

## Shabbat Menu

## תפריט שבת

Green salad, baby gem, herbal caramelized pears, peanuts & citrus vinaigrette	45	<b>סלט ירוק</b> , עלי חסה צעירים, אנדיב, אגסים בקרמל תבלינים, בוטנים מסוכרים וויניגרט הדרים
Iron-rich salad, fresh greens, almonds & sun dried cranberries, crispy tortilla with a pomegranate vinaigrette	48	<b>ברזל עם כל הירוק שיש בשוק</b> , שקדים, חמוציות וטורטייה פריכה בוויניגרט רימונים
Raw Tabbouleh, sliced fish, fresh herbs, almonds & puffed bulgur	72	<b>טבולה דגים</b> נתחים נאים ופרוסים, סלט עשבי תיבול, שקדים ובורגול פריך
Citrus sashimi salmon, orange yuzu vinaigrette, pomelo, grapefruit, mandarin & chives salad with blood orange coulis	68	<b>ששימי סלמון והדרים</b> , וויניגרט תפוזים ויזון, סלט פומלות, אשכולית, מנדרינה ועירית בקולי תפוזי דם
Tomatoes all shapes & colors, pickled shallot, grilled bread & kalamata tapenade	56	<b>עגבניות בכל הצורות ובכל הצבעים</b> , בצלי שאלוט מוחמצים, לחם גריל וטפנד זיתי קלמטה
Roast beef sandwich	70	<b>"סנדוויץ' רוסטביף"</b>
Beef Carpaccio, balsamic, cardamom, olive oil, walnuts & arugula	50	<b>קרפצ'יו פילה עגל</b> , בלסמי, הל, שמן זית, אגוזי מלך וארוגולה

## Desserts

## קינוחים

Chocolate Mousse	50	מוס שוקולד אפוי
Coconut mousse, raspberry compote	45	מוס קוקוס ופטל
Petit fours	45	צלחת פטיפורים
Fruit platter	52	צלחת פירות העונה

## Appetizers

<b>Green salad</b> , baby gem, herbal caramelized pears, peanuts and citrus vinaigrette	
<b>Raw Tabbouleh</b> , sliced fish, fresh herbs salad, almonds and puffed bulgur	
<b>Sirloin tataki</b> , tomato salad, preserved lemon, kalamata olives, garlic confit & dip fried pita bread	
<b>Iron-rich salad</b> , fresh greens, almonds & sun dried cranberries, crispy tortilla with a pomegranate vinaigrette	
<b>Citrus sashimi salmon</b> , orange yuzu vinaigrette, pomelo sala grapefruit, mandarin & chives salad with blood orange coulis	
<b>Cappuccino</b> , hot lentils salad, turkish spinach, cubed potato, bok choy, lentils veloute, curry foam and lime	
<b>Roasted Bone marrow</b> , almonds, brazil nuts, fresh herbs salsa, garlic, cabernet sauce & toasted spelt bread	
<b>Tomatoes all shapes &amp; colors</b> , pickled shallot, grilled bread & kalamata tapenade	
<b>Tunisian "Burik"</b> , mushrooms, Turkish spinach fried egg & a truffle aioli	
<b>Duck in a blanket</b> , Teriyaki cucumber & coriander salad with a ginger vinaigrette	
<b>Goose liver panko</b> , shallot marmalade in red wine reduction & Jerusalem artichoke cream scented with vanilla	
<b>Fried crispy sea bass</b> with a Thai vinaigrette, pickled garlic, quail eggs & Cashew nut	
<b>Grilled veal sweetbreads</b> , onion cream, tassos olives, bell peppers salsa & burnt leek vinaigrette	
<b>Grouper shawarma</b> , "Al Arz" tahini, spicy tomato salad, herbs & lime	

## Main course

<b>45 Catch of the day</b> crusted with lemon & herbs zucchini cream, snow peas, broccoli & peppadew pepper	<b>126</b>
<b>72 Organic chicken</b> , Tzatziki, roasted beets and turnip, fennel confit, black garlic, colorful carrot salad & Cumin seeds	<b>92</b>
<b>68 Charcoal-grilled entrecote</b> , home fries & port sauce	<b>158</b>
<b>48 Forbidden bass</b> , black risotto, shallot, eggplant, mushroom with lemon grass veloute & roasted coconut	<b>170</b>
<b>68 Lamb chops</b> , black quinoa cassoulet, Jerusalem artichoke, smoked Medjool date & herbal oil	<b>186</b>
<b>50/90 Beef burger on a brioche bun</b> , lettuce, tomatoes, onion, goose liver, aioli pesto & fries	<b>98</b>
<b>70 Seared salmon</b> in a citrus marinade served on a bed of seasonal vegetables	<b>130</b>
<b>52 Roasted Goose breast</b> cooked and seared sous-vide, asparagus, spring onion, bok choy, maple caramel sauce & valrhona chocolate snow	<b>132</b>
<b>66 Mediterranean Gnocchi</b> , green bean, tomato confit, kalamata olives, lemon, garlic, eggplant & Turkish spinach	<b>90</b>
<b>70 Beef fillet</b> , Spatzle, king, forest & portabella mushrooms in truffle veal stock	<b>168</b>
<b>82</b>	
<b>67</b>	
<b>68</b>	
<b>68</b>	

### **Mexican Verde**

Spicy tequila, triple sec, passion fruit, lemon, cucumber and mint

52 NIS

### **Red Diamond Fizz**

Gin, cava, almonds syrup, lemon and egg white

48 NIS

### **Smoky Cuban #2**

White rum, grenadine, lemon and Laphroaig wash

46 NIS

### **Boulevardier**

Bourbon, Campari, red vermouth and orange twist

52 NIS

### **Spagelito**

Campari, red vermouth and cava

46 NIS

### **Clover Club**

Gin, grenadine, lemon and egg white

48 NIS

### **Moscow Mule**

Vodka, ginger, lemon, mint and sparkling water

46 NIS

### **Penicillin**

Blended scotch, ginger, honey, lemon and Laphroaig wash

52 NIS

## Dessert Menu

### Fondant

Valrhona chocolate & earl grey ice cream  
45 NIS

### Charcoal grille pineapple

Polenta sable, mango yuzu sorbet with pineapple & coriander salsa  
45 NIS

### Sorbet

Three daily flavors, sous-vide fruits & raspberry meringue  
45 NIS

### Apple cobbler

Grand smith apples, almond cream & vanilla ice cream  
45 NIS

### Fruit platter

52 NIS

### Petit four

45 NIS