



HERBERT SAMUEL

*Herzliya*

## LUNCH MENU

**-125-**

### APPETIZERS TO SHARE

- Focaccia - Caramel & Spices
- Smoked eggplants tahini
- Plate of hot peppers
- Spiced olives and garlic confit
- Tomato salad 'Herbert Samuel'
- Mesabaha - Lima bean cream, raw zucchini, peperonata
- Tuna tartar - fresh & baked kohlrabi kohlrabi
- Heirloom eggplant – truffle cream, pangratato

### ENTREES FOR CHOICE

- Potato gnocchi - butternut squash cream, roasted chestnuts with sage, snow peas, amaretto
- Picci carbonara - hand rolled pasta, lots of black pepper, smoked veal ( add 10 NIS )
- Sea bream - fillet a la plancha, warm salad of roasted peppers, garlic and capers, potatoes, tahini
- Whole Branzino - roasted, fish bullion, Jerusalem artichoke soffritto, young zucchini ( add 20 NIS)
- Chicken "supreme" – breast and wing, organic carrots and peas, red wine jus
- Herbert burger - chopped entrecoté, brioche, smoky mustard sauce, roots chips, sage purée
- Steak & Egg- peppered sirloin, poached egg, demi glas, crispy ratte potato ( add 20 NIS)

### *Special Edition*

- Lamb Chops - dry herbs rub, Jerusalem artichoke and leek terrine, garlic and spinach cream 212
- Prime rib - aged for 40 nights, green vegetables, ratte potato and gremolata 62 NIS per 100g.

**All prices are shown in dollars on the final check, payment is only in NIS**