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# BREAKFAST

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## GRANOLA

*Sheep's milk yogurt & fruit*  
44

## BIRCHER MUESLI

*With berries*  
44

## CURED HERRING

*Wholegrain bread & pickled onion*  
58

## FRUIT

*Fresh fruit*  
54

## OMELETTE

*With your choice of filling*  
56

## SMOKED SALMON & SCRAMBLED EGGS

*Wholegrain toast*  
68

## ISRAELI BREAKFAST

*Tomato salad, labane  
& eggs of your choice*  
68

## PASTRIES

*Daily selection*  
22

## SOFT BOILED EGGS

*With parmesan soldiers*  
28

## MUSHROOMS

*On toast*  
46

## CREPE

*Caramelized apple & yogurt*  
46

## FRENCH TOAST

*Braised nectarine & crème fraiche*  
48

## EGGS BENEDICT, FLORENTINE OR ROYALE

*With breakfast salad*  
64

## ENGLISH BREAKFAST

*Eggs, bacon, baked beans,  
roasted mushroom & tomatoes*  
68

## JUICES 14

*Orange*  
*Grapefruit*  
*Apple*  
*Carrot*

## CLEANSERS 18

*Beetroot & Cucumber*  
*Pear & Apple*  
*Apple & Ginger*

## PICK ME UP

*Mimosa ... 48*  
*Bellini ... 48*  
*Bloody Mary ... 58*  
*Champagne ... 75*

EXTRAS: BACON, HAM OR SALMON 20 | BREAKFAST OR TOMATO SALAD 20

# BUSINESS LUNCH

## *Starters*

SEASONAL SALAD  
*Selanova & seasonal radish*

SALMON TARTARE  
*Fennel, chili & lime*

SOUP  
*Winter root vegetable velouté*

BEEF CARPACCIO + 10 NIS  
*Pecorino, aged balsamic & herbs*

MARINATED GRILLED VEGETABLES  
*Olive oil, basil & capers*

## *Mains*

JOSPER OVEN GRILLED SALMON  
*Grilled zucchini & ginger oil*

SPAGHETTI ALL'ARRABIATTA  
*Classic spicy tomato sauce*

THE NORMAN BURGER  
*Brioche bun & Norman cut fries*

SAUSAGE CASSOULET  
*Winter stew, spinach & Italian beans*

GRILLED CHICKEN  
*Korean spice and onion jam*

- 90 NIS -

*Lunch Dessert 32*  
*Please ask about today's dessert*

# STARTERS

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QUINOA SALAD 46

*Edamame, pecans & green apple*

GRILLED SWEET PEPPERS 48

*Ha'meiri cheese*

BEETROOT SALAD 52

*Cambozola cheese, pistachios & dried cranberries*

CAESAR SALAD 58/68

*Anchovies & parmesan*

OCTOPUS SALAD 64

*Snow peas, olives & seared tomatoes*

BEEF CARPACCIO 68

*Pecorino & balsamic vinegar*

COQUILLES ST. JACQUES 76

*White sweet potato, shimeji & Cognac*

FRITTO MISTO 76

*Deep fried calamari & prawns*

YELLOWTAIL CARPACCIO 76

*Fennel, chili & lime*

# MAINS

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SPAGHETTI ALL'ARABBIATA 68

*Olive oil, cherry tomatoes & chili*

GRILLED CHICKEN 74

*Marinated in sage, ginger & tamarind*

PICCI PASTA 76

*Mushrooms, sage & Parmigiano Reggiano*

CALAMARI & TOMATO RISOTTO 88

*With fresh basil*

GOOSE CONFIT 92

*Berries & pomme purée*

WHOLE BAKED SEA BASS 148

*Spicy Vietnamese Caramel*

CATCH OF THE DAY 178

*Fish fumet, spinach & leek rotello*

SIRLOIN

*On the bone – aged 45 days 100 gr / ₪ 62*

BUTCHER'S CUT

*Please ask about today's cut*

POMME PUREE 20

NORMAN CUT FRIES 20 | GREEN SALAD 20



# DESSERTS



## ICE CREAM / SORBET 36

*Côteaux du Layon, Carte d'Or 2012, Baumard 39*

## NEMESIS 44

*20Years aged Tawny, Quinta do Estvão 44*

## CHEESE CAKE 44

*Moscate Reserva 2004, Quinta do Portal 39*

## BREAD & BUTTER PUDDING 48

*Marc d'Alsace, Gewurtztraminer, Gilbert Hol 34*



*Above, discover a selection of digestifs  
selected by our our sommelier to match your choice of dessert. Ask for  
our complete list of Cognacs and liqueurs.*

