

Rutenberg Lunch

Monday – Thursday 12:00 – 16:30

Glass of house wine, appetizer & entree NIS 110

Glass of house wine & three appetizers NIS 95

Menu 20.2.2020

Appetizers

Foraged leaves Salad, grapefruit, pumpkin seeds, goat curd from Barkanit dairy

Red Lentil Soup, almond yoghurt, sourdough croutons

Grilled Celeriac, sunflower seed yoghurt, foraged leaves

Jerusalem Artichoke Three Ways

Cabbage, cream, smoked pepper leather

Cured & Smoked Drumfish, housemade labane, green onion, cured radishes

Entrée

Nose to tail Foraged Wild Caught Drumfish Stew, wild beets, spiny dock, onions & yoghurt

Calamari Pasta, olives, tomato, nettles, Kapra sheep cheese (Barkanit dairy)

Slow Roast Nose to Tail Beef breast (Mireh Golan), smoked pepper & freekeh, lima bean puree, mustard (220 gr)

Dessert

Kadaif pastry, pomegranate & rosewater scented mascarpone NIS 25

Chocolate Mousse, crumble, pistachios, strawberry Niepoort Colheita 2000 NIS 25

Coffee Mille Feuille, cardamom crème, chocolate espresso truffles NIS 25

House Wines

Borsao, Chardonnay & Macabeo, Campo de Borja, Spain 2018

Borsao, Granacha, Campo de Borja, Spain 2018