basil-mayo sauce -
Served in brown country french bread & with french fries

VEGGIE SANDWICH 10.00

Grilled halloumi & a mix of grilled vegetables: eggplant, three colored bell pepper, baby marrow & tomato.
Served in ciabatta bread coated with mint leaves spread

Mains

TANDOORI BABY CHICKEN 20.00

Grilled baby chicken accompanied by baked potatoes, grilled tomatoes & onions - Served with raita sauce

CHICKEN ESCALOPE 18.00

Pan fried chicken escalope. Served with french fries and lemon wedges

GRILLED BEEF TENDERLOIN 30.00

Grilled tenderloin filet accompanied by mashed potatoes & spring vegetables - Served with mushroom or pepper sauce

VEGGIE-TASS 15.00

Sautéed mix of bell peppers, baby corn, red onions, fresh mushroom & red kidney beans, all perfumed with mexican flavors & topped with melted cheddar cheese Served with tortilla bread, guacamole & sour cream

PAN-FRIED ROYAL DAURADE FILET 22.00

Pan-fried daurade filet accompanied by grilled potatoes, sautéed celery & spinach & roasted eggplant Served with lemon butter sauce

GRILLED SALMON FILET 37.00

Served with turned potatoes, spring vegetables on a bed of rocket leaves & basil lemon creamy sauce

GRILLED JUMBO PRAWNS 95.00

Grilled jumbo prawns served with turned potatoes & steamed spring vegetables

BEEF PICATTA 23.00

Sliced beef tenderloin accompanied by mashed potatoes, sautéed mushrooms & seasonal vegetables - Served with rosemary sauce

Pizza & Pasta

MARGHERITA PIZZA 13.00

Tomato sauce, mozzarella cheese & basil

VEGETARIAN PIZZA 15.00

Tomato sauce, artichoke, broccoli, mushrooms, cherry tomatoes, eggplant, mozzarella cheese & basil

DIAVOLA PIZZA 18.00

Tomato sauce, mozzarella cheese, mushrooms & pepperoni

SPAGHETTI NAPOLITANA 13.00

Spaghetti mixed with tomato sauce & topped with parmesan cheese

POLO E FUNGI 16.00

Tagliatelle, chicken breast, mushrooms, fresh cream & parmesan cheese

PENNE ALL'ARRABBIATA 13.00

Penne, tomato sauce, garlic, parsley, olive, peperoncino & parmesan cheese

Kids Section

SPAGHETTI NAPOLITANA 7.00

Spaghetti, tomato sauce & parmesan cheese

BEEF OR CHICKEN MINI BURGER 9.00

Served with coleslaw & french fries

HOME-MADE CHICKEN NUGGETS 7.00

Served with coleslaw & french fries

Desserts

TIRAMISU 8.00

Coffee-soaked ladyfingers covered with incredible mascarpone cream & topped with cacao powder

STRAWBERRY SACHER CAKE 8.00

Classic layered chocolate cake stuffed with sweet strawberry coulis & topped with chocolate glaze

SLICED FRUIT PLATTER 15.00

WATERMELON PLATTER 13.00

CHOCOLATE FUDGE 8.00

Moist chocolate cake wrapped in chocolate ganache & stuffed with creamy Nutella

CHEESECAKE 8.00

Crunchy biscuit base & smooth cream cheese filling topped with passion fruit sauce

ICE CREAM SCOOP 2.00

Your choice of: kashta, lemon, chocolate, strawberry, vanilla, misk, rose, avocado, caramel, snickers, manadarin, pistachio, mango & hazelnut

Beverages

SPIRITS	GLASS	BOTTLE	ADD CRUDITÉE & NUTS	3.00
REGULAR WHISKY (DEWARS)	7.00	74.00		
PREMIUM WHISKY (DEWARS)	11.00	133.00		
REGULAR VODKA	7.00	74.00		
PREMIUM VODKA	18.00	221.00		
RUM	7.00			
GIN	7.00	88.00		
TEQUILA	9.00	133.00		
LIQUOR	8.00			
SHOTS				
REGULAR SHOT	5.00			
PREMIUM SHOT	7.00			
COCKTAILS				
ALCOHOLIC	10.00			
NON-ALCOHOLIC	5.00			
LOCAL WINE				
RED, WHITE OR ROSÉ	7.00	30.00		
BEER				
LOCAL (ALMAZA, ALMAZA MALT, LAZIZA NON-ALCOHOLIC)	3.00			
HEINEKEN	4.00			
			WATER	SMALL LARGE
			STILL LOCAL WATER	1.00 2.00
			STILL IMPORTED WATER	3.00 4.00
			SPARKLING IMPORTED WATER	3.00 4.00

Arguilé

ONLY AVAILABLE AT LE JARDIN DU ROYAL'S OUTDOOR TERRACE

ARGUILE MOUASSAL 8.00

ARGUILE AJAMI 10.00