

## Shabbat 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 white king mushrooms with truffle oil parmigiano reggiano  
Shrimps in a pan with Moroccan paprika  
Salmon fillet "Black sweet" steamed spinach  
Unter-rib burger king mushrooms port sauce  
Grilled T-bone lamb (extra charge 30NIS)  
Filet sea bass winter vegetables beurre blanc / Whole sea bass 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  
Rise

### Desserts

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