



HERBERT SAMUEL

*Herzliya*

## SUMMER

Smoked eggplants tahini 15 | Fresh bread and olives 19 | Plate of hot peppers 15

### *Cellar Recommendation*

***Herbert Samuel, Tulip 208/50***

***Herbert Samuel White, MAIA 189/48***

#### **RAW AND MORE**

Yellowtail – thinly sliced, pineapple, avocado, fresh herbs, jalapeño jam 48/66

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

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

#### **FROM THE MARKET**

Tomato salad 'Herbert Samuel' 42/54

Cole crops – steamed and grilled, cauliflower cream, roasted brioche, lemon and sage vinaigrette, poached egg 56

'Not cheese' – from almonds and apples, roasted nectarine, arugula, nectarine chutney 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**

Carbonara - smoked veal, fresh pasta, lots of black pepper, spinach 98

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

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

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

### *Limited Edition*

Mediterranean Grouper - fillet on the plancha, artichoke, potatoes, roasted nectarine, black fish stock 162

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**