

MEAT KITCHEN

Chef Restaurant

Starters

- Focaccia in a stone oven** 29 ₪
With the house hummus, olives, garlic confit, hot pepper, and arissa.
- Beef fillet carpaccio** 64 ₪
With garlic confit, arugula, balsamic caviar, and Jerusalem artichoke fries.
- Beef fillet tartare**..... 72 ₪
With black garlic purée, toasted almonds, red onion, parsley, balsamic caviar, caper vinaigrette, bone marrow, and mini pieces of toast.
- Seared sirloin** 59 ₪
With Jerusalem artichoke purée, Portobello mushroom confit, sweet potato tortellini, a beef, mustard and thyme broth, and caramelized hazelnuts.
- Goose liver carpaccio brûlé** 79 ₪
With chestnut purée, candied coriander seeds, basil fries, pecan tuile, and gold dust.
- Goose liver**..... 79 ₪
Salty caramel foam, churros, and pecan and cinnamon crumble.
- Slow-cooked onions stuffed with lamb** 69 ₪
With cauliflower purée, multicolored carrots, charred shallots, beef broth and pomegranate sauce, and Egyptian duqqa tuile.
- Thin rib ravioli** 64 ₪
With cauliflower purée, Jerusalem artichoke confit, Portobello mushroom confit, charred shallots, chestnuts, black olive oil tuiles, breadcrumbs, and a beef and Merlot broth.
- Sweet potato tortellini**..... 62 ₪
With root vegetable purée, Jerusalem artichoke confit, goose liver relish, walnuts, tahini crumble, and porcini broth.
- Red tuna tartare**..... 64 ₪
With watermelon, citrus champagne and lime cream, hot pepper, chives, basil, lemon zest, lemonade foam, and watermelon granita.
- Salt water fish sashimi**..... 64 ₪
With pineapple jello, hot pepper, cilantro, fresh pineapple, basil, eggplant powder, pineapple and lemon grass sauce, and passion fruit sorbet champagne.
- Cubes of raw salmon**..... 59 ₪
With cranberry jello, avocado and lime purée, green onion curls, cilantro, mint, wasabi peas, nori powder, and soy and ginger vinaigrette.
- Green zucchini salad**..... 54 ₪
With avocado, lemon zest, mint, seasonal fruit, and toasted almonds.
- Multicolored cherry tomato salad**..... 54 ₪
With Salnova lettuce, red onion, parsley, cilantro, eggplant purée, roasted sweetcorn grains, and charred garlic bread.

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Main courses

- Sirloin steak 300 g** 139 ₪
With mashed potatoes, garlic confit, Jerusalem artichoke, beef, and a mustard and thyme broth.
- Entrecote 300 g**..... 145 ₪
With mashed potatoes, bonfire sweet potato, bone marrow, chimichurri, and garlic confit.
- Beef fillet 250 g**..... 169 ₪
With mashed potatoes, garlic confit, Portobello mushroom confit, and a beef and Amarena cherry.
- Tournedos Rossini**..... 197 ₪
Beef fillet and goose liver, truffle purée, pecan tuiles, beef and Amarena cherry broth.
- Lamb chops**..... 195 ₪
With bonfire potato, black garlic purée, slow-cooked onions filled with lamb, Shipka pepper vinaigrette, a lamb broth, and pistachio nuts.
- Hanger steak skewer**..... 129 ₪
Served with charred barbequed vegetables, fried cauliflower and beef broth.
- Mallard breast**..... 139 ₪
With mashed potatoes, porcini purée, goose liver, Amarna cherry sauce
- Hamburger**– served with a choice of side dish (green salad / potato wedges / mashed potatoes).... 81 ₪
Extras on the hamburger: Portobello mushrooms 8 ₪ // fried egg 8 ₪ // goose liver 30 ₪
- Pullet** 81 ₪
Served with mashed potato, with cardamom, charred shallots, toasted chestnuts, and a beef and mustard broth.
- Whole pullet in a sumac and za'atar marinade** 105 ₪
Served with a spicy tomato salad, wedge potatoes, charred onion, and tahini.
- Chestnut and sweet potato ravioli**..... 74 ₪
With a porcini purée, Jerusalem artichoke confit, shimeji mushrooms, basil fries, candied brazil nuts, and vanilla oil.
- Charred barbequed eggplant, mushroom and walnut duxelles (vegan)**..... 79 ₪
With cauliflower purée, spinach in white wine, breadcrumbs, and black olive oil tuile.
- Salmon fillet**..... 112 ₪
With Portobello mushroom confit, Jerusalem artichoke confit, gnocchi, spinach, garlic confit foam.
- White grouper fillet**..... 162 ₪
With leek purée, sweet potato tortellini, cauliflower, charred shallots, Tassos olive powder, beet powder, sumac vinaigrette, and hummus tuile.
- Friends' platter**..... 399 ₪
Lamb chops, sirloin, entrecote, boneless chicken thighs, bonfire potato, roasted vegetables, and a green salad.
- Prime rib (100 g)**..... 45 ₪