



HERBERT SAMUEL

Herzliya

SUMMER

Cellar Recommendation

PETIT VERDOT YARDEN, GOLAN HEIGHTS WINERY, 2013 68/272

RAW

Red Tuna Sashimi - Black magic sauce, wakame salad 44/66
Peruvian Salmon Tartar - togarashi crispy bean noodles, chili sauce, cilantro 42/62
Beef Tartar - chopped fillet, Russian cornichon salad 82

THE WAY WE LIKE TO START AT HERBERT SAMUEL

Tomatoes Salad 'Herbert Samuel' 38/52
Greens and Nectarines - midsummer nectarines, silk lettuce, citrus vinaigrette, spiced nuts 46
Beef Tataki - seared beef, soy caramel, sesame herb salad 62
Pakura Cauliflower - chickpea flour, cucumber and coconut chutney 39

HOME MADE PASTA

Arancini - crispy, Portobello mushrooms, pumpkin cream and tartufo 38/52
Tortellini Galilee - fire scorched eggplant, pine nuts, oregano, almond tahini paste 58
Potato Gnocchi - Italian mushrooms and truffles, asparagus and roasted almonds 58/88
Strozzapreti - lentil flour, delicately herb smoked trout, cherry tomatoes confit 88

CATCH OF THE DAY

Tuna - scorching iron, tempura nori cabbage roll, Asian sauce 162
Peking Whole Fish - sea bass as you wish, grilled / deep fried - Asian sauce 158
Mediterranean Grouper - grilled fillet, potatoes and Swiss chard, yellow tomato sauce, saffron 152

BEEF FROM THE GOLAN HEIGHTS

Lamb Slider - pulled lamb shoulder, barbecue sauce, corn bun, ratte potato wedges 98
Fillet of Beef - forest mushrooms, potato and sage puree 172
Beef Sirloin - potatoes and leek gratin, chimichurri 152
"Beef Château" - a cut for two, marrow with garlic and parsley, mountain herbs mustard 360

Limited Edition

Sweetbread and market vegetables - a la plancha, fava bean puree 88
Lamb Chops – Jerusalem artichoke and fennel, fennel milk and overnight stock 194
Prime Rib - aged for 40 nights, roasted green vegetables, ratte potato with gremolata 62 per 100 gr.
Red Snapper - roasted, baby fennels, cherry tomatoes, white wine and pastis 52 per 100 gr

Our Artisan Breads 19

Grilled Vegetables Salsa, Anchovies Ortiz 21/28