



## Starters

**Edamame Revisités** 6

Young soybeans sprinkled with sea salt.

**Duo de dips** 12

French onion dip, feta & bell pepper dip.

**Soupe à l'Oignon** 12

Slow-cooked onions blended into a velvety broth, served in a bread bowl.

**Gambas Grillées** 34

Four marinated jumbo shrimps, grilled to perfection.

**Burrata** 18

Juicy tomatoes paired with creamy burrata, fresh basil, olive oil and balsamic vinegar.

**Boulette aux Trois Fromages** 19

Creamy three-cheese mix topped with cranberries and walnuts, served with homemade crackers.

**Poulet Croquant** 12

Golden crispy chicken strips served with signature honey mustard sauce.

## Sandwiches

**Jambon Beurre** 12

Smoked ham in a French baguette with butter, served with a side salad.

**Dinde Emmental** 10

Smoked turkey and Emmental cheese in a French baguette with butter, served with a side salad.

**Brie Miel** 14

Crusty baguette filled with creamy brie, avocado, and a drizzle of honey, served with a side salad.

**Club Sandwich** 20

Layered toasted pain de mie with chicken, turkey, egg, lettuce, and tomato, served with French fries.

**Croque Monsieur** 11

Grilled pain de mie with ham, Emmental cheese, and béchamel sauce, served with a side salad.

**Halloum au Pistou** 11

Grilled halloumi, pesto sauce, tomato, and arugula in ciabatta bread.

**Poulet Avocat** 14

Grilled chicken, avocado, Emmental, and greens in sourdough bread.

**Tartine Saumon Fumé** 18

Smoked salmon on sourdough with cream cheese, avocado, dill, and capers.



## Salads

### **César au Poulet** 16

Crisp lettuce, Caesar dressing, croutons, parmesan, and chicken.

### **Quinoa au Saumon Fumé** 23

Quinoa, smoked salmon, cranberries, apricots, cherry tomatoes, rocca, and carrots.

### **Rosbif Thai** 17

Roast beef, mixed greens, bell peppers, cashews, ginger Thai sauce

### **Niçoise** 18

Classic salad with tuna, eggs, and vegetables in lemon dressing.

### **Gourmande Croquante** 17

Strawberries, avocado, feta, iceberg, arugula, almonds, balsamic dressing.

### **Semsmiyye au Chèvre** 19

Mixed greens, seeds, dried fruits, honey-balsamic dressing, goat cheese on sweet cracker.

## Main Courses

### **Bistro Steak-Frites** 32

Tender beef tenderloin with French fries and Neo's signature herb sauce.

### **Poulet à la Moutarde** 24

Grilled chicken with aromatic mustard sauce, served with French fries.

### **Saumon Soleil** 32

Pan-seared salmon with creamy dill, edamame, spinach, and green beans.

### **Blanc Grillé** 28

Grilled white fish, seasonal vegetables and our signature sauce on the side.

### **Fish & Chips** 28

Crispy battered white fish served with French fries

### **Raviolis du Midi** 22

Ravioli stuffed with sun-dried tomato and parmesan in garlic basil sauce.

### **Chicken Alfredo** 18

Chicken with fettuccine in creamy parmesan sauce.

### **Risotto aux Cèpes** 22

Creamy risotto with wild porcini mushrooms.

### **Le Burger de Néo** 22

Two options: double smashed beef patties or one thick beef patty, with cheddar cheese, pickles and caramelized onions.  
Served with French fries.

## Desserts

### **Chocolat Mou 9**

Two creamy chocolate ice creams with whipped cream and chocolate sauce.

### **Tiramisu 9**

Tiramisu with flowing cream and cocoa finish.

### **Noir Coulant 10**

Warm chocolate fondant with a vanilla ice cream scoop.

### **Pain Perdu 9**

Brioche in crème anglaise with vanilla ice cream and toffee sauce.

### **Skillet Cookie 9**

Warm cookie with vanilla ice cream and caramel or chocolate sauce.

