

Appetizers

- Shaved Fennel Salad**, red grapefruit, almonds, mint **NIS 42**
Winter Root, sunflower seed cream, celery, foraged greens **NIS 45**
Smoked Duck (Levin Farm), Cauliflower cream, lemon & parsley,
beetroot & anise puree **NIS 42**
Kibbeh Nayye (tartar), cured lemon, pepper mayonnaise **NIS 46**
Grilled Calamari, gazpacho, dried lemon & onion flecks, mint **NIS 47**
Olive Oil Cured Fish, housemade labane, spring Onions **NIS 44**
Charcuterie, cold meats, daily selection
(Levine Farm, Mikneh Dekel, Mirch Golan) **NIS 55**

Entrees

- Vegetable Confit**, freekeh, cashew yoghurt **NIS 65**
Housemade pasta, pesto, wild mustard, ripe goat cheese from
Barkanit dairy **NIS 69**
Drumfish Fillet, butter & sage, sautéed mallow & fennel, yoghurt **NIS 98**
Nose to tail Duck (Levine Farm), cut of the day **NIS 115/98**
Slow Roast Lamb, 'Chai Baree' (Mikneh Dekel), cut of the day **NIS 138**
Lamb in Sumac 'Chai Baree' (Mikneh Dekel), cut of the day **NIS 138**
Nose to tail Slow Roast 'Chai Baree' Golan Heights beef cut,
(Mirch Golan) daily roast **NIS 118**
Nose to tail Golan Heights 'Chai Baree' Beef, (Mirch Golan) cut
of the day **NIS 130/155**

Choice of three cheeses from Barkanit Dairy

housemade preserve, honeycomb from Ayelet Hashachar,
roasted almonds **51 NIS**

Wines by the glass

- Ruffino, Orvieto Classico 2017**, Umbria, Italy **NIS 26/97**
Dr Loosen, Dr L, Riesling 2017, Mosel Germany **NIS 32/125**
Sphera, First Page, 2018, Israel **NIS 42/160**
Les Jamelles, Cinsault Rose 2017 Southern France **NIS 30/118**
Les Jamelles, Mourvedre 2016 Southern France **NIS 30/118**
G D Vajra, Langhe Nebbiolo, 2017 Piedmont, Italy **NIS 42/160**
Ortal Winery, Cabernet Franc, 2017 **NIS 38/140**