

PRIVATE ROOM LUNCH MENU

FROM THE KITCHEN OF CHEF BARAK AHARONI



APPETIZERS

A selection of Chef Barak Aharoni's seasonal appetizers

Fresh Rye bread baskets served with olive oil

MAIN DISHES (Individual Selection)

Beef fillet with grilled onion & aromatic peppery jus

Catch of the day, served with cherry tomatoes, Kalamata olives & oregano

Grilled chicken with preserved lemon, rosemary, Kalamata olives & kale

Seasonal risotto & Parmesan

SIDE DISHES

Green salad

Pomme purée

French fries

DESSERTS

(Please choose two of them)

Chocolate nemesis

Lemon pie

Barak's bread pudding

Panna cotta

BEVERAGES

Acqua Panna & San Pellegrino

Pots of filter coffee & tea selection

PRICE: 250 NIS + VAT PER PERSON (BOARDROOM&PDR)

PRICE: 350 NIS + VAT PER PERSON (CONSERVATORY&TOWER GARDEN)

** SUNDAY-THURSDAY