

À la carte

C'est l'heure de L'Apéro!

La Planche de Fromages (200g – pour 2 à 3 personnes) Selection of comté, camembert, beaufort, fleur de tête de moine and goat cheese with fig jam and dried fruits	44,000
La Planche de la Terre (200g – pour 2 à 3 personnes) Selection of bresaola, French white ham, smoked turkey ham, coppa and soft chorizo charcuteries with pickles, mustard "à l'ancienne" and dried fruits	44,000
La Planche des Indécis (210g – pour 2 à 3 personnes) Selection of cheeses (comté, fleur de tête de moine and goat cheese) and charcuteries (bresaola, French white ham and smoked turkey ham)	45,000
Ze fromage entier, vraiment entier... (250g – pour 3 à 4 personnes) The roasted whole camembert cheese seasoned with balsamic caramel	34,000
Ba ba ba babybel (pour 2 personnes) Breaded Mini Babybels to dip in our home-made tomato basilic sauce	21,000



Bienvenue chez Félicie

Félicie vous propose de découvrir ses recettes de tartinables « du moment » faits maison : Beurres aromatisés et Trempettes. L'ensemble des mets que vous dégusterez chez Félicie sont entièrement concoctés sur place avec les meilleurs produits frais du marché.

Félicie invites you to discover her weekly recipes of home-made spreadables: Aromatized Butters and Trempettes. All the dishes that you will taste at Félicie are entirely home-made with the best fresh products on the market.

Some of the menu items may contain Nuts, Seeds, Milk, Egg, Wheat, Barley or/and other allergens. We understand the danger to those with severe allergies. Please ask to speak to the restaurant manager for further advice. All prices are in Lebanese Pounds, inclusive of VAT.



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Les Salades Gourmandes

Salade de quinoa rouge, crevettes, asperges, avocat & vinaigrette au citron	28,500
Quinoa & basil, shrimps, green asparagus, avocado, rocca salad, orange supremes, dry cranberries, pine nuts & lemon dressing	
Fingers de sarrasin au Crottin de Chavignol & vinaigrette au miel	29,000
Crottin de Chavignol Sarrasin fingers, a mixed salad, green apple, dried apricots, fig & olives chutney, sprinkle of walnuts & honey dressing	
Salade d'endives à la Fourme d'Ambert & poire pochée au vin rouge	29,500
Red and yellow endives, Fourme d'Ambert cheese, iceberg lettuce, bresaola, red wine poached pears, sprinkle of walnuts & Fourme d'Ambert dressing	
Salade Félicie aux langoustines & vinaigrette de cidre truffée	44,000
Lettuce salad, pan fried langoustines, marinated artichokes, mushrooms "de Paris" heirloom tomatoes & truffled apple Cider dressing	
Salade Buffalo façon César (nature ou poitrine de poulet ou crevettes au choix)	24,000
Sucrine salad, mozzarella datterini, anchovies, eggs, parmesan, avocado, heirloom tomatoes & César dressing	
Add: Grilled chicken 5,000 Boiled shrimps 7,000	

Les Galettes Bretonnes

Notre sarrasin est produit en Bretagne. Il a fait le voyage pour atterrir exclusivement chez Félicie. Nos Galettes sont faites minute et servies avec des French Frites au Cajun ou une salade composée au choix.
Our Galettes are freshly cooked to order and served with your choice of Cajun French Frites or a mixed salad

La Complète	25,000	La Belle Parisienne	25,000
Sarrasin Galette topped with French white ham or turkey ham, fried egg, beaufort & emmental cheese		Sarrasin Galette topped with marinated chicken, emmental cheese, cider candied onions, sauteed mushrooms & béarnaise sauce	
La Mer	33,000	La Jolie Italienne	27,000
Sarrasin Galette topped with Scottish smoked salmon "Label Rouge", creamy braised leeks & gorgonzola cheese		Sarrasin Galette topped with mozzarella, goat cheese, sundried tomatoes, fresh basil pesto, sauteed mushrooms & chives	
La Magnifique Libanaise	24,000		
Sarrasin Galette topped with goat cheese, fig jam, pomegranate mélassé, cider candied onions & dry grapes			

