



HERBERT SAMUEL  
*Herzliya*

## WINTER MENU

### *Cellar Recommendation*

*Shiraz carmel kayumi 2012 208/50*

#### RAW

Japanese caesar - raw salmon belly, young lettuce, omami aioli, wakame Crotones 52/72

Beef tartar - charred onions, wild herbs, potato cracker 64

Red tuna - sashimi, persimmon and ginger vinaigrette, young fennel salsa, charred spring onion oil 58/82

#### THE WAY WE LIKE TO START AT HERBERT SAMUEL

Tomatoes salad 'Herbert Samuel' 42/54

Elongated eggplant - chargrilled, truffle cream, balsamic, poached egg, smoked salt 48

Fresh green salad - lettuce mix, fresh apple, yuzu vinaigrette, aromatic cashew 52

Vitello arrosto - thin slices of roasted veal, cappers and olive oil 64

#### HOME MADE PASTA

Potato gnocchi - organic zucchini, basil, eggplant cream, black olive tapanade 52/98

Veal tortellini - veal shoulder slow cooked and shredded, Swiss chard, fresh pasta, natural jus 58/102

Handmade Sicilian fishermen style spicy picci 104

#### CATCH OF THE DAY

Bouillabaisse - fish soup from Marseille 82

Whole sea bass - braised in white roots casserole, chires oil, green chilli 152

Mediterranean grouper - fillet a la plancha, Swiss chard filled with rice, baby leeks, citrus hollandaise 174

#### BEEF FROM THE GOLAN HEIGHTS

"Levin farm" duck breast - Japanese pumpkin cream, miso teriyaki, pineapple chimichurri 124

Oaxaca Veal spareribs - pineapple barbecue glaze, adobe sauce, salsa verde, fricholes, tortillas 138

Fillet of beef - potato confit, baked garlic and brandy pepper sauce 192 | foie gras add 112 NIS

Lamb Chops - sage rub, grilled vegetables, lima cream, green garlic vinigrette 218

### *Limited Edition*

Foie gras and plum chutney 112

Beef Château - 500g. fillet of beef, marrow with garlic and parsley, ratte potatoes 390 | foie gras add 112 NIS

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