

## STARTERS

✓ **Sourdough bread** pepper butter, red oil and Mix seasoned olives | 36

✓ **Italian bread** Olive oil and thyme, Mount Bracha tahini, pepper mashwaya, grated tomatoes and garlic confit | 34

✓ **Spicy fried peppers** lemons vinaigrette, garlic confit and olive oil | 24

**Wild eggplant in a Josper oven** Mount Bracha tahini, soft boiled egg, eggplant fries, seasoned chickpeas and a Bloody Mary chaser glass | 69

✓ **Leaf salad** Salanova, lalique, endive, apple vinaigrette, radishes, red onion, toasted almonds and seasonal fruit | 69

✓ **Colorful cherry tomatoes salad** spicy red gazpacho, herb oil, pine kernels and fried basil, torn bread and sumac | 68

**Homemade Salmon gravlax** egg salad, soft quail egg and red caviar | 74

**Fish carpaccio** olive oil, yuzu, tomato seeds, red onion, chili, chopped chives and lemon sorbet | 78

**Fish sashimi** On nuts and seeds tabbouleh, pecans, cashew and peanuts, vegan yogurt, lime and sorrel leaves | 79

**Tuna Tartare Bluefin** olive oil, lime, chives, spicy chilli, roasted Pistachio, Burek pastry pieces and a yellow cherry tomatoes Gazpacho | 79

**beef carpaccio** Olive oil, hot chili, chopped chives, purple onion, challah pieces and green garlic cream | 79

**Liver Pâté** toasted brioche, strawberry coulis, Amarena cherries and hazelnuts | 81

**Organ meats cigar** pastry Veal brain cooked with spicy Moroccan seasoning, harissa aioli and coriander | 79

**Sous-Vide veal Sweetbread** corn polenta, king trumpet mushrooms, Shimeji mushrooms, snow peas, demi-caramel chipotle glaze | 148

✓ **Mushroom risotto** Shimeji, champignons, vegetable stock, asparagus, truffles and Roasted macadamia nuts | 78

### Fish

**Fish shawarma** Mount Bracha tahini, caramelized onion, spinach, lachuch flat bread and dips | 148

**Sea bass fillet** Thai okra, confit Maggie tomatoes, char grilled kohlrabi, garlic, anchovy, capers and olive oil | 154

**Sea fish fillet** Sous vide fennel, red curry, coriander and spicy chili | 158

✓ **Handmade gnocchi** Chestnuts, truffles, Turkish spinach, sage leaves and olive oil | 76

### Meat

**Lagziel's Lamb chops** chard leaves filled with lamb meat and forbidden rice, garden peas crème, pomegranate demi-glace, roasted Padron pepper and fried kale | 256

**Nebraska sirloin** (250 grams) handmade gnocchi, Beef stock sauce, asparagus, peas and truffle | 198

**Ribeye (Entrecôte) steak aged for 40 days** (300 grams), butter potato crème, wine sauce, roasted beets and onions | 208

**Gallilee female veal Tenderloin** (200 grams) potato gratin, bok choy, port wine sauce and chestnuts | 205

**Prime Rib on a charcoal grill** Ribeye/Entrecôte on the bone, charged by weight, sousvide vegetables, bone marrow and demi-glace | 69 per 100 grams

Addition of **Foie-Gras** medallion | 75 per 50 grams

Addition of **bone marrow** | 44