

Dinner menu

Starters

- Fattoush cherry tomatoes Turkish cheese with fried pita and red green onions
Rump steak Carpaccio with arugula leaves and parmigiano reggiano
Burnt eggplant tahini from "Har Bracha"
Organic black quinoa grilled sweet potato
Green salad ash cheese almonds and champagne vinaigrette / Mixed salad from "Soriano's" farm olive oil sea salt lemon
Tartar Tuna avocado (extra charge 60NIS)
Dutch herring pickled onion potato & sour cream (extra charge 48NIS)

Main Course

- Gnocchi portobello white truffle oil Parmigiano Reggiano
Shrimps in a pan with Moroccan paprika
Salmon fillet "Black sweet" steamed spinach
Unter-rib burger king mushrooms port sauce
Sea bass fillet winter vegetables beurre blanc / Whole lavrak in the oven with vegetables (extra charge 40NIS)
Beef fillet "Pepper Steak" brandy pepper cream (extra charge 60NIS)
Entrecôte Steak & Fries (extra charge 60NIS)

Side Dish

- Mashed potatoes
Steamed vegetables
Rice

Desserts

- Red fruits yogurt ice cream
Bread pudding vanilla ice cream
"Ester" cheese cake
Chocolate candy perlina valrona

230NIS per person

The price per person includes the dishes on the menu, to the final amount will be added items that will be ordered in addition
Sitting in the private room is suitable from 12 to 26 diners

Cancellation fee - Up to 7 business days without charge cancellation fees, the charge will then be 30% of the order value

For reservation 03-6325852, office 03-6539132