

24 Bread | Dips

### First

58 Soup of the day

66 Endive salad | salanova, Laliq, pomegranate, almond, hazelnut and apricot Vinaigrette

82 Beef fillet cuts | mushroom ragout, Jerusalem artichoke cream & chips and Red Wine

72 Beef Tartare | fried capers, quail egg, rice tuile, cornichons and chive

88 Sea fish ceviche | passionfruit lime sauce, coriander, mango, radish and chili

68 Chicken liver pate | kahlua liqueur, Valrhona chocolate, coffee and hazelnuts

88 Sea fish Sashimi | papaya, citrus, spicy Thai sauce, green leaves and cashews

68 Kohlrabi carpaccio | cashew cream, pistachio, oregano and olive oil

### Main

138 Sea fish fillet | gulliver spinach, moist cherry tomatoes and oregano oil

122 Boneless chicken thigh | red curry, coconut milk and peanut butter

154 Asado in red wine sauce

188 Goose breast | beetroot cream and berry sauce

198 Beef fillet | beef stock & Dijon mustard sauce

**Side Dish: homemade french fries | roasted vegetables | green salad**

148 Sea bass | mushroom risotto, portobello, shimeji, shinoki and porcini stock

228 Entrecote | in charcoal, chimichurri and potato gratin with goose fat

### MG BURGER

68 MG Burger

84 Marcos Burger | Corned beef, pineapple and chili

94 Yoni Burger | Asado Barbecue

84 Roei Burger | smoked goose breast and avocado

78 VG Burger Beyond meat

32 Homemade french fries

22 Extra hamburger patty

**Served with a side dish: homemade french fries | roasted vegetables | green salad**

**Chef: Roei Achdot**