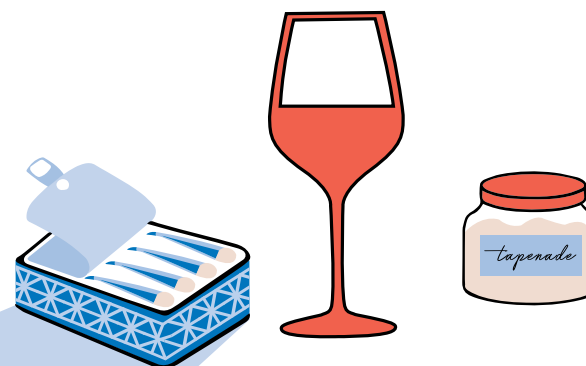


Les Coupes Epicerie-Bar

Sardines et vin blanc Français	29,000
Glass of Bordeaux white wine paired with your choice of "Savor&Sens" canned Sardines olive oil or lemon & thyme or chili "piment d'Espelette"	
Tartinable et vin rosé Français	29,000
Glass of Bordeaux Rosé wine paired with your choice of "Les Niçois" savory spread green olives & almonds or sundried tomatoes chutney	
Tartinable et vin rouge Français	29,000
Glass of Bordeaux red wine paired with your choice of "Les Niçois" savory spread artichoke, tomato and goat cheese or black and green olives & fig chutney	

Les Entrées, pour commencer...

Tatin de tomates confites	25,000
Parmesan and thyme pastry topped with caramelized onions, candied tomatoes and balsamic caramel, served with a mixed salad, walnuts & herb vinaigrette	
Éclair au saumon fumé d'Ecosse « Label Rouge »	30,000
French Éclair stuffed with Scottish smoked salmon "Label Rouge", mascarpone cream, herbs, capers and served with a mixed salad & lemon dressing	
Tartare de bœuf Australien Black Angus MB3 coupé au couteau	36,000
Hand-chopped Australian Black Angus MB3 beef tenderloin seasoned with pickled dressing, pickles and capers, served with a parmesan biscuit	
Burrata et son sorbet basilic frais maison	34,000
Burrata cheese served with fresh basil, mixed salad, cherry tomatoes, sunflower seeds, home-made basil sorbet and seasoned with olive oil & xères vinegar	



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LES SAUCES

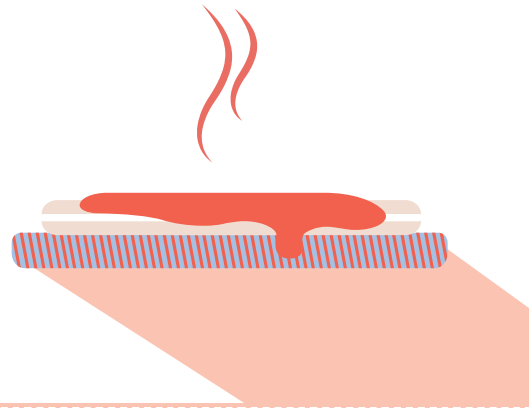
EXTRA 3,500

FOR MEAT

Fourme d'Ambert - Cheese sauce
Béarnaise
Chimichurri - Mix of herbs & extra virgin olive oil
3 Poivres - Black, green & pink peppercorn
Champignons à la crème - Creamy mushrooms

FOR FISH

Beurre Blanc citronné - Lemon butter sauce
Sauce au Champagne - Champagne sauce



Les Crêpes Bretonnes

La Félicie

Aumônière style wheat crêpe dressed with caramelized apples, Félicie's very own salted butter caramel with caramelized almonds & vanilla ice cream

15,000

La Confiture par M. Francis Miot, champion du monde de confitures

Wheat crêpe topped with jam of your choice: Apricot, Strawberry, Raspberry, Orange & Yuzu, Rose jelly – Jams by the world champion Mr. Francis Miot!

