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# Lunch Menu

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## Starters

- Mixed salad from "Soriano's" farm olive oil sea salt lemon
- The soup of the day
- Organic black quinoa & sweet potato salad
- Burnt eggplant tahini from "Har Bracha"
- Stuffed cabbage rice meat & Uzbek raisins / 10
- Green salad ash cheese almonds and champagne vinaigrette /15
- Fattoush cherry tomatoes Turkish cheese with fried pita and red green onions /20
- Dutch herring & potatoes /30
- Rump steak Carpaccio with arugula leaves and parmigiano reggiano /30
- Tartar Tuna avocado / 45

## Main Course 75

- Schnitzel with mustard sauce & cream
- Soft cheese ravioli tomatoes sage butter

## Main Course 85

- Chicken cut shawarma tahini and potatoes sofrito
- Unter-rib burger king mushrooms port sauce
- Gnocchi white king mushrooms white truffle oil parmigiano reggiano

## Main Course 95

- Seafood pappardelle
- homemade pasta Long cooking meat

## Main Course 105

- Salmon fillet "black sweet" steamed spinach
- Shrimps in a pan & Moroccan paprika

## Special

- Grilled T-bone lamb / 115
- Filet sea bass winter vegetables beurre blanc / 125
- Entrecôte Steak & Fries / 149
- Beef fillet "Pepper Steak" brandy pepper cream /159
- Whole sea bass in the oven with vegetables / 135

## Side dish

- Tahini from "Har Bracha" / 10
  - Rice | mashed potatoes| steamed vegetables | green salad / 12
  - French fries | sofrito potatoes / 20
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