



HERBERT SAMUEL

Herzliya

SUMMER

Cellar Recommendation

Landsman Zinfandel, Covenant, 2016 315/72

RAW

Salted fish – yellowtail brined for 7 night, charcole roasted colorabi, pangrattato 34/62

Yellowtail & grapes – raw fish, almond and grapes milk, kalamata, roasted peanuts, fresh za'atar 42/76

Red tuna - thinly sliced, ginger marinated watermelon, wasabi vinaigrette, basil seeds 58/82

Beef fillet – carpaccio, dates vinegar, cured yolk, chargrilled toast, urugula and onions 48/74

THE WAY WE LIKE TO START AT HERBERT SAMUEL

Tomato salad 'Herbert Samuel' 42/54

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 64

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 – chicken jus, butternut squash cream, grilled pumpkin, brazil nut, pumpkin seeds oil 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

Whole branzino 'acqua pazza' 152

Wild sea bass - pine nut and fresh za'atar sauce, seared gnocchi, fermented habanero, smoked salt 148

Tuna steak - Korean barbecue sauce, spicy peanut tahini, fresh cucumber salad, sticky rice 154

BEEF FROM THE GOLAN HEIGHTS

Sirloin - peppered steak, sesame crust, sweet potato, smokey plum sauce, black garlic, plums marmalade 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 106

Lamb Chops - roasted in sage, freekeh and baby leeks, black herbs cream, fermented lemon 208

Limited Edition

Veal sweetbread – chargrilled, dwarf peppers, scorched spices, rice cream 68

Foie gras - grilled medallion, blackcurrant sauce, rosemary caramelized hazelnuts, toasted challah 122

Beef Château - 500g. Fillet of beef, marrow with garlic and parsley, ratte potatoes 380 | foie gras add 106 NIS

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