

Appetizers

Lathyrus Marmoratus Salad, sunflower seeds, polenta, aged Manchego from Barkanit dairy **NIS 49**

Jerusalem Artichoke Three Ways **NIS 38**

Grilled Celeriac, sunflower seed yoghurt, foraged greens **NIS 45**

Cabbage, cream, smoked pepper leather **NIS 42**

Potato in Duck Fat, cured lemon, mushroom 'ketchup', zaatar **NIS 44**

Drumfish Carpaccio, apple, ginger, wild mustard flowers **NIS 56**

Charcuterie, fermented beef, (Mireh Golan), duck liver pate, smoked duck breast (Levine Farm) **NIS 61**

Entrees

Stuffed Onions, almond & tomato paste, freekeh, pumpkin chutney **NIS 65**

Grilled Asparagus, garlic cream, confit egg yolk **NIS 68**

Drumfish Stew, wild beets, spiny dock & onions, yoghurt **NIS 110**

Slow Roast Duck Legs,(Levine Farm), cauliflower puree, lemon garlic cream **NIS 98**

Lamb Belly Skewers in Sumac 'Chai Baree' (Mikneh Dekel), celeriac gratin, yoghurt stone **NIS 140**

Smoked Lamb Shank, 'Chai Baree' (Mikneh Dekel), rice with greens, yoghurt sauce **NIS 140**

Slow Roast Nose to Tail Beef Ossobuco, (Meshek Dan), freekeh & dates, lima bean puree, mustard **NIS 120**

Nose to Tail Beef Picanha Steak (Mireh Golan), baked potato, demi-glace **NIS 140**

Choice of three cheeses from Barkanit Dairy

housemade preserve, honeycomb from Ayelet Hashachar, roasted almonds **55 NIS**

Wines by the glass

Borsao, Chardonnay & Macabeo 2018, Spain NIS 29/110

Dr Loosen, Dr L, Riesling 2018, Mosel Germany NIS 32/125

Achat, Roussane viognier Blend, 2017, Israel NIS 42/150

Les Jamelles, Cinsault Rose 2018 Southern France NIS 30/118

Borsao, Granacha 2018 Spain NIS 29/110

Tzora Vineyard, Judean Hills Blend 2018, Israel NIS 45/165