



HERBERT SAMUEL
Herzliya

LUNCH MENU

Wine and Alcohol

MARE RED, MAIA WINERY, 2014 36\165

BLEND 3, RECANATI WINERY ,2016 39\175



Lunch includes: Bread basket, first & main course

APPETIZERS FOR CHOICE

Tomato Salad 'Herbert Samuel'

Eggplant's Heart - black eggplant cream, pepper harissa, hummus crunch and soft boiled egg

Greens Almonds - anchovy Ortiz, crunchy lettuce, almonds tahini

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

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

Red Tuna crudo - green tomato salsa, raw fennel, fresh herbs cream (add 10 NIS)

Zucchini bahji - zucchini and masala fritters, lime and coriander chutney

ENTREES FOR CHOICE

Potato Gnocchi eryngii mushrooms, green vegetables, salsa verde and leek cream

Salmon Fillet - roasted, sweet potato purée and herbs cream, teriyaki miso

Sea-Bream Fillet - crispy polenta, fava cream (add 10 NIS)

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

Breast on the Bone - chicken suprême, vichyssoise cream, root vegetable rösti

Beef Burger - entrecôte, smoked maple apple sauce, crispy onion rings

Chana masala lamb - kabab, chickpeas with garam masala, eggplant chutney (add 15 NIS)

Special Edition

Skewered Beef - forest mushrooms potato and sage puree 156

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

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

Smoked eggplants tahini 15NIS