### **Fudge Cake 7**

Rich chocolate fudge cake with ganache.

### **Carrot Cake 6**

Moist carrot cake with creamy frosting.

### **Dessert du plateau 4 - 6**

Assorted pastries:

Tarte fraises, Tarte Chocolat, Tarte Citron, Tarte Amandine, Fraisier, Eclair Vanille, Eclair Chocolat, Eclair Lotus, Eclair Citron, Baba au Rhum, ...

## Juices & Shakes

**Fresh Lemonade** 4

**Fresh Minted Lemonade** 4

**Fresh Orange Juice** 4

**Smoothies** 4

Strawberry, banana, mango, watermelon, melon

**Milkshakes** 5

Vanilla, chocolate, strawberry

Wellness Protein Shakes

Ask your server

## Beverages

**Soft Drinks** 2.5

**Ice tea** 3.5

**Perrier (Small)** 4

**Rim Sparkling Water** 2/4

**Water** 1.2/2.5

## Chocolat Chaud

**Rich Premium Hot Chocolate** 6

## Tea & Infusions

**A modern Tea experience** 4  
to enjoy tradition.

*Choose your milk*

Full Fat, Skimmed 0

Almond, Lactose Free 1.5

## Hot Coffee

**Espresso** 3

**Doppio** 4

**Macchiato** 4

**Cortado** 4

**Americano** 4

**American** 4

**Latte** 5

**Cappuccino** 5

**Café au Lait** 5

**Flat White** 5

**Spanish Latte** 4

**Caramel Macchiato** 5

**Café Mocha** 5

**Matcha Latte** 5

**Affogato** 5

**Lebanese Coffee** 3

**Nescafé** 3

## Cold Coffee

**Iced Caramel Macchiato** 4

**Iced Latte** 4

**Iced Mocha** 4

**Iced Americano** 4

**Iced Spanish** 5

**Iced Matcha** 5

**Iced Frappe** 5

**Caramel Frappe** 5

**Mocha Frappe** 5

**Matcha Frappe** 5

*Add-ons*

Hazelnut, Vanilla, Caramel 1

Sugar Free Hazelnut, Vanilla, Caramel 1



## Red

- Ixsir Altitudes Red** - Lebanon | 2020 32  
A blend of Cabernet Sauvignon, Syrah, Caladoc, and Tempranillo. Smooth, with dark berries, spice, and a hint of oak.
- Hochar (Père et Fils)** - Bekaa Valley, Chateau Musar, Lebanon | 2021 45  
A blend of Cabernet Sauvignon, Cinsault, Grenache, Smooth, medium-bodied red with ripe red fruits, warm spices.
- Bourgogne Pinot Noir** - Burgundy, France | 2022 62  
Elegant and fresh with red berry notes and soft tannins.
- Santenay 'Clos Rousseau'** - Burgundy, France | Premier Cru 95  
Silky and refined, offering raspberry, violet, and earthy undertones.
- Chateau Drazac** - Bordeaux, France | 2019 43  
Balanced and smooth with blackcurrant, plum, and subtle oak.
- Châteauneuf-du-Pape** - Rhône Valley, France | 2020 94  
Rich and complex with dark cherry, spice, and hints of garrigue.
- Atibaia Red Blend** - Mount Lebanon, Lebanon | 2016 82  
Rich and layered, featuring dark berries, tobacco, and a long finish.

