

February.2024

STARTER + MAIN
or
MAIN + DESSERT
39€

STARTER
+ MAIN
+ DESSERT
47€

Breads & Lechem

CHALLAH

fresh cream & tomatoe
10€

Starter

16€

HERBS SALAD

coriander, parsley, grape, almond,
horseradish cream

KAVED KATZUTZ

chicken liver, caramelized onion,
black pepper

HAIM'S HERRING

herring, pickle, shallot, aneth

MAMALIGA

mushroom & parmesan

LATKES

potatoe, cream cheese, chives

Mains

29€

ENTRECOTE

potatoe, ajika sauce,
mustard
+ 8€

AGATHA CHRISTIE

seabream, sabzi, pinenut & olive,
yogurt sauce
+4€

TSAR SALAD

sucrine salad, kashkaval, crouton,
vodka vinaigrette

PTITIM RISOTTO

spinach & leek, parmesan,
black pepper

Desserts

12€

BENIMOUSSE

STRUDEL

Floor : Tomer, Arthur, Adèle, Adel, Maxime, Karla, Thomas, Lisandro, Alexandre, Nolwenn, Sirine, Chloé, Antoine, Soufiane, Nozanine, Timothée,
Marion, Marwan, Bar, Laurine, Nayara, Rayan, Rev & Rev
Stewarding : Abdul, Arif, Traoré, Boubakar, Abdoulaye, Diallo
Bar : Virgile, Maxime, Virgil, Michaël, Leonardo, Lucie, Aurélien, Jean, Nicolas
Kitchen : Itamar, Marc, Sabhya, Juliana, Isabel, Iftah, Petra, Anastasios, Ayoub, Ali, Sacha, Karol, Moussou, Alpha, Hichem, Abdoulaye, Nathu,
Ousmane, Younus, Raymond, Noorulah, 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