

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
- 68 Coloured beetroot | turnip, snow peas, miso vinaigrette, horseradish and olive oil
- 72 Beef Tartare | fried capers, quail egg, rice tuile, cornichons and chive
- 88 Salmon ceviche | passionfruit lime sauce, coriander, mango, radish and chili
- 68 Chicken liver pate | kahlua liqueur, Valrhona chocolate, coffee and hazelnuts
- 72 Salmon gravlax | cherry tomato cream, horseradish aioli and homemade focaccia
- 72 Zucchini Flower | filled with smoked corn risotto, zucchini and corn cream
- 94 Sea fish sashimi | papaya, green leaves, spicy thai sauce and home made focaccia
- 68 Kohlrabi carpaccio | cashew cream, pistachio, oregano and olive oil

Main

- 138 Salmon fillet | gulliver spinach, moist cherry tomatoes and oregano oil
- 122 Chicken breast sous - vide | red curry, coconut milk and peanut butter
- 188 Goose breast sous - vide | beetroot cream and berry sauce
- 154 Asado | root vegetables cream and red wine sauce
- 198 Beef fillet | Jerusalem artichoke cream and red wine sauce

Side Dish: smashed potatoes | roasted vegetables | green salad

- 92 Tomato Risotto | white wine, basil, olive powder and oregano oil
- 148 Sea bass fillet | mushroom risotto, portobello, shimeji, shinko and porcini stock
- 190 Picahana sous - vide | roasted mini beetroot and beef stock sauce
- 228 Entrecote | in charcoal, chimichurri and potato gratin with goose fat

MG BURGER

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| 68 MG Burger | 22 Extra hamburger patty |
| 94 Yoni Burger Asado Barbecue | 78 VG Burger Beyond meat |
| 84 Roei Burger smoked goose breast and avocado | 32 Homemade french fries |
| 74 Marcus Burger Corned beef and chili | |

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

Chef: Roei Achdot

