

LE GARAGE

GOURMET BURGER

M E N U



STARTER

- Onion rings** 165 LE
with sweet chili sauce and salad (10pcs.)
- Fried camembert** 235 LE
with cranberries and salad
- Gambas "pilpil"** 260 LE
spicy fried shrimps in the pan, with garlic-oil and hot chili
- Shrimps Popcorn** 245 LE
with wasabi aioli sauce
- Beef carpaccio** 355 LE
with truffle oil, rucola, pine seeds and parmeggiano cheese
- Tomato bruschetta** 165 LE
with garlic and parmeggiano 6 pcs
- Buffalo Chicken Wings**..... 260 LE
with blue cheese sauce

SOUP

- Ginger carrot soup** 190 LE
with coconut milk and pumpkin seeds
- Creamy Mushroom soup** 210 LE
- Lentil soup with fresh lemon** 165 LE

we do not accept table reservations

14% VAT are not included

SALAD



Mixed seasonal salads, served with sweet honey-mustard dressing and seeds

Goat cheese Salad **	295 LE
baked goat cheese, honey, walnuts and seeds	
Marina seafood Salad **	450 LE
grilled seafood and seeds	
Le Garage Salad **	340 LE
chicken filet slices in soy sauce	
Warm Vegetable Salad	275 LE
with feta cheese and couscous	
Beef filet Salad	450 LE
with beef filet stripes, lukewarm with orange dressing	
Roast beef salad	385 LE
with feta cheese and aioli kimchi sauce	



KIDS

Chicken nuggets	265 LE
breaded served with french fries and garlic mayo	
Kids Wiener Schnitzel	265 LE
1 breaded veal escalope and french fries	
Kids Mac and Cheese pasta	145 LE
Sweet Potato Fries	220 LE
Portion french fries / cheese fries	160/220 LE



BEEF BURGER

Classic	370 LE
juicy beef patty	
Swiss	395 LE
melted cheddar cheese with fig mustard on the side	
Hawaii	405 LE
melted cheddar cheese, grilled pineapple and fried egg	
Mediterranean	405 LE
topped with balsamico onion chutney, creamy feta cheese	
Oriental	395 LE
5 oriental spices, tahina, olives, dried tomatoes, tomato-feta dip and crunchy Egyptian bread	
Blue cheese	405 LE
creamy blue cheese with grapes and walnuts	
Goat cheese	395 LE
honey, nuts and caramelized apples	
Forest mushroom	405 LE
melted cheddar cheese, mixed forest mushrooms	
Avocado	405 LE
melted cheddar cheese, guacamole, sweet potatoe chips	
Trio	405 LE
melted cheddar cheese, blue cheese, camembert, cranberry	
TheBigOne	520 LE
double cheeseburger, BBQ sauce, crispy bacon, onion rings	
SingleOne	420 LE
cheeseburger, BBQ sauce, crispy bacon, onion rings	

SPECIAL BURGERS



These Burgers are limited and served with French fries and salad

Roast beef Burger	425 LE
with pickle onion and aioli kimchi sauce	
Black Pearl	450 LE
juicy beef patty with cheddar cheese, oven baked bell peppers and balsamic onion chutney served in a black burger bun with an eatable silver leaf on top	
Surf and Turf Burger	450 LE
juicy beef patty with crispy shrimps and aioli kimchi sauce	
Japanese Ramen Burger	425 LE
juicy beef patty, sautéed vegetables in soysauce, sweet chilli sauce and coleslaw served in a burger bun made out of Japanese Ramen noodles	
Fish Burger.....	345 LE
crispy fish fillet in tempura batter, coleslaw and aioli kimchi sauce	
Smoked Salmon	405 LE
on Swiss Rösti potatoes, coleslaw, fried egg, salad with honey mustard dressing	
Exotic Salmon	440 LE
Smoked salmon, mango, guacamole, Swiss rösti and Onion chutney, salad with honey mustard dressing	



CHICKEN

- Tandoori Burger** 355 LE
grilled chicken breast in spicy tandoori sauce, lemon-yoghurt
- French Burger** 370 LE
grilled chicken breast with baked camembert and cranberry
- Fried chicken burger** 365 LE
with cheddar cheese, chilli sauce
- Crispy Buffalo Chicken Burger** 380 LE
in tempura batter and aioli kimchi sauce

VEGGIE

- Camembert** 330 LE
fried breaded camembert, grilled vegetables and cranberries
- Redbean veggie** 335 LE
with cheese, oriental herbs, caramelized pears and mint yoghurt
- Halloumi** 330 LE
fried and breaded, served with grilled vegetables, pesto, sweet balsamic
- Veggie** 360 LE
2 rösti potatoes, mushrooms, cheese, vegetables and fried egg





Our 2 famous burgers made out of Aussie Beef, hand cut pattie and topped with either a 22 carat edible gold or silver

AUSSIE

THE GOLDEN ONE..... 950 LE

aussie beef burger, topped with truffle carpaccio (black summer truffle)
mousse de foie gras and a 22 carat edible gold leaf (limited)

THE SILVER ONE..... 830 LE

short fried aussie beef filet tartar topped with a edible silver leaf (limited)



