

Rutenberg Lunch

Monday – Thursday 12:00 – 16:30

Glass of house wine, appetizer & entree NIS 110

Glass of house wine & three appetizers NIS 95

Appetizer

Mango & Tomato salad cilantro, hazelnuts

Garden Vegetables confit

Asparagus, Jerusalem Artichoke spread, chives

Cabbage, cream, smoked peppers

Roasted Beetroot, beetroot & anise puree, smoked pecans,
cashew yoghurt

Olive Oil Cured & Smoked Fish, housemade labane, spring onion

Grilled Calamari, carrot cream, sundried tomato powder

Entrée

Fillet of Fish, butter & sage, sautéed leeks, aubergine puree

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

Coffee Mille Feuille, cardamom crème anglaise, chocolate
espresso truffles NIS 18

House Wines

Ruffino, Orvieto Classico, Umbria, Italy 2018

Les Jamelles, Mourvedre Southern France 2016