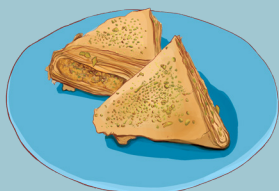


# ◀ KARAMNA

## Desserts and Drinks

### DESSERTS

**Baklava** (2 pcs) 4.50  
Small flaky pastry bites filled with walnuts, pistachios or almonds



**Mouhalabieh** 5.00  
Milk pudding with orange blossom water and crushed pistachios

**Maamoul** (2 pc) 5.50  
Shortbread pastries filled with walnuts, pistachios or dates



**Ashta With Honey** 5.50  
Milk cream with orange blossom water, honey and crushed pistachios

**Knefe** 6.00  
Warm Lebanese cheesecake with melted cheese and Levantine syrup

Karamna, a culinary gem in Paris where the aromas of the Levant blend with the warmth of family.

At the heart of our kitchen stands Milo, a determined sous-chef, autistic and our source of inspiration. Rooted in his Lebanese heritage and his passion for travel, his love for Mediterranean cuisine is reflected in our menu. Surrounded by a devoted team and family, Milo's work goes far beyond the simple preparation of food; it is a mission that gives deep meaning to his life.

Karamna, which means "generosity", represents the richness of our cultures as well as kindness and inclusion.



### HOT DRINKS

**Espresso** (3 cl) 3.00

**White Coffee** (24 cl) 3.50

**Tea** (24 cl) 4.50



## VINS

**RED** (12,5 / 75 cl)

**Bourgueil “Cuvée Déchaînée” 2024, Lame Delisle Boucard** 6.00 / 24.00

Fruity and fresh, enhances kafta and grilled chicken

**Côtes du Rhône 2022,** 29.00

**Château de Montfaucon**

Supple and spicy, perfect with roasted meats and shawarma

**Lirac “Baron Louis” 2019,** 46.00

**Château de Montfaucon**

Generous and elegant, ideal with lamb and slow-cooked dishes

**Les Bretèches Rouge 2022,** 6.00 / 30.00

**Château Kefraya**

Fruity and smooth, pairs beautifully with grills and kafta

**ROSE** (12,5 / 75 cl)

**Les Bretèches Rosé 2024,** 6.00 / 30.00

**Château Kefraya**

Fresh and light, perfect as an apéritif or with mezzes

**Myst Rosé 2023,** 6.00 / 20.00

**Château Kefraya** (12,5 cl / 50 cl)

Elegant and indulgent, enhances salads and mezzes

**WHITE** (12,5 / 75 cl)

**Touraine Sauvignon** 7.00 / 29.00

**“Les Chênes” 2023, Hauts Baigneux**

Lively and mineral, ideal with salads and tabbouleh

**Vouvray sec “Ammonite” 2023,** 31.00

**Domaine Alain Robert**

Fresh and saline, perfect balance with hummus and fish dishes

**Côtes du Rhône Viognier 2024,** 32.00

**Château de Montfaucon**

Floral and fruity, ideal with mezzes and lemony grills

**Les Bretèches Blanc 2024,** 6.00 / 30.00

**Château Kefraya**

Lively and well-balanced, perfect with grills and hummus

**Blanc de Blanc 2023,** 6.00 / 20.00

**Château Kefraya** (12,5 cl / 50 cl)

Round and floral, pairs beautifully with cold mezzes

## COLD DRINKS

**Laban Ayran** (33 cl) 3.00

**Coca Cola /** 3.00

**Coca-Cola Zero** (33 cl)

**Lipton Iced Tea** 4.00

**Peach** (33 cl)

**Perrier** (33 cl) 4.00

**San** 4.00 / 6.00

**Pellegrino** (50 cl / 1L)

**Evian** (50 cl / 1L) 4.00 / 6.00

**Homemade Orange** 4.50

**Blossom Lemonade** (30 cl)

## NON-ALCOHOLIC SPARKLING SPECIALTIES

**Douze Apricot &** 5.50

**Zaatar** (25 cl)

**Douze Pear & Anis** (25 cl) 5.50

## LEBANESE ALCOHOLIC SPECIALTIES

**Almaza** (33 cl) 5.50

The iconic beer of Lebanon

**Arak Jawary** (glass, 20 cl) 6.00

Lebanese aniseed grape spirit, served diluted with water and ice

