



HERBERT SAMUEL

Herzliya

SUMMER

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

RAW AND MORE

Yellowtail Sashimi – crunchy vegies, yellow cherry tomato cream, pistacchio crumble 52/76

Spring flavors tartar – red tuna, pineapple, Armenian cucumber, lemon aioli, crispy quinoa 58/82

Beef tartare – fillet, brioche, egg yolk, mustard aioli, horseradish leaves, mizuna, capers, gherkins 74

FROM THE MARKET

Tomato salad 'Herbert Samuel' 42/54

Crispy Sabiha – tahini amba, chickpeas, roasted eggplant, tomato salsa, semi-soft egg 48

'Not Cheese' – from beets, almonds and apples, lettuce, caramelized pears 66

Colorful Salad - Tamarindi, lettuce, sweet potato, cucumber, endive, apricots, spinach, roasted almonds 56

Tomato – velvety soup, roasted tomatoes, roasted peppers, basil and oregano 42

CATCH OF THE DAY

Wild sea bass - fillet á la plancha, primavera vegetables, cauliflower cream 145

Whole Branzino – stone oven, fennel confit, swiss chard, white stock, spicy tomato salsa 186

Mediterranean Grouper - fillet, orange curry cream, tomatoes, eggplant, pineapple, peanuts, jasmine rice 178

CUTS OF MEAT

Goose Breast - Spiced pumpkin, bok choy, orange gastrique, Carrot & coconut cream, chili, fresh salad 136

Sirloin steak - á la plancha, pan-seared mushrooms, duxelle, green cream, forest mushroom crumble 152

Fillet of beef - potato purée, bone marrow, roasted winter roots, garlic and parsley, demi-glace 186

Limited Edition

Jerusalem Artichoke - confit, white root cream, mushroom and chestnut crumble, poached egg 68

Red Gnocchi – homemade, spinach, broccoli, poached egg, beet roots chips 98

Lamb Chops – Golan Heights, lamb & root vegetables pastilla, white eggplant cream, lamb demi-glace 236

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

THE RITZ-CARLTON, HERZLIYA

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