

# LUNCH MENU

## ENDIVE SALAD (V) ₪ 48

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

## MARKET VEGETABLES (V) ₪ 44

Fresh & Roasted Market Vegetables, Almond Cream, Cilantro Vinaigrette

## WHITE ROOT VEGETABLE SOUP (V) ₪ 44

Shimeji Mushrooms, Roasted Onion, Cauliflower, Herb Oil

## SALMON CARPACCIO ₪ 51

Norwegian Salmon, Capers, Tomato Vinaigrette

## CEVICHE ₪ 51

Cherry Tomatoes, Seared Tomatoes, Avocado, Coriander, Chili Pepper, Wasabi Cream

## MINUTE STEAK ₪ 48

Thinly Sliced Sirloin A La Plancha, Tomato Coulis, Mushroom Salsa, Green Beans, Truffle Aioli

## LAMB SENIA ₪ 44

Chopped Lamb, Grilled Fennel & Okra, Tomato, Warm Tahini Sauce

## MUSHROOM RISOTTO (V) ₪ 72, ₪ 85

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

## HOMEMADE TAGLIATELLE (V / M) ₪ 72 / 98, ₪ 80 / 110

40 Yolks Pasta, Sautéed Beef Sirloin Reduction / Greens, Napolitano Sauce

## ORGANIC CHICKEN ₪ 98, ₪ 110

Lentils Cassoulet, Green Beans, Reduced Chicken Demi-Glace

## GOOSE BREAST ₪ 115, ₪ 130

Carrot Mélange, Ratte Potatoes, Aromatic Spices Reduction

## VEAL OSSO BUCO ₪ 115, ₪ 130

Slow Cooked Fall-Off-The Bone, Zucchini, Ratte Potatoes, Marrow Bone

## SEA BASS FILLET ₪ 125, ₪ 140

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

## BEEF SIRLOIN ₪ 140, ₪ 155

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

*\* BUSINESS LUNCH IS SERVED SUNDAY - THURSDAY FROM 1:00 PM TO 3:00 PM \**