

SUD

- R E S T O B A R -



BRUNCH

11AM-1PM

SUD FORMULA

Croissant
Butter and jam
Half avocado toast
Plain eggs
Hot beverage
Orange juice
21\$

LEBANESE FORMULA

Croissant or Manouche
Lebneh and vegetables
Plain eggs
Hot beverage or Orange juice
17\$

MORNING DELIGHT

Croissant
Butter and jam
Plain eggs
Hot beverage or Orange juice
14\$

SWEET

Croissant

Chocolate	3\$
Zaatar	3\$
Plain	2,5\$

Granola, Fruits and Yogurt

Yogurt, homemade oats granola, banana, strawberry, honey. 6\$

Butter and Jam

Homemade jams
Apricot, strawberry - lemon, fig - sesame.
Served with french baguette. 4\$

SAVOURY

Turkey And Cheese Croissant

Tukey ham, emmental, cherry tomatoes, oak leaf lettuce. 7\$

Labneh And Vegetables

Cucumber, tomato, mint, served with crostini. 6\$

Avocado Toast

Grilled campagne bread, avocado spread, whole avocado, fresh tomato salsa, coriander, green onion, lemon. 8\$
Add smoked salmon. 6\$

Manouche Wild Zaatar

Wild zaatar, tomatoes, sumac, onions. 3,5\$

Manouche Zaatar

Served with vegetables. 3,5\$

Manouche Akkawi

Topped with sesame and served with vegetables. 4,5\$

EGGS

Plain Eggs

Scrambled, sunny side up, omelet
served with toasted bread. 6\$

Soft-Boiled Egg Brioche

A runny egg served on a homemade brioche, parmesan cream, grated parmesan, wild rocca, parma ham, basil, black pepper. 8\$

Omelet Ham Egg Emmental

Your choice of turkey or ham, topped with chives.
Served with toasted bread. 8\$

Sunny Side Up and Chorizo

Pork chorizo, parsley, wild rocca, garlic butter.
Served with toasted breads. 7\$

Scrambled Eggs and Smoked Salmon

Smoked salmon, dill, chives, sour cream, pickled red onions, lemon.
Served with toasted breads. 9\$

COCKTAILS

Aperitivo Italiano Spritz

Luxardo Aperitivo, prosecco, soda. 5\$

Peach Bellini

Prosecco, peach purée, peach liqueur. 5\$

Espresso Martini

Vodka, coffee liqueur, vanilla syrup, espresso shot. 5\$

Fly Tea

Tequila Olmeca silver, hibiscus cordial, lemon juice, grapefruit soda. 5\$

In Glass

Beefeater Gin infused blue tea, Luxardo Aperitivo, strawberry juice, prosecco, soda. 5\$

Tropical Spritz

Luxardo Aperitivo, prosecco, passion juice, strawberry, soda. 5\$



TAPAS

*At first, light
Then intense
Filling, flavorful,
And rich with texture,
Fresh ingredients
Bursting with color.*

Cornflake Chicken

Cornflake-crushed chicken filet.
Served with a tomato sauce. 7,5\$

Shrimp Surf and Turf

Sautéed shrimps, lemon butter, coriander and chorizo.
Served with crostini bread. 9\$

Spring Rolls

Rice paper, avocado, carrot, cucumber, radish, mint, coriander,
served with a soya-rice vinegar dressing. 6\$

Guacamole and Crackers

Guacamole, spring onion, chives, coriander, pomegranate,
lemon, and homemade crackers. 7\$

Tomato Bruschetta

Cherry tomatoes, basil, olive oil, on a toasted sourdough lightly
rubbed with garlic, parmesan, balsamic glaze. 4,5\$

OVEN BRUSCHETTAS

Mushroom

Ciabatta bread, tomato sauce, raw and cooked mushrooms,
mozzarella, garlic butter, parsley. 7\$

Bufalina and Cherry Tomato

Ciabatta bread, tomato sauce, mozzarella bufalina, basil,
tomato confit, wild rocca. 7\$



