



HERBERT SAMUEL

*Herzliya*

## SPRING

Passover bread and olives 19 | Plate of hot peppers 15 | green pine nuts tahini 15

### *Cellar Recommendation*

*Herbert Samuel, Tulip 245/58*

*Herbert Samuel White, MAIA 189/48*

#### RAW AND MORE

Yellowtail – thinly sliced, bold orange, avocado, fresh herbs, red chilli 66

Spring colors tartar – raw tuna, baked colorabi and almonds salsa, green almonds, orange zest 58/82

Beef fillet – chopped, toasted bread, grilled onion, chili, roasted cauliflower, herbs, smoked aioli 48/74

Spanish mackerel – cured for 7 nights, potato salad 36/52

#### FROM THE MARKET

Tomato salad 'Herbert Samuel' 42/54

Cauliflower – roasted, cauliflower cream, sorrel leaves, smoked veal vinaigrette 56

'Not cheese' – from almonds and apples, fresh leaves, citrus, date vinaigrette 66

Jerusalem artichoke and chestnut soup 36

#### CATCH OF THE DAY

Bouillabaisse – fish soup from Marseille scented with anise 84

Wild sea bass – fillet a la plancha, zucchini cream, hot green vegetables and purple potato salad, pistachio 145

Whole Branzino – stuffed with green herbs tapenade, dwarf peppers in ouzo, Kalamata crumble 156

#### CUTS OF MEAT

Duck breast - grilled, cashew and tomato cream, glazed sweet potato in honey and spices, raw Buk choy 136

Steak & Egg - sirloin on hot steel, poached egg, fries, pepper and brandy sauce 152

Fillet of beef - potato and sage puree, marrow, roasted iringi mushroom, garlic and parsley, demi glas 186

### *Limited Edition*

Cabbage and lamb lasagna – layers of cabbage and slow cooked shredded lamb, cauliflower cream 54

Lamb Chops - dry herbs rub, potatoes and leek terrine, grilled young leek, garlic and spinach cream, lamb stock 212

Prime Rib - aged for 40 nights, roasted organic 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**