All those dishes are limited and served with french fries and salad

Chicken in the basket	440 LE
Half a Chicken with Rosmary and Honey, Served with our special tarragon sauce french fries and salad	
Beef filet (250gr) with café de Paris butter	605 LE
(homemade herbs & lemon butter)	
Beef filet (250gr) with Swiss mushroom-cream sauce	635 LE
Beef filet (250gr) with our special tarragon-cream sauce	605 LE
Cordon bleu classic (320gr)	425 LE
breaded chicken breast stuffed with cheddar cheese and beef or pork bacon (by your choice)	
Cordon bleu mushroom (320gr)	455 LE
breaded chicken breast stuffed with cheddar cheese and beef or pork bacon (by your choice)	
Fish and Chips	365 LE
battered white fish fillet with crispy fries, served with our homemade tartar sauce	
Chicken Mushroom	355 LE
with creamy mushroom sauce and french fries	
Traditional Wiener Schnitzel	405 LE
2 breaded and fried veal escalops, served with french fries	

Next up we present you over 20 different homemade burgers.
Our chefs prepare our beef burger patties as well as our sesame buns daily fresh
@ **Le Garage**. Our patties (210gr) are made out of **100% Egyptian beef**.

**On request you can order the following
extras for an additional charge**

Grilled bacon (Pork or Beef).....	50 LE
Extra cheese	45 LE
Feta cheese - tomato dip with crackers	105 LE
Sweet potato fries instead of French Fries	60 LE
Cheese fries instead of French Fries	85 LE

Special Burger buns:

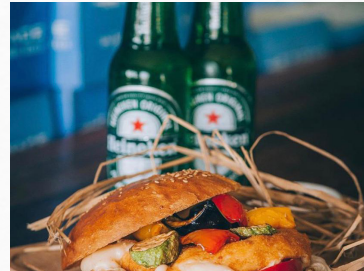
Black bun	25 LE
The burgers are also available without the bun- instead we serve you extra large salad	

**All the burgers are topped with tomatoes, lettuce served with french fries,
mixed seasonal and salad french dressing and fresh onions** 4% VAT are not included
we do not accept table reservations

LE GARAGE

GOURMET BURGER

DRINKS



Glass 0,2 Bottle 0,75

Le Baron "Methode Champenoise"	890 LE
Shahrazade Soda, With Soda 0,3 L	180 LE
Shahrazade White, Rose, Red	160 LE 550 LE
Omar Al Khayam White, Rose, Red	160 LE 550 LE
Beausoleil White, Rose, Red	180 LE 630 LE
Jardin Du Nil White, Red	740 LE
Cape Bay White, Red	740 LE

MOJITOS

Classic, Strawberry or Mango Mojito	230 LE
Blueberry, Raspberry Mojito	270 LE
Whisky Cola	220 LE
Gin Tonic	220 LE
Vodka Lemon	220 LE
Rum Cola	220 LE

OUR SPECIAL COFFEE

The Le Garage Coffee **250 LE**
 havenly tasting, with our secret mix of alcohol sugar and whipped cream,
 you`ll love it

WINE

COCKTAILS



DESSERT

Banana split	190 LE
with ice cream and hot chocolate sauce	
Crème brûlée	180 LE
(limited)	
Homemade apple crumble cake	190 LE
with vanilla ice cream (limited)	
Burnt Basque Cheesecake	190 LE
deliciously caramelized top and super creamy	
Lava cake	180 LE
chocolate soufflé with vanilla ice cream and hot berries	
Choco dream	180 LE
vanilla ice cream and warm chocolate sauce	
 Le Garage Coffee	 250 LE
havenly tasting, with our secret mix of alcohol sugar and whipped cream, you`ll love it	

SHAKES AND SMOOTHIES

Smoothie	135 LE
with yoghurt, lemon and honey: Mango or Strawberry	
Shakes	135 LE
with vanilla ice cream and milk:	
coffee, Choco,- Vanilla,- Strawberry,- Banana,- Mango	
Raspberry/ or Mixed with Blueberry	170 LE

JUICES AND MORE

Fresh Lemon	115 LE
juice - lemon, sugar, milk and water	
Fresh Juices	105 LE
orange, mango, guava or strawberry	
Rainbow	115 LE
a mix of all 3 juices	
Apple Soda 0.5 L	115 LE
with mint, brown sugar and lemon	
Virgin Mojito	125/165 LE
with mint, brown sugar and lemon/blueberry	

SOFT

SOFT DRINKS

Pepsi, Mirinda, 7up, Soda, Apple Juice.....	75 LE
Water Small	50 LE
Red Bull	115 L.E

HOT

COFFEE, TEA, CHOCOLATE

Café Latte, Cappuccino (Nespresso).....	90 LE
Espresso, Double Espresso (Nespresso)	65/90LE
Black Tea, Fresh Mint Tea.....	65 LE
Ginger Tea (ginger, lemon, honey).....	115 LE
Hot Or Cold Chocolate	90 LE
Cold Coffee With Milk, Sugar And Ice Cubes.....	110 LE

BEER

BEER

Heineken, Stella,	125 LE
Sakara.....	125 LE
Desperados (Tequila Flavored Beer).....	125 LE

VEGAN BURGER



Beyond Meat Burger..... 335 LE

Plant meat made from 100% planet-based ingredients (contains 20mg protein), has the same juiciness, the same texture, the same look and even the same taste as a regular beef patties.

Add:

Onion chutney.....	25 LE
Guacamole.....	35 LE
Pineapple	30 LE

You can opt for the Vegan Burger just inform our waiter to get it with dairy free sauces and skip the cheese.