STARTERS

*A delicate start,
Authentic creations,
Carefully crafted,
Coming together
In delicious and
Satisfying bites*

Avocado Toast

Grilled campagne bread, avocado spread, whole avocado, fresh tomato salsa, coriander, green onion and lemon. 8\$
Add smoked salmon. 6\$

Shrimp Rolls

Marinated shrimps, paprika mayo, lemon zest, dill, chives, in three brioche soft bread. 11\$

Salmon Tartare and Avocado

Raw salmon, guacamole, green onions, coriander, radish, lemon
Served with tortilla chips. 12\$

Feta Pie and Honey

Oven baked feta wrapped in baklava dough pie, topped with honey and herbs. 9\$

Burrata and Tomato

Pesto and campagne bread. 12\$

Mushroom Vol-Au-Vent

Puff pastry filled with mushroom, cream and parmesan. 11\$

Pork tacos

Glazed pulled pork wrapped in a soft tortilla, green onions, soya sesame mayo, carrot, mint, grilled sesame. 10\$

Beef Carpaccio On Crispy Bread

Cured beef filet, black truffle sauce, wild rocca, balsamic glaze, basil, parmesan and white truffle drizzle. 12\$

SALADS

*A taste of wild,
Crisps and fresh,
Earthy aromas,
Explosion of colors,
Every bite a hint
Of more to come.*

Feta, Frikkeh and Vegetables Salad

Kale, cherry tomato, cucumber, thyme, green onions, almonds, pomegranate, herbs and local apple cider vinegar dressing. 8,5\$

Salmon, Quinoa and Greens Salad

Romain lettuce, kale, red quinoa, raw salmon, avocado, radish, edamame, broccoli, cucumber, coriander, sesame seeds, with soya-sesame dressing. 12,5\$

Fattouch and Halloum Salad

Romaine lettuce, rocca, purslane, thyme, green onion, radish, cherry tomato, pomegranate, flat bread crisps, mint, cucumber, sumac, pan seared halloum, with pomegranate dressing. 9\$

Shrimps, Citrus and Avocado Salad

Romaine lettuce, kale, wild rocca, quinoa, avocado, orange, grapefruit, cucumber, coriander, dill, chives, green onion, with a citrus dressing. 11\$

Beetroot and Falafel Salad

Beetroot, mini falafel, kale, romaine lettuce, mint, coriander, radish, pomegranate, grilled red onion, onion pickles, sesame seeds, lemon zest, and pomegranate dressing 8\$

Caesar and Avocado Salad

Romain lettuce, kale, cherry tomato, avocado, chives, basil, parmesan, bread croutons, with ceasar dressing. 9\$
Add chicken 3\$

Chicken, Kale and Edamame Salad

Romain lettuce, kale, red quinoa, cucumber, carrot, green onions, coriander, mint, peanuts, glazed chicken with soya-sesame dressing. 11\$

Goat Cheese and Strawberry Salad

Oak leaf lettuce, wild rocca, berries, cucumber, chives, basil, hazelnuts, goat cheese crostini, with balsamic dressing. 10\$



PIZZA

*A crafted base,
Created by hand,
Crisp and satisfying,
Celebratory layers,
To share,
Or not to share*

Margherita

Tomato sauce, mozzarella, Parmesan and basil. 9\$

Ham And Mozzarella

Tomato sauce, mozzarella, Parmesan, pork ham, olive and raw mushroom. 12\$

Miele

Tomato sauce, mozzarella, Parmesan, emmental and honey. 8\$

Mushroom

Tomato sauce, mozzarella, Parmesan, Sautéed mushroom, raw mushroom, garlic butter and parsley. 12\$

Bufalina

Tomato sauce, mozzarella, bufalina, cherry tomato, basil and wild rocca. 9\$

Vegetarian

Tomato sauce, mozzarella, Parmesan, grilled vegetables, wild rocca, pickled red onions and balsamic glaze. 10\$

Tartufo

Truffle cream, mozzarella, Parmesan and wild rocca. 13,5\$

Diavola

Tomato sauce, mozzarella, Parmesan and spicy salami. 11\$

Goat Cheese and Fig

Tomato sauce, fig condiment, wild rocca, hazelnuts, 11\$ basil and balsamic glaze.

