



Appetizers

Meze platter – a colorful selection of our homemade salads, served with bread

56

Endive salad – arugula, pears, grilled beets and candied pecans in a balsamic vinaigrette

46

Mediterranean salad – lettuce, cherry tomatoes and red onion with whole tahini and sesame

44

Caesar salad – hearts of lettuce, croutons and Ortiz anchovies

48

Jerusalem salad – tomatoes, onion, and coriander with/without hot pepper

38

Asparagus with roasted tomatoes and Jerusalem artichokes in truffle aioli

54

Tuna sashimi – red tuna in ginger and chili caramel served over a fennel, citrus and mint salad

64

Ceviche – trio of red tuna, salmon and sea bream served with seasonal fruit, coriander, chili, radish and green onion

64

Eggplant fillet with almond tahini, preserved lemon and sautéed beef cubes

60

Chicken and goose liver pâté (marinated in brandy) served with fennel and tomato jam on toast

58

Beef fillet carpaccio with arugula, truffle aioli, balsamic vinegar and candied pistachios

52

Goose liver in a shallot, onion and grape sauce served over a potato and porcini mushroom croquette

72

Sweetbreads – served with grilled tomato, fire-roasted potatoes, eggplant cream and red wine sauce

64

Jerusalem fish mix – stir-fried with onion, hot peppers, preserved lemon, and special spices – served with tahini and mango pickle sauce

64

Entrees

Chicken liver – in a garlic and shallot caramel and Cabernet Sauvignon reduction,
served with fire-roasted potatoes

86

Chicken breast – served with cherry tomatoes, eggplant, olives and basil with a hint of balsamic vinegar

88

Butcher's cut – served with a root vegetable and wheat risotto,
root vegetable cream and demi-glace sauce

126

Entrecote steak – in a Bordelaise sauce served with marrow bone and fries

130

Filet mignon – in a mushroom porcini and beef stock sauce, served with asparagus
and caramelized Jerusalem artichoke

136

Filet mignon and goose liver en crouete – in a red wine sauce, with shallots and mashed potatoes

160

Sirloin steak – in chimichurri sauce and served with roasted vegetables

128

Risotto – sweetbreads, Jerusalem artichokes and mushrooms in beef stock

68

Gnocchi – with goose liver, smoked goose breast, sweetbreads and root vegetable cream

104

Moullard breast – with black lentil ragu in an Amarena cherry stock

112

Veal assado – in a barbeque, orange and ginger sauce

106

Beef cheek –braised for 6 hours in red wine and beef stock,
served with porcini mushrooms and root vegetables

104

Fresh rigatoni pasta – with eggplant in olive oil, roasted peppers, olives and capers

62

Eggplant ravioli – served with Tuscan pesto, zucchini and pine nuts

62

Fillet of sea bream – with roasted potatoes, tomato and spinach, served with chimichurri and truffle aioli

106

Salmon – in an Asian vinaigrette glaze, with shimeji mushrooms and green beans

102

Whole grilled sea bass – in Tuscan sauce

106

Tasting menu – NIS 230 per person
Must be ordered for all diners at the table.