

## Rutenberg

### Lunch

Glass of house wine, appetizer & entree

#### Appetizer

**Shaved Fennel Salad**, red grapefruit, almonds, mint

**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**, pesto, wild mustard, ripe goat cheese  
from Barkanit dairy

#### Entrée 107 NIS

**Drumfish Fillet**, butter & sage, sautéed mallow & fennel, 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 2016