

Rutenberg

Lunch

Glass of house wine, appetizer & entree

Appetizer

Foraged Greens, black lentil, avocado, blood grapefruit, kohlrabi,
mint, goat curd from Barkanit dairy

Winter Root, sunflower seed cream, celery

Olive Oil Cured Fish, homemade labane, spring Onions

Grilled Calamari, gazpacho, flecks of dried lemon & onion (NIS +5)

Entrée 90 NIS

Vegetable Confit , freekeh, cashew yoghurt

Housemade pasta, zucchini, garlic, lemon zest, basil,
"Bar" cheese from Barkanit dairy

Entrée 107 NIS

Drumfish Fillet, butter & za'atar, kohlrabi, spirulina yoghurt

Steak Minut 'Chai Baree', beef cut of the day

Nose to tail slow roasted 'Chai Baree' calf cut, 200 gr, daily roast

Dessert

Kadaif pastry, caramelized pears & rosewater
scented mascarpone NIS 18

Housemade sorbet NIS 18

Semifreddo brulée, raspberry sauce NIS 18

House Wines

Ruffino, Orvieto Classico, Umbria, Italy 2017

Les Jamelles, Mourvedre Southern France 2015