

September.2023

## Breads & Lechem

### CHALLAH

sumac cream, tomatoes  
10€

### HELDISH

7€

### TARAMA

7€

### FRENAVON

beetroot tahini  
9€

## Starters

### MAISON DAVID'S PLATE

Beef pastrami, veal bacon, beef  
ribs  
23€

### L'IMPERATRICE

Russian potato salad, chips,  
potato foam, caviar  
48€

### LAKERDA "SASHIMI"

lakerda, crème fraiche, dattes  
jaunes, tomates  
24€

### DUDINKA SALAD

Tomatoes, mustard leaves, pickled  
watermelon, horseradish cream  
21€

### FIFTY SHADES OF GREEN

yellowtail tartare, chili, cucumber  
20€

### GRAVE-LAKS

arak, dill, pickled mustard,  
fried capers  
28€

### SELEK-SVEKLA

Roasted beetroots, feta,  
horseradish  
16€

### KAVED KATZUTZ

chicken liver, caramelized onions,  
black pepper  
17€

### HALADIET

Beef cheek terrine,  
chrain  
24€

## Our Little Pockets

### KURDISH LOST IN POLAND

beef, siske, hamusta beurre blanc  
26€

### ABIGAIL'S MANTU

lamb, ayran sauce, pickle relish  
22€

## Mains

### ASHKENAZI MESACHEN

pulled chicken, lachoch, pickled  
carrots  
31€

### SEAFOOD KNEIDALACH

matza balls, lobster, hamud soup, cured  
mussels, shrimps  
38€

### GOULASH + GNOCCHIS = ♥

beef cheek, hungarian paprika,  
parmesan, almonds  
34€

### LIKE A JEWISH WEDDING

potato, emmental & comté cheese,  
caramelized onions, salsa verde  
26€

### AGATHA CHRISTIE

seabass, sabzi, olives & pinenuts,  
yogurt sauce  
36€

## Desserts

### TRADITIONNAL STRUDEL

14€

### SAFTA LEA KOMPOT

14€

### BABKA BENIMOUSSE

17€

### LORIMER ST CHEESECAKE

12€

Floor : Tomer, Arthur, Adèle, Jeff, Jonathan, Aymeric, Josue, Karla, Thomas, Karla, Lisandro, Lamia, Kamilia, Javier, Daniel, Léo, Alexandre, Kosta,  
Nolwenn, Loick, Simon, Timothée, Marion, Bar, Liza, Diana, Laurine, Rev & Rev  
Stewarding : Azonde, Abdul, Arif, Nathu, Noorullah, Ibrahim

Bar : Virgile, Maxime, Michaël, Virgil, Michaël, Leonardo, Emma, Lucie, Aurélien, Jean, Martyna, Nicolas

Kitchen : Itamar, Carlos, Juliana, Isabel, Petra, Ayoub, Mokaddas, Sacha, Karol, Moussou, Mousa, William, Alpha, Hichem, Ana Caroline, Abdoulay,  
Mihai, Paulo

Menu by chef Assaf Granit & Itamar Gargi

Please let our staff know if you have any special dietary requirements, food allergies or food intolerances. Allergen menu available on request.  
Prices are in euros, inclusive of tax and service charge