

Lunch 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 40NIS)
Seabream fillet butter white wine garlic and parsley sauce / Whole sea bass in the oven with vegetables (extra charge 60NIS)
Beef fillet "Pepper Steak" brandy pepper cream (extra charge 100NIS)
Entrecôte Steak & Fries (extra charge 100NIS)

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