

MEATKITCHEN

Chef Restaurant

Starters

- Focaccia in a stone oven**..... **34 NIS**
With the house hummus, olives, garlic confit, hot pepper, and arissa.
- Beef fillet carpaccio**..... **69 NIS**
Purée of smoked garlic and truffles, balsamic caviar, aromatic leaves, shallots, Thassos tuile.
- Beef fillet tartare**..... **72 NIS**
With black garlic purée, toasted almonds, red onion, parsley, balsamic caviar, caper vinaigrette, bone marrow, and mini pieces of toast.
- Goose liver carpaccio brûlé**..... **79 NIS**
With chestnut purée, candied coriander seeds, basil fries, pecan tuile, and gold dust.
- Goose liver**..... **79 NIS**
Salty caramel foam, churros, and pecan and cinnamon crumble, White olive oil tuile.
- Oxtail tortellini**..... **68 NIS**
Jerusalem artichoke purée, multicolored carrots, grilled shallots, king trumpet mushrooms, snow peas, peas, Egyptian doa tuile.
- Thin rib ravioli**..... **68 NIS**
With cauliflower purée, Jerusalem artichoke confit, Portobello mushroom confit, charred shallots, chestnuts, black olive oil tuiles, breadcrumbs, and a beef and Merlot broth.
- Seared sirloin**..... **64 NIS**
With Jerusalem artichoke purée, Schnitzel egg, Portobello mushroom confit, sweet potato tortellini, a beef, mustard and thyme broth, and caramelized hazelnuts.
- Sweet potato tortellini**..... **62 NIS**
With root vegetable purée, Porcini foam, Jerusalem artichoke confit, goose liver relish, walnuts, tahini crumble.
- Red tuna sashimi**..... **64 NIS**
Champagne and citrus cream, red grapefruit jelly, red grapefruit fillet, hot green pepper, chives, radish, lemon zest, lemonade foam, basil, red grapefruit and lime sauce.
- Salt water fish tartare**..... **64 NIS**
Pineapple jelly, hot pepper, cilantro, fresh pineapple, basil, eggplant powder, pineapple and lemon grass sauce, passion fruit and champagne sorbet.
- Green zucchini and fennel salad**..... **59 NIS**
Avocado carpaccio, lemon zest, mint leaves, Granny Smith apple, toasted almonds.
- Lettuce salad**..... **59 NIS**
Salanova lettuce, iceberg lettuce, romaine lettuce, radishes, shallots, purple endive, seasonal fruit, snow peas, walnuts, pineapple vinaigrette, “parmesan.”

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Main courses

- Entrecote 300 g**..... **155 NIS**
With mashed potatoes, bonfire sweet potato, bone marrow, chimichurri, and garlic confit.
- Sirloin steak 300 g** **145 NIS**
With mashed potatoes, garlic confit, Jerusalem artichoke, beef and a mustard broth.
- Beef fillet 250 g**..... **172 NIS**
With mashed potatoes, garlic confit, Portobello mushroom confit, beef and Amarena cherry .
- Tournedos Rossini**..... **197 NIS**
Beef fillet and goose liver, truffle purée, pecan tuiles, beef and Amarena cherry broth.
- Lamb chop**..... **205 NIS**
Mustardy mashed potatoes, garden peas and spinach, pastry cigar filled with meat and capers, small fennel and sumac salad, Shipka vinaigrette, pistachio, lamb broth.
- Slow-cooked lamb terrine**..... **145 NIS**
Mashed potatoes, chestnut purée, oxtail tortellini, multicolored carrots, king trumpet mushrooms, glazed radishes, Egyptian doa tuile.
- Mallard breast**..... **139 NIS**
With mashed potatoes, porcini purée, goose liver, Amarna cherry sauce
- Hanger steak skewer**..... **129 NIS**
Served with charred barbequed vegetables, fried cauliflower and beef broth.
- Hamburger 250g**..... **89 NIS**
Served with Dutch fries.
- Extras on the hamburger:** Portobello mushrooms 8 ₪ // fried egg 8 ₪ // goose liver 30 ₪
- Chicken thigh skewer**..... **89 NIS**
Potatoes with cardamom and rosemary, grilled shallots and tomatoes, fried cauliflower, beef and a mustard broth.
- Salmon fillet**..... **112 NIS**
Portobello mushroom confit, Jerusalem artichoke confit, gnocchi, spinach, garlic confit foam.
- Sea bass fillet**..... **129 NIS**
Cauliflower purée, chickpeas stir-fried with leeks and spinach, sweet potato tortellini, grilled shallots, beet foam, sumac vinaigrette, arissa tuile.
- Chestnut and sweet potato ravioli**..... **78 NIS**
porcini purée, Jerusalem artichoke confit, shimeji mushrooms, basil fries, candied brazil nuts.
- Soft polenta from fresh sweet corn**..... **78 NIS**
Winter mushrooms stir-fried in white wine and thyme, walnuts, basil chips, truffle oil, “parmesan.”
- Friends’ platter**..... **399 NIS**
Lamb chops, sirloin, entrecote, boneless chicken thighs, bonfire potato, roasted vegetables, and a green salad.
- Prime rib (100 g)**..... **49 NIS**