

April.2024

STARTER + MAIN  
or  
MAIN + DESSERT  
39€

STARTER  
+ MAIN  
+ DESSERT  
47€

## Breads & Lechem

### CHALLAH

fresh cream & tomatoe  
10€

## Starter

16€

### HERBS SALAD

coriander, parsley, grape, almond,  
horseradish cream

### KAVED KATZUTZ

chicken liver, caramelized onion,  
black pepper

### HAIM'S HERRING

herring, pickle, shallot, aneth

### MAMALIGA

mushroom & parmesan

### LATKES

potatoe, cream cheese, chives

## Mains

29€

### BEEF BIGOS

beef short ribs, polish  
sauerkraut, scmaltz potatoes  
+ 8€

### AGATHA CHRISTIE

seabream, sabzi, pinenut & olive,  
yogurt sauce  
+4€

### TSAR SALAD

sucrine salad, kashkaval, crouton,  
vodka vinaigrette

### PTITIM RISOTTO

spinach & leek, parmesan,  
black pepper

### BORSCHT

beetroots, carrots, cream cheese,  
borscht soup

## Desserts

12€

### BENIMOUSSE

### STRUDEL

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