

- Starters** **Tomatoes / Hameiri cheese / Oregano**
Plum tomato salad, Hameiri cheese & oregano vinaigrette
- Lettuce / Casciotta / Pickled cherries**
Romaine lettuce, Casciotta cheese, pickled onion & pecan
- Egg / Porcini / Brioche / Parmesan**
soft egg, porcini cream, brioche & parmesan foam
- Tomatoes / Labneh / Seasoned crouton**
Cherry tomato & peach gazpacho with mixed spice croutons
- Salmon / Togarshi / Rice**
salmon tartar, asian aioli, puffed rice & togarshi
- Sable / Beetroot / Blueberries**
Sable Breton, Roquefort cream, blueberries & crème fraiche
- White fish / Avocado / Black lentils +10**
White fish tatar, avocado, red onion, spring onion & yogurt
- Main** **Gnocchi / Mushrooms / Shimeji / Champignon**
shimeji, champignon, parmesan & white truffle oil
- Vegetarian dish**
Varies according to season
- Agnolotti / Ricotta / Shrimp**
Pasta with ricotta and kale, crab stock, calamari & spinach
- Salmon / Seaweed / Eggplant / Miso**
sous-vide salmon, seaweed crumble & eggplant-miso sauce
- Chicken / Almonds / Raisins**
Sous-vide chicken breast, raisin coulis & tempura purslane
- Chicken liver / Pumpkin / Onion**
Grilled chicken liver, grapes, pumpkin cream & onion tuill
- Sea bass / Macadamia nuts / Chard +10**
Grilled Sea-bass, macadamia nut tahini, spiced glaze & yogurt
- Lamb / Spring onion / Potatoes +10**
Slow cooked lamb terrine, spring onion coulis & potato puree

* Saturday's Menu - 138 nis : starter, main, bread & dip*