

Event offer forpersons

Addressed to:

Contact:

Place of event :Le Cedre 61, Al. Solidarności 61

Date: ; Time:.....



Dear Sir/Madam,

We are very pleased that you have chosen our restaurants “Le Cedre” in order to organize your event. We have two restaurants, Al. Solidarności 61 in Praga district, it can accommodate 80 people seated, and Al. Solidarności 84, in the center, it can accommodate 60 people seated. This offer includes a proposal for a set of hot and cold dishes, main courses, desserts, soft drinks, spirits and some additional entertainment services. Please treat this offer as a preliminary proposal for further discussions. Our offers are tailored to fit the individual needs of our guests. We welcome you to try our kitchen and to meet with us in person!

Food:

- 1. Menu Le Cedre – 85 zł Per person** (Menu page 3)
- 2. Menu Beirut – 70zł Per person** (Menu page 4)
- 3. Menu Cedre Extra – 104 zł Per person** includes additionally to Menu Le Cedre a mix of Lebanese deserts and Lebanese tea/coffee
- 4. Menu Beirut Extra – 89 zł Per person** includes additionally to menu Beirut a mix of Lebanese deserts and Lebanese tea/coffee
- 5. Desert – 16 zł Per person** mixed Lebanese deserts

For special occasions, our chef recommends::

- ☛ Whole young lamb oven baked with rice – 850zł***
- ☛ Leg of Lamb served with rice – 295zł***
- ☛ Whole salmon oven baked with tahina sauce and spicy sauce – 350zł***

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Strona 1 z 4

Drinks:

- a. **Open bar 3 hours soft drinks** (coffee, tea, carton juices, Coca-Cola, Fanta, Sprite)
- 28 zł Per person
- b. **Open bar 3 hours spirits** (Arcobello white and red wine, draft beer)
- 48 zł Per person
- c. **Open bar 3 hours spirits** (Arcobello white and red wine, draft beer, vodka)
- 78 zł Per person
- d. **Open bar 3 hours spirits** (Lebanese wine red and white, draft beer)
- 80 zł Per person
- e. **Open bar 3 hours spirits** (Lebanese wine red and white, draft beer, vodka)
- 98 zł Per person

Additional Attractions :

- a. **Belly dancer** – 450zł (2 x 10minut)
- b. **Water pipe** – 45zł / piece
- c. **Belly dancer lessons** – 900zł (2 x 30minutes)
- d. **DJ (Arabic music)** – 1500zł (4 hours)
- e. **Fortune teller (minimum 2 hours)** – 150zł/hour
- f. **Henna painting (3hours)** – 350zł.
- g. **Papyrus (per piece – minimum 30 pieces)** – 10zł/piece
- h. **Shawarma served on the spot on a machine by our chef (min 10Kg)** – 100zł/kg
- i. **Cooking lessons with food tasting (individual pricing)**

For parties in our restaurant, a 10% service charge is added to the overall bill.

For further information, please contact us.

Best Regards,
Jamal Ayed




















Le Cedre 61, Al. Solidarności 61, lecedre@lecedre.pl, 22 670 11 66
Le Cedre 84, Al. Solidarności 84, lecedre84@lecedre.pl, 22 61 88 999

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MENU BEIRUT

2 osoby 150 zł, 3 osoby 222 zł, 4 osoby 292 zł, 5 osób 360 zł, 6 osób 426 zł, 7 osób 490 zł,
8 osób lub więcej 70 zł od osoby/ per person

ZIMNE ZAKAŚKI / COLD MEZZAH / مقبلات باردة

| | | | |
|---|---|--|---|
| Tabbouleh  | Salatka Narodowa libańska z natki pietruszki National Lebanese salad based on parsley تبولة   | Loubieh bil Zeit  | Zielona fasolka, pomidory, cebula, oliwa z oliwek Green beans, tomatoes, onion and olive oil لوبيا بالزيت   |
| Khair bil Laban  | Ogórki, jogurt naturalny, mięta i czosnek Cucumber, plain yoghurt, mint and garlic  | Hommous  | Pure z cieciorki libańskiej z sosem sezamowym Pured chick peas with sesame sauce حمص   |
| Taouk  | Duszone kawałki kurczaka z warzywami Cooked chicken with vegetables طاووق | Moutabbal  | Pasta z pieczonych bakłażanów z sosem sezam Baked eggplant with sesame sauce متبل   |
| Tajine  | Pasta z łososia w sosie sezamowym Tahina mixed with sole fish  | Shanklish  | Domowy ser libański na ostro Spicy homemade cheese, tomato and onions  |

