

April.2024

Breads & Lechem

CHALLAH

fresh cream, tomatoe
10€

NOT FOR ASHKENAZI

PLATE
7€

FRENAVON

beetroot tahini
9€

Starters

HAIM'S HERRING

herring, pickle, shallot, aneth
16€

TARAMA

assortment of tarama, burned challah
& tomatoes
23€

MAMALIGA

mushroom & parmesan
19€

KAVED KATZUTZ

chicken liver, caramelized onion,
black pepper
18€

SELEK-SVEKLA

roasted beetroot, feta
16€

HERBS SALAD

coriander, parsley, grappe, almond,
horseradish cream
17€

GRAVE-LAKS

salmon, arak, dill, pickled mustard
28€/38€

Mains

POTATOES PIEROGI

potatoes, cottage cheese,
caramelized onion, black pepper
26€

AGATHA CHRISTIE

seabream, sabzi, pinenut & olive,
yogurt sauce
36€

SCHNITZEL

chicken schnitzel, fermented cabbage,
potatoes, mustard
32€

PTITIM RISOTTO

spinach & leek, beetroot leave,
parmesan, black pepper
27€

CALAMARY

calamary, chicken demi-glace,
chickpeas, shifka pepper
34€

PRIME RIB

Salers beef by the weight, two sides of your
choice, ajika sauce, horseradish aioli
17€/100g

ENTRECÔTE

300g Salers beef, potatoes, green beans,
ajika
47€

NY STEAK

Salers beef by the weight, two sides of your
choice, ajika sauce, horseradish aioli
13€/100g

Sides

POTATOES

11€

GREEN BEANS

9€

GREEN SALAD

8€

OLIVIA SALAD

11€

Desserts

TRADITIONNAL STRUDEL

14€

BENIMOUSSE

14€

PETROUSHKA

16€

LORIMER ST CHEESECAKE

16€

Floor : Tomer, Arthur, Adèle, Adel, Maxime, Karla, Thomas, Lisandro, Alexandre, Nolwenn, Chloé, Antoine, Soufiane, Nozanine, Timothée, Marion,
Marwan, Laurine, Rev & Rev
Stewarding : Abdul, Arif, Traoré, Boubakar, Diallo
Bar : Virgile, Maxime, Virgil, Michaël, Leonardo, Lucie, Nicolas
Kitchen : Itamar, Sabhya, Karol, Isabel, Petra, Ayoub, Ali, Sacha, Hichem, Abdoulaye, Juliana, Nathu, Ousmane, Raymond, Noorulah, Cyril, Paulo

Menu by chef Assaf Granit & Itamar Gargi

Please let our staff know if you have any special dietary requirements, food allergies or food intolerances. Allergen menu available on request.
Prices are in euros, inclusive of tax and service charge