



HERBERT SAMUEL

Herzliya

WINTER MENU

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 sashimi – Ponzu & citrus, Yuzu aioli, chili, grapefruit 52/76

Spring colors tartar - raw tuna, almond & baked kohlrabi salsa, fikus, lemon zest 58/82

Kibbeh Nayeh - chopped beef fillet, bulgur, herbs, 'Jordan Land' tahini 48/74

FROM THE MARKET

Tomato salad 'Herbert Samuel' 42/54

Sabih - chargrilled eggplant, roasted tomato, soft-boiled egg, red tahini, crunchy chickpeas, Sourdough bread twill 48

'Not cheese' - from almonds and apples, roasted plum, arugula, plum chutney 66

Winter salad - lettuce, endive, colored carrots, persimmon, citrus & basil vinaigrette, almond twill 56

Orange - velvety soup of roasted carrot and pumpkin, red curry, coriander, basil 42

CATCH OF THE DAY

Fishermen Gnocchi - homemade, Kalamata olives, cherry tomatoes, zucchini, chili, fish stock, Pernod 98

Wild sea bass - fillet à la plancha, tomato & smoked eggplant risotto, pickled lemon, roasted pepper cream 145

Whole Branzino - á la plancha, caramelized soy sauce, ginger, Jasmine rice, chili 167

CUTS OF MEAT

Duck Breast - Granny Smith apple cream, organic beetroot, Charoset, celery & apple salad 136

Steak & Egg - Sirloin on hot steel, poached egg, Rata chips, pepper & brandy sauce 152

Fillet of beef - potato purée, bone marrow, roasted King trumpet mushroom, garlic and parsley, demi-glace 186

Lamb Chops – freekeh, root vegetables, black onion cream, demi-glace 236

Limited Edition

Japanese asparagus - leek and fennel cream, forest mushroom crumble, poached egg 68

Mediterranean Grouper - fillet à la plancha, cherry tomato cream, chili, greens 178

Prime Rib – aged for 40 nights, roasted organic green vegetables, ratte potato and gremolata 68 NIS per 100g

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