Parma Ham

Tomato sauce, mozzarella, Parmesan and cherry tomato. 12\$

PASTA AND RISOTTO

*Twirling and turning,
Simple flavors
Mixed in abundance,
Into a warm, intense,
Satisfying experience*

Parmesan Wheel Spaghetti (For One)

Cream, black pepper served in a Parmesan wheel. 13,5\$

Ravioli Mozzarella And Basil

Ravioli with mozzarella, tomato and basil, capers, parsley, garlic, olive oil, tomato sauce, parmesan. 9.5\$

Penne All'Arrabbiata

Tomato sauce, olive oil, chili flakes and parsley. 8\$

Linguini, Cream and Chicken

Cream, sautéed mushrooms, chives, garlic butter, parsley and chicken filet. 14\$

Linguini Shrimps

Crustacean sauce, tomato sauce, parsley, cherry tomatoes, garlic, ginger and basil. 14\$

Tortellini Four Cheeses

Tortellini with parmesan, gorgonzola, pecorino, mozzarella, chives, parmesan cream, black pepper8,5\$

Ravioli Truffle and pistachio

Ravioli with mushroom and ceps, truffle cream, parmesan cream, pistachio, chives, black pepper.14,5\$

Risotto Mushroom

Sautéed white mushrooms, Parmesan, parsley, red onions and chives. 12\$

Mac and Cheese

Pork ham, parmesan cream, emmental cheese, chives. 10\$
Add truffle cream 3\$

Lasagna

Layers of Bolognese sauce, bechamel sauce, parmesan and pasta, chives, basil.10\$



PLANCHA AND CHARCOAL GRILL

*Burning charcoal
Or red-hot plancha,
Sizzling, succulent cuts
Smoky and generous,
Tender and thick,
Intense and delicate*

MEAT AND POULTRY

Glazed Half Chicken
Grilled lemons, garlic confit, topped with homemade glazing. 13\$

Chicken Sesame Club and Spiced Fries
Soya-sesame mayo, tomato, iceberg lettuce, red onion, grilled chicken, served in campagne bread. 13\$

Black Angus Burger And Fries
Australian Black Angus meat 180G, barbecue cocktail mayo, dill pickles, double cheddar cheese, served with fries. 15\$

Steak and Fries
Sliced beef filet, garlic butter, chives on top. Served with a creamy steak sauce. 22\$

Chicken and Fries
Sliced chicken fillet, garlic butter, chives on top. Served with a creamy steak sauce. 14,5\$

Beef Filet
Tomato confit, wild rocca, garlic butter, Your choice of sauce: pepper, mushroom or creamy steak sauce. 20\$

Rack Of Pork Ribs and Fries
Slow cooked whole rack of pork ribs, homemade glazing, sesame and coriander. Served with fries. 24\$

FISH, SHELLFISH AND CRUSTACEAN

Salt Baked Sea Bass and Tomato Salsa
Whole sea bass baked in a salt dough. Served with fresh tomato salsa. 18\$

Salmon, Lemon Cream And Rice
Grilled salmon topped with a lemon cream, herbs. Served with basmati rice. 19\$

Dorade Chimichurri
Whole Dorade grilled on charcoal and topped with chopped salsa in olive oil herbs,pomegranate, red onions and pickles. 18\$

Grilled Salmon and Greens
Green vegetables, lemon, coriander, peanuts and soya-sesame dressing. 19\$

ON THE SIDE

Fries Bowl	5,5\$
Mashed Potatoes	4,5\$
Sautéed Vegetables	3,5\$
Green Salad	3,5\$



DESSERTS

*Classic or distinct,
Every piece, scoop, and bite
Infused with bursts
Of freshness, flavor, and craft,
Tempting, then velvety
Sensational, then blissful*

Pain Perdu

Homemade buttery brioche soaked in vanilla milk and caramelized, served with caramel ice cream. 9\$

