

Welcome to Safar, our home located in Maastricht's historic center; where we share our Lebanese and Levantine traditions with guests; where the passing of every plate sparks dialogue and weaves new connections.

We have crafted a menu combining fresh herbs and spices to create balance of flavour and texture in every dish, introducing a genuine Levantine experience to Maastricht diners. Dishes are designed for sharing, the only way Beirutis know. The restaurant celebrates the mixed heritage that has long shaped the eastern Mediterranean, Roman, French, Ottoman, among others and nestles it into the city of Maastricht, a city with an attitude of curiosity towards to new experiences.



SAFAR
ahla ou sahla

Serving you in the serre of Maison Hustinx

Fridays to Sundays 12.00 - 16.30

LEVANTINE SHARING MENU FOR TWO

5 dishes, follow the green stamp 27 *per person*

cold mezza

TABBOULEH 8

traditional Lebanese parsley salad, soaked crisp bulgur, early harvest olive oil vinaigrette

FATTOUSH 8

traditional levantine salad, greens, crisp pitas, sumac, pomegranate vinaigrette

HUMMUS 7

- add calf cheek (+ 5,50)

MUHAMMARA 9

sweet charred red peppers, walnuts, pomegranate extract

LABNEH ON SQUASH 9

roasted pumpkin squash, zaatar, parsley oil, toasted pine nuts

HERRING ON BRIOCHE 12

creme fraiche, salted lemon, spicy pickle, smoked olive oil, belgian cress

levantine classics

CRISP CAULIFLOWER 13

parmesan crumble, tahini yogurt, nuts, roasted for 20 minutes and worth the wait

PULLED LAMB ROLL 14

slow roasted lamb, tahini, sumac red onions, parsley

FREEKEH WITH BRAISED LAMB 16

aromatic ancient grain with slow cooked lamb shoulder, toasted pistachio, minted yogurt salad

sweets

DESSERT OF THE DAY 9

SPARKLING WINES

Cava Nualongé Brut 6,5 / 29
Finca Edemis, Spain
dry with fine bubbles

Champagne Brut L'accord Tradition 65
Gimonet Gonet, 50% Pinot Noir, 50% Chardonnay
floral with a refined minerality

SPECIALTY BEERS

Swinckels' superior pils 2,5
5.3%
spicy, hoppy and fruity

Val-Dieu Blanch de Liège 3
5.5%
light and refreshing

Val-Dieu Cuvée 800 3
5.5%
fresh, hoppy, with citrus notes

Val-Dieu Blonde 3,5
6%
fresh and foamy, with a bitter finish

Val-Dieu Triple 4
9%
deep and bitter

Val-Dieu Rader, Belgian gin beer 4,5
10.1%
soft, spicy with a subtle gin flavour

ARAK

Arak Brun, 5 Reserved 4
Domaine des Tourelles, 3 stage distillation, obaidi grape,
5 year maturation in clay

HOT & COLD TEAS

House Apple Ice tea 3,5
Himalayan black tea, Casteel Millen organic apple,
orange zest

Lebanese wild flower and herb infusion 3

P&T Teas & infusions 2,5
black tea, earl grey, green tea, himalayan black tea with
vanilla, rooibos, white tea, or chamomile

RED WINE

Selezione Sabrine & Marco, 2019 6 / 27
Fosso Corno, Montepulciano d'Abruzzo DOC
dry and smooth, with a fruity finish

Contrada del Falco 29
Cantina San Donaci, Salento
firm, powerful and spicy

Syrah Laurent Combiér, 2020 30
Domaine Combiér DOC
full bodied, velvety

Barbera d'Alba, 2019 33
Ettore Germano
medium bodied, spicy

WHITE WINE

Chardonnay Fosche, 2020 6 / 27
Vite Colte, Piemonte
spicy, dry & floral

Pinot Grigio, 2020 29
La Sclusa, Friuli Colli Orientali DOC
nutty and dry

Lugana DOC, 2020 32
Terre di Maria Pia, Trebbiano di Lugana
fresh and dry

Lighea, 2020 38
DonnaFugata, Zibibbo
exotic, floral, fruity

Chablis, 1er Cru Montmains, 2018 43
Domaine Denis Race
fresh, powerful and mineral

ROSÉ

Sainte Victoire, Côtes de Provence, 2020 6 / 27
Château Henri Bonnaud, Mourvèdre, Grenache &
Cinsault
Fresh & aromatic