

**Starters Tomatoes / Goat cheese / Anchovy**

Semi dried tomatoes, goat cheese cream & croutons

**Lettuce / Casciotta / Pickled cherries**

Romaine lettuce, Casciotta cheese, pickled onion & pecan

**Egg / Porcini / Brioche / Parmesan**

Soft egg, porcini cream, brioche & parmesan foam

**Cauliflower / Leek / Truffle oil**

Cauliflower soup, leeks, cream & truffle oil

**Salmon / Togarshi / Rice**

Salmon tartar, asian aioli, puffed rice & togarshi

**Sablé / Beetroot / Blueberries**

Sablé Breton, Roquefort cream, blueberries & crème fraiche

**White fish / Avocado / Coriander +10**

White fish tatar, red onion, avocado & coriander

**Main Gnocchi / Mushrooms / Shimeji / Champignon**

Shimeji, champignon, parmesan & white truffle oil

**Vegetarian dish**

Fresh seasonal ingredients

**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 / Kumquat / Fennel / Shallot**

Sous-vide chicken, orange cream, fennel steak & shallot onions

**Chicken liver / Pumpkin / Onion**

Grilled chicken liver, seasonal fruit, pumpkin cream & onion tuile

**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 purée

\* Saterdag Menu - 142 NIS : starter, main, bread & dip\*