



HERBERT SAMUEL

Herzliya

SPRING

Cellar Recommendation

PETIT VERDOT YARDEN, GOLAN HEIGHTS WINERY, 2013 – 265

RAW

Salmon Tartare - chopped salmon, green apple, wasabi and yuzu, fennel vinaigrette 42/62

Beef Tartar "NY deli" – rye bread, spicy beetroot ketchup, potato crisp 42/68

Red Tuna crudo – green tomato salsa, raw fennel, fresh herbs cream 44/66

THE WAY WE LIKE TO START AT HERBERT SAMUEL

Tomatoes Salad 'Herbert Samuel' 38/52

Organic beets - roasted, seasoned oil, chestnut cream, strawberry vinegar 46

White Cauliflower - roasted, smoky vinaigrette, cauliflower cream, cauliflower crunch 46/62

Greens and apples - sour apples, andive, silky lettuce, pepper vinaigrette and smoked almonds 46

HOME MADE PASTA

Tortellini Galilee - fire scorched eggplant, pine nuts, oregano, almond tahini paste 58

Veal ragu - slow cooked veal, smoked tomatoes and fresh pappardelle 92

Potato Gnocchi - Italian mushrooms and truffles, asparagus and roasted almonds 58/88

CATCH OF THE DAY

Whole sea bass - herbs stuffing, dwarf peppers, tomatoes with ouzo 146

Mediterranean Wild Sea Bass - grilled fillet, root vegetables mash, thyme cream, habanero 152

Tuna - scorching iron, rice cake, miso and honey sauce 162

BEEF FROM THE GOLAN HEIGHTS

Lamb Slider - pulled lamb shoulder, barbecue sauce, corn bun, potato wedges 98

Veal Spareribs - long roast with Korean BBQ sauce, sticky rice and kimchi 144

Sirloin steak - wood fire potatoes, onion cream, maple and apples sauce 152

Fillet of Beef - forest mushrooms, potato and sage purée 176

Limited Edition

Crispy Beef - crunchy rice, soy and hibiscus vinaigrette 58

Lamb Chops - Jerusalem artichoke and fennel, fennel milk and overnight stock 208

"Beef Château" - a cut for two, marrow with garlic and parsley, mountain herbs mustard 360

Prime Rib - aged for 40 nights, roasted green vegetables, ratte potato with gremolata 62 per 100 gr.