

First

- 24 Bread | Dips
- 58 Soup of the day
- 66 Endive salad | salanova, Laliq, pomegranate, almond, hazelnut and blueberry 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 Salmon ceviche | passionfruit lime sauce, coriander, mango, radish and chili
- 78 Fried sea fish | green leaves, lime, papaya, shallot crispy and spicy Thai sauce
- 72 Zucchini Flower | filled with smoked corn risotto, zucchini and corn cream
- 84 Sea fish sashimi | tomato cream, anchovy and parsley salsa and balsamic
- 98 Sea fish skewer | green gazpacho, zucchini grape shallot coriander salad
- 68 Paté brûlée | chicken liver, goose fat, brandy, sourdough bread & pear vanilla jam
- 76 Crispy goose leg salad | green leaves, dry mango, shallot, lime and chili

Main

- 138 Salmon fillet | Gulliver spinach, moist cherry tomatoes and oregano oil
- 122 Boneless chicken thighs | 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
- 168 Sirloin | in chatcoal, root vegetables cream and peppercorn sauce
- 214 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 fish fillet | mushroom risotto, portobello, shimeji, shinoki and porcini stock
- 228 Entrecote | in charcoal, chimichurri and potato gratin with goose fat

MG BURGER

- 78 Marcus Burger | Corned beef and chili
- 94 Yoni Burger | Asado Barbecue
- 32 Homemade french fries
- 78 VG Burger Beyond meat

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

Chef: Roei Achdot

