

# Dinner

## Bread

**CHALLAH** 10€  
tahini

## Starters

**SPICY PLATE** 5€  
harissa, zhug, shifka, garlic confit

**YELLOWTAIL CRUDO** 20€  
figs, coriander, olive oil

**VOL AU VENT LANGOUSTINE** 30€  
puff pastry, langoustine, chicken stock

**CHOPPED LIVER** 17€  
cooked and chopped chicken liver, caramelized onions, croutons, pickles

**POLENTA** 14€  
creamy polenta, mushrooms and parmesan

**MOZZA FIGS** 16€  
figs, mozzarella di bufala, rocket salad, green chili

**HERBS SALAD** 16€  
coriander, parsley, grapes, almonds, labneh cheese

**FATAYER** 16€  
libanese fatayer, spinach, goat cheese, sumac, zaatar

**JERUSALEM STYLE VEAL BRAIN** 14€  
tasty sauce made of chicken bones

## Sides

**ROASTED POTATOES** 11€

**STEAMED GREEN BEANS** 9€

**GREEN SALAD** 8€

## Mains

**ROASTED SEABASS** 28€  
green beans and brocolis, beurre blanc yoghurt, olives and pinenuts salsa

**PTITIM RISOTTO** 24€  
Israeli round pasta, peccorino

**PASTA VONGOLE** 26€  
vongole, bacon, celery, butter

**3 WAYS CHICKEN** 32€  
chicken thighs, chicken breast dumplings, chicken stock

**NEW YORK STRIP STEAK** (100g) 14€  
chimichurri sauce and horseradish aioli  
CHOICE: two sides

**PRIME RIB** (100g) 17€  
chimichurri sauce and horseradish aioli  
CHOICE: two sides

## Desserts

**TRADITIONNAL STRUDEL** 12€  
apple, pear, whipped cream

**CHOCOLATE MOUSSE** 12€  
olive oil and sea salt

**SEASONAL SORBET** 12€  
fresh fruits and meringue

**CRACKPIE PISTACCHIO** 13€  
yoghurt mousse

Floor : Arthur, Maxime, Nozanine, Karla, Lisandro, Alexandre, Soufiane, Carlo, Louis, Pierre Alexandre, Marion, Laurine, Sirine  
Kitchen : Itamar, Karol, Isabel, Petra, Ayoub, Ali, Sacha, Hichem, Nathu, Ousmane, Younus, Raymond, Noorulah  
Stewarding : Abdul, Arif, Bine, Boubacar, Diallo / Bar : Virgile, Maxime, Michaël, Léonardo, Julien, Lucie

Menu allergène sur demande. L'abus d'alcool est dangereux pour la santé.

Prix en euros, taxes et services inclus.

Nos viandes proviennent de France, Pologne, Irlande.