



Khalil Waked Street
Kohistan
461-1332/471

Food snobs have been pontificating on the future of posh dining in Beirut's booming culinary scene for years. But if you want a first-hand glimpse at the shift from four-star soufflés to a more elemental style of cooking, look no further than **BRGR Co.**, the classic throwback burger joint.

Celebrity chef, Hussein Hadid and Par Centre restaurant group have teamed up with Montreal concert developer, Jey Ghazal, to create this hearth-hot homage to the humble hamburger.

Gourmet chef, Hadid, has renounced the usual fare to create this back-to-basics, bohemian style burger-keep.

You may be asking yourself, what's Lebanon's premier chef doing serving stacks of onion rings and hunks of unadorned Pierre burgers? Giving the people what they want, bien sûr.

Beirut's dirty little secret, the menu of **BRGR Co.** is a veritable re-plus ultra of comfort food, where ladies of leisure, accidental tourists, midnight habitués and industry moguls converge on this unabapogistic greasy- spoon to celebrate.

The delicious details are what set these babies apart: Patties are made from a custom blend of fresh-ground, seasoned, juicy patties topped with the pungent taste of aged English cheddar, in between burger-bun perfection.

BRGR Co. is designed as a former butcher shop turned burger joint, with a weathered feeling that harks back to another time.

www.brgr.co



Counter seating runs along the edge of the open exhibition kitchen, where burgers are flame-grilled, swaddled in wax paper, and then delivered tableside with shaves that make your head spin.

Opening Hours
Mon - Sun 12:00 pm - 12:00 am

Inspired by Par Centre Concepts

Menu Prepared by Chef Hussein Hadid

BRGR CO.



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Celebrity chef, Hussein Hadid and Par Contre restaurant group have teamed up with Montreal concept developer, Joey Ghazal, to create this heart-felt homage to the humble hamburger.

Gourmet chef, Hadid, has renounced the usual fanfare to create this back-to-basics, bohemian style burger-keep.

You may be asking yourself, what's Lebanon's premier chef doing serving stacks of onion rings and hunks of unadulterated Prime burgers? Giving the people what they want, bien sur.

Beirut's dirty little secret, the menu of **BRGR Co** is a veritable ne plus ultra of comfort food, where ladies of leisure, accidental tourists, midnight habitués and Industry moguls converge on this unapologetic greasy-spoon to celebrate.

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