Cheesecake Strawberry

Crunchy crumble, whipped cream cheese, strawberry coulis, lemon zest. Served in cup. 7\$

Churros

The famous spanish fried dough pastry, sprinkled with sugar, served with hot chocolate sauce. 6\$

Molten Chocolate Cake

A cake with a melting and hot chocolate core served with Vanilla ice cream. 10\$

Profiteroles

Choux pastry filled with Madagascan vanilla ice cream, served with warm dark chocolate sauce. 7\$

Mille-Feuille Vanilla (for two)

Puff pastry made with Isigny French butter, Madagascan vanilla pastry cream and hint of salted butter caramel. 8,5\$

Ice Cream and Sorbet

Homemade vanilla, caramel, chocolate, strawberry, lemon. 2,5\$

Tiramisu Glacé

Vanilla ice cream, Crunchy crumble, Espresso, Whipped cream
Cocoa powder, Dark chocolate chip, Roasted almond. 7\$

BEVERAGES

COLD

Sohat	2\$
Rim Sparkling 330ml	2\$
Perrier	2\$
Soft Drinks	2\$
Iced Tea	2\$
Ginger Ale	3,5\$
Ginger Beer	3\$
Pink Grapefruit Soda	3,5\$
Red Bull	4\$
Iced Coffee	3,5\$
Chocolate Frappé	3,5\$

HOT

Espresso / Decaffeinated	2\$
Double Espresso	3,5\$
Café Blanc	2,5\$
Canarino	2,5\$
Cappuccino	3,5\$
Hot Chocolate	3,5\$
American Coffee	2,5\$
Americano	3,5\$
Macchiato	2,5\$

BEER

Almaza	3\$
Almaza Light	3\$
German Beer IPA	4\$

MOCKTAILS

Ginger Lemonade	3\$
Fresh Orange Juice	3\$
Lemonade (Basil, Mint)	2,5\$
Berry Attack	3,5\$
Carribean Breeze	3\$
Tropical Island	3\$
Virgin Mary	3,5\$
Virgin Mojito	3,5\$



WHITE WINE

Imported

Terredirai Pinot Grigio delle Venezie DOC 2022 16\$
Pinot grigio.
Structured and intense, with floral notes and hints of tropical fruit, citrus and apricot.

Peñasol Seleccion Airén Blanco 15\$
Airén.
Intense aromas of white flowers and fruits, creamy palate with hints of herbs and citrus fruits.

Château le Roc Bordeaux Blanc 2023 21\$
Sauvignon Blanc, Muscadelle.
Full flavours of lemon, grapefruit and white flowers balanced by mineral notes and a subtle acidity.

Local

Domaine Des Tourelles 2023 15\$
Viognier, Chardonnay, Obeidi, Muscat d’Alexandrie.
Exotic fruit and floral aromas on the nose, with a juicy and mouth-watering finish.

Blanc De Blancs Kefraya 2022 14,5\$
Chardonnay, Clairette, Muscat, Sauvignon Blanc, Viognier.
Round and fresh with hints of apricot, watermelon and discrete notes of white flowers, honey and lilac.

Château Kefraya 2021 18\$
Chardonnay, Viognier.
Intense aromatic profile of fresh fruits, apricot and honey, mingling with lime, peach, coconut and vanilla.

Grande Réserve Ixsir 2023 30\$
Viognier, Sauvignon and Chardonnay.
White flowers, peach and citrus fruits leading to an oaky finish giving the wine a distinctive character.

Petit Couvent Blanc 2022 14\$
Sauvignon Blanc, Obeidi.
Well- balanced, floral, with green fruit aromas.

Altitudes Ixsir 2023 22\$
Obeideh, Muscat, Viognier.
Harmonious floral notes of rose and jasmine with a nice citrus acidity.

Bretèches Château Kefraya Vintage 2023 13,5\$
Chardonnay, Clairette, Muscat, Sauvignon Blanc, Viognier.
Refreshing and lively with mineral notes and hints of white flowers, honey and fresh melon.

ROSÉ WINE

Imported

Peñasol Seleccion Rosado Tempranillo 15\$
Tempranillo.
Light and balanced with a fruity character and sustained acidity.