## White

- Château le Commandeur** - Provence, France | 2023 24  
Refreshing and aromatic, with hints of peach, honeysuckle, and citrus zest.
- Marquis des Beys Blanc** - Bekaa Valley, Lebanon | 2022 23  
Aromatic and rich, blending Viognier and Sauvignon Blanc with floral and tropical fruit notes.
- Vieilles Vignes Merweh** - Obeidi - Lebanon | 2021 23  
A rare indigenous blend with a textured mouthfeel, showcasing stone fruit, herbs, and minerality.
- Ixsir Altitudes White** - Lebanon | 2021 32  
A blend of Viognier, Muscat, Sauvignon Blanc, and Sémillon. Floral and aromatic with tropical fruit and a crisp finish.
- Korai Blanc** - Bekaa Valley, Chateau Musar, Lebanon | 2021 39  
A blend of Viognier, Vermentino. White peach, citrus blossom, and a hint of tropical fruit with a crisp mineral finish.
- Bourgogne Chardonnay** - Burgundy, France | 2021 55  
Elegant and balanced, with citrus, white flowers, and a touch of oak.
- Chablis** - Burgundy, France | 2022 59  
Crisp and mineral-driven, with notes of green apple and wet stone.
- Gavi del Comune di Gavi** - Piedmont, Italy | 2022 51  
Bright and zesty, with flavors of pear, almond, and fresh acidity.

## Rosé

- Roseblood d'Estoublon** - Provence, France | 2022 46  
Elegant and fresh, with notes of wild strawberries, citrus, and a crisp mineral finish.
- Ixsir Altitudes Rosé** - Lebanon | 2022 30  
A blend of Syrah, Cinsault, and Cabernet Sauvignon. Delicate and aromatic, with red berries and floral notes.
- Atibaia Rosé** - Mount Lebanon, Lebanon | 2022 45  
Sophisticated and structured, with hints of peach, raspberry, and a long, refreshing finish.

## By the Glass

Regular 5

Premium 7.5

## Néo Bar

### Signature Cocktails

<b>Green Garden</b>	12
Gin, basil, citrus	
<b>Golden Glow</b>	12
Tequila, ginger, honey	
<b>Rosé Spritz</b>	11
Rosé, grapefruit, elderflower	

### Classic Cocktails

<b>Negroni</b>	10
<b>Espresso Martini</b>	11
<b>Margarita</b>	10
<b>Paloma</b>	10
<b>Old Fashioned</b>	11
<b>Moscow Mule</b>	10
<b>Cosmopolitan</b>	10
<b>Mojito</b>	10
<b>Gin Basil</b>	10
<b>Dry Martini</b>	10
<b>Aperol Spritz</b>	10
<b>Mimosa</b>	9
<b>Kir Royal</b>	11
<b>Sangria</b>	9

### Whisky

<b>Johnnie Walker Black</b>	9
<b>Chivas 12</b>	9
<b>Glenfiddich 12</b>	12
<b>Macallan</b>	16

### Gin

<b>Gordon's</b>	8
<b>Bombay Sapphire</b>	9
<b>Hendrick's</b>	11

### Vodka

<b>Absolut</b>	8
<b>Grey Goose</b>	11

### Tequila

<b>Jose Cuervo</b>	8
<b>Patron</b>	12

### Rum

<b>Bacardi</b>	8
<b>Captain Morgan</b>	9

### Beer

<b>Almaza</b>	5
<b>Heineken</b>	7



## Aperol Time

Golden Hour | 5PM – 8PM

### Spritz

- Aperol Spritz 10
- Campari Spritz 10
- Hugo Spritz 11

### Néo Signature

- Mediterranean Spritz 10
- Wellness Spritz 10

### Sparkling

Prosecco (Glass) 8

Prosecco (Bottle) 32

#### Aperitivo for Two 36 ★

2 Spritz + Néo Platter  
Curated selection of warm & chilled bites

#### Aperitivo & Sweet 42

2 Spritz + Néo Platter  
Curated selection of warm & chilled bites, with a sweet finish

#### Spritz & Bites 18

1 Spritz + 3 bites  
A light selection of bites to pair with your spritz

### Quick Bites

- Crostini Brie 9
- Crostini Salmon 9
- Grissini & Dips 10

### Sharing Bites

- Focaccia Pizza 12
- Cheese Board 18
- Charcuterie 20

### Small Plates

- Poulet Croquant 5
- Kebbe Cloud 6

### To Finish

- Tarte Citron 5
- Duo Choco Brownies 5
- Mini Eclair Vanille 4

