



HERBERT SAMUEL

*Herzliya*

## SUMMER

### *Cellar Recommendation*

*Wild Carignan Reserve, Recanati 2016 293/69*

#### RAW

- 'Faloodeh' yellowtail – raw fish, almond and rose petals syrup, sour apples, bean noodles 42/76
- Red tuna - thinly sliced, ginger marinated watermelon, wasabi vinaigrette, basil seeds 58/82
- Beef tartar - chopped on the knife, bone marrow, fresh herbs, grilled onion, bagel 86

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

- Tomato salad 'Herbert Samuel' 42/54
- Apricot – cold soup, roasted apricot, kohlrabi, celery root sour cream 36
- Eggplant New Mexico - eggplant churros, black beans and salsa, coriander and lime sauce, tequila jelly 52
- Asparagus - grilled, almond and apples 'not cheese', mushroom and truffle cream, balsamic, breadcrumbs 58
- Vitello arrosto - a piedmontese classic in the kosher version 62

#### HOME MADE PASTA

- Pulled lamb - baked saffron dumplings, red tahini 26 per unit
- Potato gnocchi - onion fondue, sautéed onions, toasted walnuts 48/88
- Picci – Hand rolled pasta, a lot of chili, pan fried fish chunks, breadcrumbs and bottarga 98

#### CATCH OF THE DAY

- Bouillabaisse - fish soup from Marseille 84
- Tuna steak – Korean barbecue sauce, spicy peanut tahini, fresh cucumber salad, sticky rice 152
- Whole sea bass - Potato and herbs stuffing, lentils and secret spices casserole 152
- Mediterranean Grouper - pine nut and fresh za'atar sauce, seared gnocchi, fermented habanero, smoked salt 168

#### BEEF FROM THE GOLAN HEIGHTS

- Sirloin – peppered steak, sesame crust, sweet potato, bakchoy and shitaki, smokey plum sauce 136
- Veal chop - 'Silk road' cherry sauce, whipped corn cream 142
- Fillet of beef - potato and sage puree, wine stained beef sauce, grilled oyster mushroom 186 | foie gras add 98 NIS
- Lamb Chops - roasted in sage, freekeh and baby leeks, black herbs cream, fermented lemon 208

### *Limited Edition*

- Foie gras - grilled medallion, blackcurrant sauce, rosemary caramelized hazelnuts, toasted challah 108
- 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