GORĄCE ZAKAŚKI / WARM MEZZAH / مقبلات ساخنة

| | | | |
|-----------------------|---|------------------------|--|
| Fatayer | Pierogi nadziewane szpinakiem Pastry filled with spinach and pine nuts فطائر بالسبانخ   | Sambousik Jebne | Pierogi nadziewane serem Deep fried pastry stuffed with cheese  |
| Lahem Bel'ajin | Pieczone ciasto nadziewane mielonym mięsem Open pastries stuffed with meat and tomatoes لحم بالعجين | | |

DANIA GŁÓWNE Z RYŻEM / MAIN COURSE WITH RICE / الطبق الرئيسي مع الأرز

| | |
|---|--|
| Kousa Mehchi  | Cukinia nadziewa mięsem duszona w sosie pomidorowym, jogurt z ogórkami Zucchini stuffed with lamb served with cucumber and yoghurt with tomato sauce محشي الكوسا باللحم والأرز بصوص البندورة |
| Shish Taouk  | Szaszłyki drobiowe grillowane Skews of chicken grilled on a skewer شيش طاووق |
| Kafta Halabiyeh  | Szaszłyki z mielonego mięsa jagnięcego z grilla Minced grilled lamb on a skewer كفتة حلبية |

MENU BEIRUT EXTRA / اكسترا

Menu Beirut plus talerz deserów oraz kawa lub herbata po libańsku dodatkowo 19 zł od osoby
Menu Beirut plus a plate of desserts and Lebanese coffee or tea additionally 19 PLN per person














مع طبق من الحلويات والقهوة أو الشاي اللبناني. يضاف 19 زلوتي للشخص الواحد

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MENU LE CEDRE

2 osoby 190 zł, 3 osoby 279 zł, 4 osoby 357 zł, 5 osób 440 zł, 6 osób 522 zł, 7 osób 603 zł,
8 osób lub więcej 85 zł od osoby / per person


ZIMNE ZAKAŚKI / COLD MEZZAH / مقبلات باردة

| | | | |
|--------------------|---|--------------------|---|
| Tabbouleh | Salatka Narodowa libańska z natki pietruszki National Lebanese salad based on parsley تبولة   | Babaghanouj | Grillowany, siekany bakłażan z warzywami Grilled minced eggplant with vegetables باباغنج   |
| Hommous | Pure z cieciorki libańskiej z sosem sezamowym Pured chick peas with sesame sauce حمص   | Warak Inab | Liście winogronowe nadziewane ryżem i ziołami Vine leaves stuffed with rice, herbs and spices ورق عنب   |
| Labneh | Libański ser kremowy Lebanese creamy cheese  | Basterma | Plasterki przyprawionej wędzonej wołowiny Slices of smoked dry beef بسطرمة |
| Kofta Nayeh | Libański tatar z natką i cebulą polany oliwą Lebanese tatar with parsley and onion and olive oil كفتة نية | Taouk | Duszone kawałki kurczaka z warzywami Cooked chicken with vegetables طاووق |
| Tajine | Pasta z łososia w sosie sezamowym Tahina mixed with salmon fish  | Mdardara | Ryż i soczewica z prażoną cebulą Rice and lentil مدررة الرز بالعدس   |
| Shanklish | Domowy ser libański na ostro Spicy homemade cheese, tomato and onions  | | |

GORAĆE ZAKAŚKI / WARM MEZZAH / مقبلات ساخنة

| | | | |
|------------------------|---|-----------------|--|
| Kebbeh Mekliyah | Smażone kulki jagnięce z kaszą bulgur i orzechami Fried ground meat stuffed with lamb and nuts كبة مقليه | Arayes | Mięso mielone w chlebie libańskim z rusztu Minced meat in Lebanese bread from grill عرايس |
| Falafel | Smażone kulki wegetariańskie Deep fried vegetable balls فلافل   | Halloumi | Kawałki sera Halloumi z grilla Grilled slices of Halloumi chesse  |

DANIA GŁÓWNE Z RYŻEM / MAIN COURSE WITH RICE / الطبق الرئيسي مع الأرز

| | | | |
|------------------------|---|--------------------|--|
| Krayedis | Krewetki z grilla Grilled shrimps  | Shish Taouk | Szaszłyki drobiowe grillowane Skews of chicken grilled on a skewer شيش طاووق |
| Kafta Halabijeh | Szaszłyki z mielonego mięsa jagnięcego z grilla Minced grilled lamb on a skewer كفتة حلبيه | | |

MENU LE CEDRE EXTRA / اكسترا

Menu Le Cedre plus talerz deserów oraz kawa lub herbata po libańsku dodatkowo 19 zł od osoby
Menu Le Cedre plus a plate of desserts and Lebanese coffee or tea additionally 19 PLN per person
مع طبق من الحلويات والقهوة أو الشاي اللبناني, يضاف 19 زلوتي للشخص الواحد

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