

LA Bécasse

"The most inspiring achievements come from the marriage of passion and dedication."

Born in the dense, cold forests of Chbaniyeh, is a little gem of tradition and authenticity. For generations, the Mouannes family have gathered friends near and far around their tables to serve nothing but the greatest food and warmest moments. Making authentic Lebanese village food became a passion, and Teta Marie's love for sharing could no longer be limited to just her home table. In 1998, the first family restaurant was created; and it has been the family's calling ever since.

Charbel chased across the world discovering cultures and flavors, Mario his eldest, soon followed through. But what always brought them together was hunting, and their most enjoyed adventure: woodcock hunting season in Chbaniyeh.

It was during this time in 2019 where Charbel finally inspired Mario to make his leap towards this new concept that bridges old and new. Having had their eye on the perfect little nest hidden between the trees for a while, it was just a matter of time before La Bécasse was born. Taking the French name of the elusive and prized Woodcock bird, La Bécasse was an immediate hit amongst people that wanted to reconnect with old village recipes no longer commonly found, and travel on a journey back to the roots. Their dedication to provide the freshest ingredients and truest recipes, brought together people from across Lebanon, and soon after from around the world, to enjoy the rare home cooked flavors of Lebanon's mountains.

In 2021, La Bécasse outgrew its first nest and moved into its new location within the same forest. It now accommodates much more happy guests and families, and has become a name synonymous with fans of village delicacies from their childhoods, or adventurous new generations looking to reconnect with their culture.

Owned and managed by the Mouannes family, the kitchen is led by Mario with the support of Charbel and Jamale, his parents. The restaurant's architecture and ambiance were designed and brought to life by Giorgio and Maria, the siblings that handle the daily operations.

If you're craving the taste of tradition and yearn for that village comfort, La Bécasse will make you feel you're back in Teta's generous and loving home.



La Bécasse (2019-2021)



Immerse yourself in nature while at la Bécasse.

أهلاً وسهلاً ..



Let our view take you away !



Happy gatherings !



Count the memories not the calories.

Finish your meal with a live cooked savory treat !!



STARTERS

- FATTOUCH
- TABBOULEH
- RAHIB SALAD
- BANADOURA JABALEYE
- MTABAL
- HOMMOS
- HOMMOS & KAWARMA
- HOMOS & MEAT
- LABNEH
- SHANKLISH
- EGGS
- EGGS & SHANKLISH
- EGGS & KAWARMA
- FRIES
- FRIES & CHEESE
- BATATA HARRA
- BÉCASSE CHIPS
- LEBANESE PASTRIES (Cheese Rolls , Sambousik ...)

BACK TO ROOTS

- ASA FIR (BIRDS)
- ASA FIR SHOW (Live Cooking)
- BÉCASSE WRAPPED IN BACON
- MOUHAMASAT KAWARMA + CHEESE
- RAW MEAT
- MUTTON LIVER
- FTILEH WITH HONEY
- FTILEH WITH HOT SAUCE
- BEEF TONGUE
- FAWAREGH
- SANESIL
- NKHAAT
- LAMB CHOPS + VINE LEAVES
- SAUSAGES
- SAUSAGE WITH CHEESE
- MIXED GRILL
- BÉCASSE MIX (Grilled Kebbe, Asbe Ghanam, Kafta and Ftileh)
- GRILLED SHRIMP

DESSERTS

- ARISHEH EXTRA (Arisheh, Jam and Fruits)
- HALEWE EXTRA (Halewe, Jam and Fruits)
- DATES + DEBES KHAROUB
- ICE CREAM

BEVERAGES

- MINERAL WATER
- SPARKLING WATER
- SOFT DRINK
- ICE TEA
- FRESH JUICE
- COFFEE & TEA

MENU

Back To Roots



- RAHIB SALAD



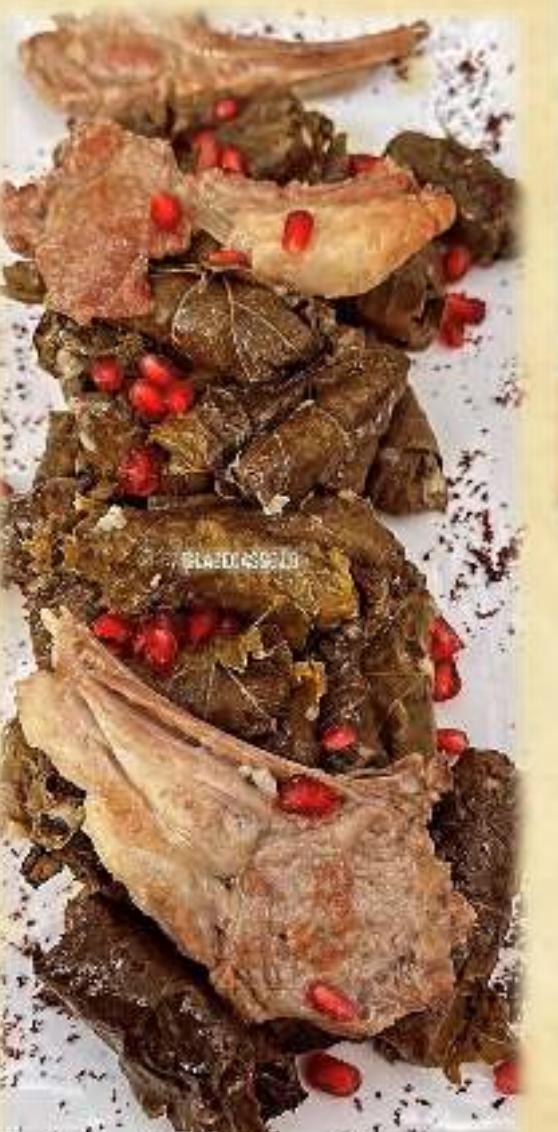
- SAUSAGE WITH CHEESE



- FAWAREGH



- LEBANESE PASTRIES



- LAMB CHOPS + VINE LEAVES



- EGGS & KAWARMA



- BÉCASSE WITH BACON



- HOMOS & MEAT



- BEEF TONGUE



- GRILLED SHRIMP



- ASA FIR SHOW (Live Cooking)

Eating is a Need, Enjoying is an Art..



There is no love sincerer than the love of food ...

Pre – Order your Lebanese Menu..



Mutton Shoulder served with Vine Leaves or Freekeh.



Whole Lamb stuffed with Vine leaves and served on a bed of Basmati Rice or Freekeh.

The secret ingredient is always Love..



Pumpkin with your choice of filling: Rice, Couscous, Freekeh, and more!



Baby Chicken served with Basmati Rice.

La Bécasse (2021-...)



A real winter wonderland ! Join Us



Family First



Nature is not a Place to visit .. It is Home



THANK YOU !!