Château Clou du Pin Bordeaux Rosé 2023 21\$
Cabernet Franc
Mineral, flinty notes evolving to fruity flavours of strawberries, redcurrants and citrus sustained by a beautiful acidity on the finish.

Local

Myst Château Kefraya 2021 14,5\$
Cinsault, Grenache, Mourvèdre, Syrah, Tempranillo.
Fine intensity, revealing subtle notes of lychees and peaches mixed with notes of raspberry and blackcurrant.

Domaine Des Tourelles 2023 15\$
Cinsault, Syrah, Tempranillo.
Aromas of red fruits especially cherries marked by a lovely freshness and long finish.

Petit Couvent 2021 14\$
Tempranillo, Tfeifihé, Arinarnoa, Muscat.
Fresh red fruit aromas with medium acidity.

Bretèches Château Kefraya Vintage 2023 13,5\$
Cabernet Sauvignon, Cinsault, Grenache, Syrah, Tempranillo.
Delicate and subtle, expressing fresh notes of raspberry, pear, citrus and fresh pomelo.

RED WINE

Imported

Peñasol Seleccion Tempranillo Garnacha 15\$
Tempranillo, Garnacha.
Aromas of red berries, violet, and concentrated black fruit with a tasty texture and round tannins.

Marius IGP Pays d’Oc M. Chapoutier 2020 21\$
Syrah, Grenache.
Powerful, concentrated and structured attack with some spices, red berries and a delicate floral touch.

Château Belian-Giraud Bordeaux 2022 19\$
Syrah, Cabernet Sauvignon, Cabernet Franc.
Bouquet of red fruits, powerful attack, delicate but fleshy tannins.

Local

Domaine des Tourelles 2022 15\$
Syrah, Cabernet-Sauvignon, Cinsault, Carignan.
Ripe dark red fruit with a vibrant juicy core and a persistent finish.

Château Kefraya 2018 23\$
Cabernet Franc, Cabernet Sauvignon, Cinsault, Syrah.
Power and elegance with silky tannins, subtle notes of cherry, spices, leather and vanilla.

Bretèches Château Kefraya 2021 13,5\$
Cabernet Franc, Cabernet Sauvignon, Carignan, Cinsault, Syrah, Tempranillo.
Fine and delicate revealing subtle notes of black fruits, spices, curry, cedar buds and blackberries and licorice.

Petit Couvent 2020 14\$
Cabernet Sauvignon, Tempranillo, Arinarnoa.
Well-balanced and fresh red wine with present tannins, herbal spices and a long follow-through.

CHAMPAGNE

Blanc

Laurent-Perrier 150\$
Moët & Chandon 180\$

Rosé

Laurent-Perrier 230\$
Moët & Chandon 250\$

Sparkling

By the glass 5\$
By the bottle 23\$

WINE BY GLASS / CARAFE (0.5L)

White

Pouring Imported 3,5\$/10\$
Pouring Local 3\$/9\$

Red

Pouring Imported 3,5\$/10\$
Pouring Local 3\$/9\$

Rosé

Pouring Imported 3,5\$/10\$
Pouring Local 3\$/9\$



SUD SPECIALITIES

Blend Along
Beefeater Gin lemongrass, mango purée, lemon juice, basil. 4,5\$

Fly Tea
Tequila Olmeca silver, hibiscus cordial, lemon juice, grapefruit. 5\$

Sweet Kiss
Luxardo amaretto, Bailey’s Irish cream, triple sec. 5\$

Tiki Piki
Havana 3yo Rum, Havana 7yo Rum, triple sec, pineapple juice, passion fruit juice. 5,5\$

