

First

- 24 Bread | Dips
- 58 Soup of the day
- 72 Endive salad | salanova, Laliq, pomegranate, almond, hazelnut and blueberry vinaigrette
- 82 Beef 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
- 76 Zucchini Flower | filled with smoked corn risotto, zucchini and corn cream
- 68 Beetroot | almond cream, pomegranate chili syrup, citrus zest and roasted almond
- 68 Paté brûlée | chicken liver, goose fat, brandy, sourdough bread & pear vanilla jam
- 98 Sea fish skewer | green gazpacho, zucchini grape shallot coriander salad
- 82 Crispy goose leg salad | green leaves, dry mango, shallot, lime and chili
- 86 Sea fish sashimi | tomato cream, anchovy and parsley salsa and balsamic

Main

- 138 Salmon fillet | gulliver spinach, moist cherry tomatoe and oregano oil
- 122 Chicken breast sous - vide | green curry and coconut milk
- 188 Goose breast sous - vide | beetroot cream and berry sauce
- 158 Asado | root vegetables cream and red wine sauce

Side Dish: smashed potatoes | roasted vegetables | green salad

- 92 Tomato Risotto | white wine, basil, olive powder and oregano oil
- 94 Hamburger | prime cuts, asado barbecue, fresh vegetables and homemade french fries
- 148 Sea fish fillet | mushroom risotto, portobello, shimeji, shinoki and mushroom stock
- 188 Stuffed lamb shoulder | with jerusalem artichoke and chard, confit leek and red wine sauce
- 178 Sinloin | in charcoal, red wine sauce, oyster mushroom and chimichurri
- 228 Entrecote | in charcoal, chimichurri and potato gratin with goose fat

Chef: Roei Achdot

