



HERBERT SAMUEL

*Herzliya*

## WINTER MENU

### *Cellar Recommendation*

**CARMEL LIMITED EDITION, CARMEL WINERY 2012 75/290**

#### RAW

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

Beef Tartar "santa fe" - crispy onion ring, egg yolk confit, addictive chipotle sauce 62

Little tuna Sashimi - black magic sauce, wakame salad 44/66

Yellow Tail - tomato salsa, raw artichoke, fresh herbs cream 42/62

#### THE WAY WE LIKE TO START AT HERBERT SAMUEL

Tomatoes Salad 'Herbert Samuel' 38/52

Artichoke barigoule - seared, remoulade roasted peppers and pangrattato 36\48

Forest Mushrooms - creamy soup, chives oil, oregano croutons 42

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 88

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

Picci - rustic pasta, artichoke and swiss chard casserole, Kalamata olives, Yellow Tail 92

#### CATCH OF THE DAY

Whole sea bass - winter herbs stuffing, white wine sauce, pumpkin rotolo 158

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

Little tuna - scorching iron, rice cake, miso and honey sauce 162

#### BEEF FROM THE GOLAN HEIGHTS

Veal sweetbreads and charred onions - crispy lumpia wrapper, almond tahini, harissa 58

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

Fillet of Beef - forest mushrooms, potato and sage purée 172

Veal Spareribs - long roast with korean BBQ sauce, sticky rice and kimchi 136

### *Limited Edition*

Lamb Chops - Jerusalem artichoke and fennel, fennel milk and overnight stock 194

"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.