PRIVATE room breakfast menu

From the kitchen of Chef Barak Aharoni



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| All dishes are served in multiples to the center of the table. **SAVOURY BAKED GOODS**An assortment of freshly baked artisan breads & brioche Spinach & cheese filo pastry loafCheese filo pastry loaf**CHEF’S SELECTIONS** Cherry tomato, Kalamata olive & radish saladChef’s seasonal sliced saladNorwegian smoked salmon slicesLabaneh Hard goat’s cheeseMediterranean olive selection**EGG DISHES**Eggs Benedict(with bacon) or Eggs Florentine(with spinach) or Eggs Royal (with smoked salmon)Traditional shakshuka (served in iron pans)Scrambled free-range eggs**SWEET DISHES & BAKED GOODS**Fresh seasonal fruit plattersBrownies**BEVERAGES**Freshly squeezed orange and carrot juicePots of filter coffee and tea selectionAcqua Panna & San Pellegrinoprice: 145 nis + vat per person (boardroom&PDR)price: 240 nis + vat per person (conservatory&tower garden) |