



HERBERT SAMUEL

Herzliya

SPRING

Cellar Recommendation

Wild Carignan Reserve, Recanati 2016 293/69

RAW

Spring time tuna - seared in pepper crust, green almonds, avocado cream, fennel chips, chili 58/82

Beef tartar - marrow vinaigrette, smoked Portobello, cured yolk, crispy Jerusalem artichoke 58/92

Yellowtail - lightly cured, armenian cucumber, basil tahini, chili oil, sumac almonds 62

THE WAY WE LIKE TO START AT HERBERT SAMUEL

Tomato salad 'Herbert Samuel' 42/54

Creamy fennel soup and apple croquette 38

Eggplant New Mexico – eggplant churros, black beans and salsa, kohlrabi lime sauce, tequila jelly 52

Wild mushrooms – roasted, Jerusalem artichoke cream, smoked lamb vinaigrette, poached egg 52

Vitello arrosto - a piedmontese classic in the kosher version 62

HOME MADE PASTA

Potato gnocchi and onion fondue 48/88

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

Handmade Sicilian fishermen style spicy picci 98

CATCH OF THE DAY

Bouillabaisse - fish soup from Marseille 84

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

Mediterranean Grouper - fillet a la plancha, lentils bellini, grilled eggplant, ouzo butter 168

BEEF FROM THE GOLAN HEIGHTS

Foie gras – grilled medallion, French toast, caramelized sour apple 108

Beef Sirloin – peppered steak, smoked sweet potato, smoked sauce, cashew, Salsa verde 138

Fillet of beef - potato confit, pistachio crust, organic beets 186 | foie gras add 98 NIS

Lamb Chops - sage rub, swiss chard and artichoke, bistil, pepper cream, fennel salsa 208

Limited Edition

Tuna steak – Korean barbecue sauce, spicy peanut tahini, fresh cucumber salad, sticky rice 152

Beef Château - 500g. Fillet of beef, marrow with garlic and parsley, ratte potatoes 380 | foie gras add 98 NIS

Prime Rib - Aged for 40 nights, roasted organic green vegetables, ratte potato and gremolata 58 NIS per 100g