

# Sample Menu

Varies daily depending on fresh ingredients

Brioche, rhubarb jam & triple cream cheese

42

Yellowtail, celery, coriander & "leche de tigre"

72

Wagyu roast beef, preserved lemons & aioli

84

Bluefin Tuna, prickly pear, armenian cucumber & fig leave oil

74

Green salad, "Délice de bourgogne", buttermilk & oat miso

54

Beef tartar, capers, beurre noisette & egg yolk

72

Celeriac, wild leek butter & chickpea miso

64

Flank steak, corn cream & chili oil

88

Chargrilled squid, cep, Hot sauce & horseradish

76

"Omer" chesse dumplings, black pepper & "white stock"

68/98

Brioche, veal sweetbread and black truffles

138

Grouper & Lamb fat skewer, yoghurt, sumac & tomato confit

118

Grilled branzino, butterd potato, pkaila & burnt lemon sauce

134

Grouper, barbecue sauce, fermented green plums & buttermilk

178

European bass, greens & lacto tomato butter

148

Sweetbread, pici, sage, za'atar, urfa biber & pine nuts

98

Beef fillet, calvados, peppercorn, butter & celeriac cream

178

Beef cuts by weights

Wagyu - 78 NIS | Holstein - 65 NIS | per 100g

Sourdough frena bread, spiced crackers, Jerusalem bagel

32