

# DINNER MENU

WINTER 2018

## ENDIVE SALAD (V) ₪ 56

Red & White Belgian Endive, Arugula, Romaine Lettuce, Baby Spinach, Orange Vinaigrette

## MARKET VEGETABLES (V) ₪ 48

Fresh & Roasted Market Vegetables, Almond Cream, Cilantro Vinaigrette

## WHITE ROOT VEGETABLE SOUP (V) ₪ 52

Shimeji Mushrooms, Roasted Onion, Cauliflower,  
Herb Oil

## MEDITERRANEAN FISH TARTAR "PANIPURI" ₪ 64

Catch of the Day, Pineapple, Persimmon, Tomatoes, Chili Pepper, Citrus Vinaigrette, Crispy Sumac Tuile

## DOVER SOLE ₪ 76

Turnip Lemongrass Broth, Umami, Granny Smith Apple Sous Vide

## ROAST BEEF ₪ 62

Sirloin, House Pickled Shallots & Radishes, Mini Baguette, Truffle Aioli

## VEAL SWEETBREAD ₪ 67

Almond Cream, Roasted Endive, Veal Reduction, Spicy Pepper Coulis, Pistachio Vinaigrette

## ARTICHOKE TORTELLINI ₪ 58

Homemade 40 Yolk Pasta, Pulled Veal Osso Buco, Celery Cream

## MUSHROOM RISOTTO (V) ₪ 86

Portobello, Champignon, Shimeji, Jerusalem Artichoke Cream, Italian Arborio Rice

## FENNEL ANGNOLOTTI (V) ₪ 86

Homemade 40 Yolk Pasta, Asparagus, Snow Peas, Tomatoes, Olive Oil

## GROUPER ₪ 176

Grilled Fillet, Sicilian Tomato Salsa, Kalamata Olives, Baby Spinach, Capers, Olive Oil

## LUP DE MERE ₪ 162

Roasted Sea Bass Fillet, Shallot Puree, Green Vegetables, Sea Foam

## GOOSE CONFIT ₪ 98

Slow Roasted Goose Leg, Carrot Mélange, Aromatic Spices Reduction

## VEAL CHOP ₪ 185

Grilled, Roasted Cherry Tomatoes, Purple Potatoes, Beef Reduction

## ENTRECOTE ₪ 178

Grilled Black Angus, Mushroom Ragout, Pickled Butternut Pumpkin, Cabernet Sauce

## LAMB ₪ 198

Chop, Slow Cooked Shoulder & Spareribs, Turmeric & Jerusalem Artichoke Cream, Roasted Onion, Ratte Potatoes