

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€

SELEK-SVEKLA

roasted beetroot, feta
16€

MAMALIGA

mushroom & parmesan
19€

KAVED KATZUTZ

*chicken liver, caramelized onion,
black pepper*
17€

TARAMA

burned challah & tomatoe
21€

HERBS SALAD

*coriander, parsley, grappe, almond,
horseradish cream*
15€

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*
29€

PTITIM RISOTTO

*spinach & leek, beetroot leave,
parmesan, black pepper*
24€

CALAMARY

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

ENTRECÔTE

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

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, Aurélien, Jean, 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