

écafé Sursock

Beirut's hippest new Parisian style bistro café is on the beautiful tree-lined Rue Sursock at the head of the steps to Gemmayzé

This French style cafe terrace in Beirut's historic Sursock district is the new addition to the é family. Featuring classic and innovative French Bistro cuisine éCafé Sursock offers a fine selection of breakfast items and a delicious business luncheon menu.

There's something about éCafé that puts one in mind of a voyage on the better class of ocean liner. There are a lot of glassy surfaces, an art-deco atmosphere, a porthole on the kitchen door and even a pianist merrily tinkling soulful sounds all night long.

The menu is a refreshingly confined café-style and focuses on perfecting classic French inspired items with brisk and friendly service.

This colorful restaurant, with its terrace on the verge of the St. Nicolas steps, is an offspring of EddéSands' seaside hotel & wellness resort and original éCafé Byblos. éCafé Sursock only open since December 2010 has already won its fair share of appreciative clients and has posted itself comfortably in the better-class-of-French-restaurant bracket.

Average Cost per meal:
Breakfast: \$15-20
Business Lunch: \$19
Lunch/dinner: \$35-\$50

Sample menu selections

Les Salades et Les Entrées

- Salade de fromage de chèvre chaud 18,000 LBP
- Salade de gésiers de canard 22,000 LBP
- Salade de lentilles du Puy 20,000 LBP
- Carpaccio de loup de mer 28,000 LBP
- Céviche de poissons frais 28,000 LBP

Les Soupes

- Crème d'asperges 12,000 LBP
- Gaspacho de tomates 12,000 LBP

Les Pates

- Penne Arrabiata 26,000 LBP

Les Plats

- Omelette aux fines herbes 16,000 LBP (avec ou sans jaune d'oeuf)
- Filet de bar sauce basilic 28,000 LBP
- Poulet au citron 24,000 LBP
- Steak tartare cru ou en aller-retour 28,000 LBP
- Sole grillée ou meunière 80,000 LBP

Les Sandwiches

- Croque Monsieur 12,000 LBP
- Croque Madame 10,000 LBP

- Baguette de saumon fumé sauvage 15,000 LBP
- Baguette de brie et jambon de parme 13,000 LBP
- Steak sandwich 16,000 LBP

Les Grillades du Chef

- Paillard de veau de lait 38,000 LBP
- Filet de boeuf 38,000 LBP
- Filet de veau de lait 65,000 LBP
- Confit de canard 28,000 LBP
- Côte de boeuf (pour 2 personnes) 120,000 LBP

Nos Garnitures 8,000 LBP

- Purée de pommes de terre à l'huile d'olive éCafé, Pommes de terre fricassées éCafé, Haricots verts extra fins, Pommes frites, Asperges à la vapeur

Les Desserts

- Tiramisu 12,000 LBP
- Fondant au chocolat 15,000 LBP
- Riz au lait et confit de figues 15,000 LBP
- Gaufres servis avec sauce chocolat amer et/ou confiture "maison" 8,000 LBP
- truffes glacées 15,000 LBP
- Crème brûlée 12,000 LBP



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Opening hours
Monday-Sunday
8 am to midnight
Closes on sundays during
summertime

éCafé
French Bistro Cuisine