



	Focaccia With trio of Dips	30 ₪
	House Cheese 200g Selection of goat cheeses from Galilee boutique dairies	65 ₪
	Geoni Salad With sprouts, carrots, beets, cucumbers, walnuts and goat cheese	45 ₪
	Green Sweet Salad Lettuce & leaflets, parmesan, seasonal fruit, nuts and seeds in citrus vinaigrette	50 ₪
	Lentil Salad Black lentils with quinoa, baked sweet potato, onions, parsley and seeds	50 ₪
	Hot Tomato Salad Mix tomatoes with olives, basil, baby mozzarella and stir-fried mushrooms	50 ₪
	Seared Cauliflower With tahini sauce, chimichurri and radishes	50 ₪
	Beetroot Salad in Salanova Beets cubes, green beans, salanova lettuce, roquefort cheese and walnuts	55 ₪
	Roast beef Salad With zucchini carpaccio, red onion, nectarines and cold sirloin roast beef	55 ₪
	Chicken Salad Chicken breast in mustard and soy marinade on a green salad	55 ₪
	Roasted Eggplant With tahini, lemon, garlic, feta, fresh oregano and falafels balls	55 ₪
	Asparagus, Portobello & Chestnuts Portobello mushrooms with asparagus and chestnuts in cream	55 ₪
	Polenta Fresh corn with parmesan and sautéed mushrooms	60 ₪
	Veal Carpaccio In olive oil and balsamic vinegar with fresh parmesan cheese	60 ₪
	Mini Hamburger 150g A pair of beef kebab burgers with lettuce, tomato and baked sweet potato	60 ₪
	Foie Gras Terrine With onion and pears comfiture	70 ₪



Degustation for Two

Seven-course tasting meal, with an easy and enjoyable light-meal experience:
Asparagus Portobello, Cauliflower, Polenta, Mini Hamburger, Sirloin Strips,
Smoked Goose breast and any Dessert

330 ₪



 Mozzarella Ravioli	65 ₪
In olive oil, garlic, basil, tomatoes and calamite olives	
 Sweet Potatoes Gnocchi	70 ₪
In chestnuts and asparagus cream	
 Beetroot & Ricotta Tortellini	70 ₪
With spinach cream and grated beet	
Pappardella Pasta	80 ₪
With smoked goose in wine and butter, cream, herbs and poached egg	
 Sea.-fish Ceviche	 70 ₪
Spicy and sweet with purple onion, melon and herbs	
Shrimp	80 ₪
In olive oil & herbs	
Seafood Risotto	85 ₪
With shrimps, baby shrimps and calamari with parmesan cheese	
Sea Bream fish	120 ₪
Whole baked and served with bonfire vegetables	
Sea Bass Filet (Labrax)	125 ₪
On a bed of mangold leaves and onion, with sherry and garlic confit	
 Pullet	 70 ₪
On a bed of green beans with garlic and cherry tomatoes	
Breaded Chicken Breast	70 ₪
Served with mashed potatoes	
Veal Schnitzel	75 ₪
Served with potato gnocchi and zucchini	
Smoke Goose Breast 150g	75 ₪
Served with potatoes slices and white radish	
Seared Sirloin Stripes 150g	80 ₪
With polenta with fried spinach leaves and balsamic sauce	
Stuffed Chicken Breast	90 ₪
Rolled with smoked goose in pesto & cream on mashed sweet potatoes	
Lamb T-Bone 300g	130 ₪
With antipasti bonfire vegetable	
Entrecote Steak 300g	140 ₪
With chimichurri sauce and fried potatoes and sweet potatoes	