

Appetizers - Entrées

"Pomodoro Carpaccio"- Fresh Tomatoes, Roasted Sherry Tomatoes, Tomatoes Sorbet, Basil and Olive Oil \$13.50

Le Carpaccio de Tomates - Les Tomates Fraîches et Rôties, Sorbet à la Tomate



Chef's Salad with Lettuce, Poached Egg, Roasted Vegetables, Pan Cristal and Caesar Dressing \$15.00

La Salade du chef - Laitue, Legumes Rôties, œuf à Basse Température, Pain Cristal et Sauce César



Roasted Eggplant Salad \$12.00

La Salade d'aubergines Grillées (Caviar des Pauvres)



Soup of the Day \$13.50

La Soupe de Jour



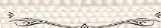
Home Made Smoked Norwegian Salmon \$14.00

Le Saumon Norvégien Fumé par Notre Chef



Boquerones A La Catalana - Fresh Marinated Anchovy Fillets on Tomato Toast and Salad \$15.00

Le Boquerones A La Catalana - Anchois Frais Marinés sur "Pan Con Tomate" et sa Salade Verte



Veal Porchetta with Alsatian Sauerkraut, Roasted Duck Breast and Homemade Orange Jam \$16.00

La Porchetta de Veau avec La Choucroute Alsacienne et Magret de Canard Fumé



Sea Bass Carpaccio with Pomegranate Seeds, Micro Herbs and Extra Virgin Olive Oil \$17.00

Le Carpaccio de Loup de Mer



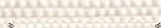
Spicy Fish Kebab with Green Tahini Sauce \$16.00

Le Kebab de Poisson, Sauce Tahini Verte



Beef Filet Carpaccio with Tumeric Aioli, Fresh Lemon Foam and Micro Herbs \$17.00

Le Carpaccio de Boeuf, Aioli au Curcuma, "Schume" de Citron et Jeunes Pousses d'Herbes



Chef Victor Gloger



Bread, Homemade Pickles, Olives, Home Made Tahini with Garlic Confit \$4.00

All rates are subject to V.A.T. where applicable. Hotel guests holding a foreign passport, stamped by the Israeli Border Control with a tourist visa and visitation permit type B/2; B/3; B/4, are exempt from V.A.T. Holders of any other permits are required by law to pay V.A.T.

Main Courses - Plats Principaux

Sea bream Fillet with Season Roasted Vegetables , Warm Citrus Sauce \$29.00

Le Filet de Daurade , Legumes de Saison, "Pilpil" aux Agrumes



Supreme Chicken Filet with Root Vegetables, Gnocchi with Green Vegetables and Olive oil \$26.00

La Supreme de Volaille Farcie aux Légumes Doux, Gnocchi aux Légumes Verts



Israeli Duck - Grilled Duck Breast and Duck "Shawarma" on a Roasted Vegetables Flowerbed \$38.00

Le Canard Israélien - Filet de canard Grillé, "Shawarma" de Canard Confit, Poêlées de Légumes



Grilled Beef Filet (Tenderloin), Red Wine Sauce, Potato Rösti \$39.00

Le Filet de Bœuf Grillé Sauce Vin Rouge, pommes Darphin



Grilled Lamb Chops with Thyme and Lamb Broth, "Patatas Panaderas" \$55.00

Les Côtes d'Agneau Grillées et Son Jus Parfumé au Thym, Pommes Croquette



Grilled Entrecote with Cabernet Sauvignon Sauce, Triple-Cooked Fries \$55.00

L'Entrecôte Grillée au Sauce Cabernet Sauvignon avec Les Fries Triple -Cuit



Vegan Pasta - Pasta with Vegetables Pistou, Garlic Confit and Extra Virgin Olive Oil \$19.50

Pâtes au Pistou de Légumes, Ail Confit, Huile d'olive Vierge (Vegan)



Chef Victor Sea Tagine

Fish Filet with a Spicy Fish Kebab, "Ras el Hanout", Pistou of Vegetables and Coconut Milk - For 2 Prs \$92.00

La Tajine de Mer Parfumée Par Notre Chef

Le filet de Poisson et La Boulette de Poisson Parfumé Au "Ras el Hanout", Pistou de Légumes et Crème à la Noix de Coco



"Sunday Paella -Paella Del Domingo" (But Everyday)

Meat Paella with Saffron Rice and Vegetables for 2/3/4 Persons - \$43.00 per person

"La Paella Del Domingo" - Assortiment de Viandes, Riz au Safran - Pour 2/3/4 Persons

Cooking Time 20 minutes



"Biscaya" - Wild Sea Bass Basque Roasting Style, with Olive Oil, Garlic, Chili and Black olives \$52.00

Le "Biscaya" - Loup de Mer Rôti à l'huile d'Olive, Ail Confit, Piment et olives Noires



Wild Sea Bass Baked in Salt Crust with Olive Oil, Garlic and Tomatoes Confit - For 2 Prs \$110.00

Le Loup de Mer en Croûte de Sel et Son Huile D'olive et Ail Confit Parfumé au Thym

Cooking Time 30 minutes



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