

Rutenberg Lunch

Monday – Thursday 12:00 – 16:30

Glass of house wine, appetizer & entree NIS 120

Glass of house wine & three appetizers NIS 105

Menu 12.3.2020

Appetizers

Foraged Salad, red grapefruit, pumpkin seeds, polenta, goat curd from Barkanit dairy

Stuffed Onions, almond & tomato paste, pumpkin chutney

Beetroot tartar, pumpkin paste, spring onions

Sautéed Foraged Leaves, fermented turmeric tahini

Cabbage, cream, smoked pepper leather

Duck Liver Pate, apple geranium marmalade

Entrée

Drumfish Stew, wild beets, spiny dock & onions, yoghurt

Slow Roast Nose to Tail Beef shoulder (Meshek Dan), Greek fennel & tomato, lima bean puree, mustard

Hamburger, (Meshek Dan), ,Capra cheese from Barkanit dairy, baked potato ,mushroom 'ketchup'.

Dessert NIS 25

Kadaif pastry, pomegranate & rosewater scented mascarpone

maCoffee Mille Feuille, cardamom crème, chocolate espresso truffles

Chocolate Mousse, crumble, pistachios, strawberry NIS 25

House Wines

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

Borsao, Granacha, Campo de Borja, Spain 2018