



HERBERT SAMUEL

Herzliya

S U M M E R

Cellar Recommendation

Shoresh, Tzora red 2016 72/356

RAW

Salmon New Mexico - tartar, grilled melon, jalapeño jam, cabbage in coriander aioli 46/68

Manga tuna - tuna sashimi, oshinko pickles, lemon miso, wasabi 52/74

Beef tartar - charred onions, wild herbs, potato cracker 56

THE WAY WE LIKE TO START AT HERBERT SAMUEL

Tomatoes Salad 'Herbert Samuel' 38/52

Thai greens - scorching pan, fish sauce, fermented tomato and ginger sauce 38

Elongated eggplant - chargrilled, truffle cream, balsamic, poached egg, smoked salt 42

Fresh Green salad - lettuce mix, fresh pear, yuzu vinaigrette, aromatic cashew 46

HOME MADE PASTA

Potato gnocchi - organic zucchini, basil, eggplant cream, black olive tapanade 48/88

Veal tortellini - veal shoulder slow cooked and shredded, Swiss chard, fresh pasta, natural jus 52/92

Garganelli ragu - handrolled pasta, beef and smoked tomato ragu 98

CATCH OF THE DAY

Fresh anchovy - slightly cured, grilled vegetable salsa, pine nuts and basil cream 16/38

Bouillabaisse - fish soup from Marseille 72

Whole sea bass - herbs stuffing, dwarf peppers, tomatoes with ouzo, kalamata crumble 142

Mediterranean grouper - fillet a la plancha, Swiss chard filled with freekeh, baby leeks, citrus hollandaise 168

BEEF FROM THE GOLAN HEIGHTS

Foie gras and plum chutney 98

"Levin farm" duck breast - Japanese pumpkin cream, miso teriyaki, pineapple chimichurri 112

Fillet of beef - potato confit, baked garlic and brandy pepper sauce 182 | foie gras add 98 NIS

Lamb Chops - lima bean cream, grilled vegetables, green garlic cream 208

Limited Edition

Handmade Sicilian fishermen style spicy picci 98

Beef Château - 500g. fillet of beef, marrow with garlic and parsley, ratte potatoes 360 | foie gras add 98 NIS

Prime Rib - aged for 40 nights, roasted green vegetables, ratte potato with gremolata 62 NIS per 100g.