

PRIVATE ROOM BREAKFAST MENU

FROM THE KITCHEN OF CHEF BARAK AHARONI



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 loaf

Cheese filo pastry loaf

CHEF'S SELECTIONS

Cherry tomato, Kalamata olive & radish salad

Chef's seasonal sliced salad

Norwegian smoked salmon slices

Labaneh

Hard goat's cheese

Mediterranean 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 platters

Brownies

BEVERAGES

Freshly squeezed orange and carrot juice

Pots of filter coffee and tea selection

Acqua Panna & San Pellegrino

PRICE: 145 NIS + VAT PER PERSON (BOARDROOM&PDR)

PRICE: 240 NIS + VAT PER PERSON (CONSERVATORY&TOWER GARDEN)