13,500

La Belle-Hélène

Wheat crêpe topped with caramelized pear and almonds & dark chocolate coulis

14,000

T'as le Look Choco

Wheat crêpe, chocolate ganache, caramelized almonds & dark chocolate coulis

13,500

Les Délicieux Desserts

Café ou thé gourmand

Coffee or tea of your choice served with fruits flavored financiers, mini chocolate mousse & mini fingers dipped in Félicie's home-made salted butter caramel coulis

14,000

Le Kouign-Amann

Breton pastry made with several layers of puff dough, caramelized apples & Félicie's home-made salted butter caramel coulis

14,000

Mi-cuit au chocolat noir & cœur fondant au caramel au beurre salé maison

Dark chocolate mi-cuit cake, home-made salted butter caramel heart & vanilla ice cream

16,500

Ze Profiterole

The Profiterole with vanilla ice cream & dark chocolate **or** dark chocolate-whisky coulis

16,000

Panaché de glaces et sorbets

- Ice cream flavors: Vanilla, salted butter caramel, coconut, chocolate
- Sorbet flavors: Lemon, strawberry, pomegranate, rose, mango

1 scoop 5,500

2 scoops 11,000

3 scoops 16,500

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Les Plats

LE COIN DU BOUCHER

Accompagnement et sauce inclus au choix. Side dish and sauce of your choice included

Filet de bœuf Australien, Black Angus MB3

Beef Tenderloin Australian Black Angus MB3 topped with Fleur de Sel

54,000

Entrecôte de bœuf Australien, Black Angus MB3

Beef Rib Steak Australian Black Angus MB3 topped with Fleur de Sel

58,000

Steak & French Frites aux épices Cajun

Tender and flavorful beef filet, topped with Félicie's very own creamy sauce, served with Cajun French Frites and a side of mixed salad

36,000

L'AMI PÊCHEUR

Accompagnement et sauce inclus au choix. Side dish and sauce of your choice included

Bar grillé

Grilled sea bass fish

39,000

Saumon Ecosais grillé

Grilled Scottish Salmon

42,000

Dorade Meunière

Grilled sea bream fish served with Meunière sauce

38,000

(butter, lemon, parsley, capers & black olives)

BURGER & CASSE-DALLE

Accompagnés de French Frites au Cajun. Served with Cajun French Frites

Ze Burger

Chopped Australian beef, emmental & cheddar cheese, cider candied onions in a whole-wheat bran bun & cocktail cornichon sauce

27,000

Cordon bleu de Poulet maison

Home-made breaded chicken cordon bleu filled with French white ham and emmental cheese

34,000

Le Club

Turkey **or** pork bacon, marinated chicken breast, cheddar cheese, boiled eggs, lettuce, tomatoes & Dijonnaise sauce

29,000

LE VOISIN ITALIEN

Gnocchis gratinés aux cèpes et crème de champignons

Tender Gnocchis, mushrooms "de Paris", ceps, cream & parmesan

28,000

LES ACCOMPAGNEMENTS

EXTRA

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Aligot revisité

Mashed potatoes, emmental & garlic. Originally from Auvergne region of France

8,500

Salade composée

Mini salad mixed with cherry tomatoes, parmesan shavings & lemon dressing

7,500

Cocotte de légumes croquants à la fleur de sel

Broccoli, string beans, carrots & zucchini cooked "al dente" and topped with "fleur de sel"

7,500

Champignons de Paris grillés, Fourme d'Ambert & noix

Grilled mushrooms "de Paris" topped with Fourme d'Ambert cheese and walnuts

8,500

French Frites & épices Cajun

French fries topped with Cajun spices

7,500

Carottes glacées à la menthe fraîche

Glazed carrots with mint leaves

7,500

Frites Franco-Italiennes

French fries topped with truffle and parmesan cheese

8,500

