

**Home-baked bread**

Served with olive oil, balsamic and garlic confit

38 Nis

**Garden vegetable salad**

Lettuce, endiv, beets, strawberries, parmesan and compensation in a citrus vinaigrette

68 Nis

**Asian root salad**

Carrots, kohlrabi, beets, cabbage, daikon, soybeans, scallions and cilantro with Asian vinaigrette and pecans

74 Nis

**Asado Crispy Rice Cake**

Slow-cooked asado meat served on a crispy rice cake accompanied with green onions, Shimeji mushrooms and pickled onions, almonds and chipotle aioli

88 Nis

**Calvados liver**

A piece of roast foie gras on caramelized apples served on toasted brioche with calvados sauce

148 Nis

**Beef fillet carpaccio**

Thin slices of raw beef fillet, balsamic, olive oil, poached egg yolk and micro leaves

86 Nis

**Meagre carpaccio**

Served with chopped chives, shallots, radishes, accompanied with balsamic olive oil and lemon

99 Nis

**Sashimi tuna**

Thin slices of red tuna Served on coriander, parsley, mint, avocado, red chili, blanched almonds, purple onions seasoned with ginger sauce accompanied by roasted toasts

92 Nis

**Beef fillet tartare**

Quail egg yolk with cherry tomatoes, shallot onions, gherkins, mustard grains with truffle artichoke cream

96 Nis

**Norwegian Salmon**

Roasted Norwegian salmon fillet  
Served on mashed sweet potatoes and green herb cream  
174 Nis

**Fillet European Seabass**

Served with homemade pappardelle pasta, Kalamata olives, cherries, garlic, green herbs, artichokes and red chili in ali olio sauce  
184 Nis

**Fillet White Grouper**

Served on homemade black pappardelle pasta, roasted cauliflower, asparagus, cherries and garlic seasoned with cauliflower cream  
208 Nis

**Beef Fillet**

Grilled beef roasted in beef stock served with mashed potatoes, beetroot and baked sweet potato fingers  
208 Nis

**Entrecote**

300g steak served with grilled vegetables  
239 Nis

**Tornado Rossini**

Beef fillet and foie-gras in beef stock are served on truffle mashed potatoes and asparagus  
283 Nis

**Goose leg confit**

With gnocchi, shimeji mushrooms, shallots, asparagus and cherry candies with crème fraiche, shiitake and kombu stock  
183 Nis

**Mustard & Caramel Chicken**

Chicken poulet marinated with mustard ,caramel and pearl onion sauce, accompanied with Bok choy, fresh chili, sweet potato, chimichurri and peanuts  
152 Nis

**Mushroom Risotto**

Champignon and Portobello mushrooms, garlic and asparagus served in coconut milk and truffle sauce  
128

Mains