Pink Splash
Tequila Olmeca silver infused coriander, pink grapefruit soda. 6\$

Mezcal Apple Thyme
Mezcal, Olmeca silver, lemon juice, green apple, thyme. 6\$

Pink Panther
Beefeater Gin infused coriander, pink grapefruit soda. 5\$

Ginger breeze
Beefeater Gin, ginger ale, lime. 5\$

Lychee
Beefeater Gin, lychee liqueur, fresh lychee. 5\$

Lemongrass
Beefeater Gin infused lemongrass, lemon juice, tonic. 5\$

SPRITZ

Aperitivo Italiano Spritz
Luxardo Aperitivo, prosecco, soda. 5\$

Lychee Spritz
Lychee liqueur, lychee syrup, prosecco. 5\$

Passion Spritz
Passion fruit liqueur, prosecco. 5\$

Strawberry Spritz
Strawberry, prosecco. 5\$

Tropical Spritz
Luxardo Aperitivo, prosecco, passion juice, strawberry, soda 5\$

APERITIF

Dirty Martini 5,5\$

Americano 5\$

Bloody Mary 5\$

Bellini 5\$

Kir Royal 5\$

Sangria 4,5\$

CLASSIC COCKTAILS

VODKA

Moscow Mule
Vodka, ginger, soda water, citrus. 4,75\$

Espresso Martini
Vodka, coffee liqueur, vanilla syrup, espresso shot. 5\$

Passion Fruit Martini
Vodka, vanilla, passion fruit juice. 4,5\$

GIN

Gin Basil
Beefeater Gin, fresh basil. 4,5\$

Negroni
Beefeater Gin, Luxardo bitter, vermouth, bitters. 5\$

Gin Fizz
Beefeater Gin, soda water, citrus. 4,5\$

TEQUILA

Margarita
Olmeca silver, Olmeca gold, triple sec, citrus. 5,5\$

Bloody Maria
Olmeca silver, spicy mix, tomato juice. 5\$

Passion Fruit Margarita
Olmeca silver, Olmeca gold, triple sec. 5,5\$

RUM

Caipirinha
Cachaça, lime. 5\$

Mango Daiquiri
Havana 3yo, mango, mint, sugar, lime. 5,5\$

Strawberry Daiquiri
Havana 3yo, strawberry syrup, lime. 5,5\$

Mojito
Havana 3yo, mint, lime wedges, brown sugar, soda water. 5,5\$

WHISKEY

Old Fashioned
Jim Beam White, sugar, bitters. 7\$

Manhattan
Jim Beam Rye, sweet vermouth. 7\$

Sazerac
Jim Beam Rye, peychaud’s bitters. 7\$

Boulevardier
Jim Beam White, luxardo bitter, sweet vermouth. 7\$

PITCHER

Sangria (white, red, rose)	17\$
Sangria Prosecco	20\$
Gin Basil	18\$
Margarita	22\$

PALAIS DES THÉS

*Classic Bought directly from growers and farmers,
all the teas at Palais des Thés have undergone a strict
selection process. This guarantees fresh and high quality teas
with leaves sourced from China, India, Japan, Taiwan, Nepal, and Sri Lanka*

GREEN TEA

- Sencha**
Japanese green tea and vegetal notes. 2,5\$
- Thé du Hammam**
Rose, green dates, red fruits and orange blossom. 2,5\$
- Ikébana**
Scented with mint, jasmine and rose, sweet and floral. 2,5\$
- Grand Jasmin**
Incredibly subtle, this tea has a velvety texture that showcases every aspect of jasmine without even a hint of bitterness. 2,5\$
- Thé des Alizés**
Exotic fruits, kiwi and watermelon. 2,5\$

BLACK TEA

- Fraise des Bois**
Pieces of red fruits and woodland strawberry. 2,5\$
- Montagne Bleue**
Honey, lavender strawberry and rhubarb. 2,5\$
- Blue of London**
Exceptional earl grey with fresh and delicate bergamot. 2,5\$
- Goût Russe Impérial**
Grapefruit, lemon, mandarin, orange, lime and bergamot. 2,5\$

FRUITS AND HERBAL INFUSIONS

Lemony Verbena	2,5\$	Relaxing Chamomile	2,5\$
Furifying Mint	2,5\$	Jardin des Bois	2,5\$



GARDENS NACCACHE, FACING SPINNEYS PARKING



Sud Restobar

sudrestobar