



LATE BREAKFAST MENU

MUESLI AND FRUIT	42	FRENCH FRIES	42
Large bowl of traditional Bircher Muesli, accompanied by sliced seasonal fruit and nuts		Shoestring fries served with ketchup and garlic aioli Hot cheddar cheese dip	
EGG ROYAL	55	MARINATED NORWEGIAN SALMON	48
2 poached eggs on brioche toast, smoked salmon, Topped with Hollandaise		2 Butter croissant, cream cheese, beetroot, Spicy mustard dill aioli	
EGG FLORENTINE	55	SPICY TOMATO & PEPPER FOAM SOUP (V)	48
2 poached eggs on brioche toast, creamed spinach, Topped with Hollandaise		Elaborated with coconut cream, baby herbs, garlic bread	
CONTINENTAL BREAKFAST	85	WILD MUSHROOM BISQUE	52
Butter croissant, Danish pastries, breakfast rolls Butter honey, jam, sliced seasonal fruit, fresh juice Hot beverage of your choice		Creamy mushroom bisque, topped with truffle foam Sautéed mushroom, garlic bread	
ISRAELI BREAKFAST	135	HUMUS & FALAFEL (V)	65
Shakshuka, Pita bread, Humus and tahini with marinated olives, Zfatit cheese, cream cheese, tuna salad, Israeli vegetable salad, Sliced seasonal fruit, fresh juice & a hot beverage of your choice		Creamy humus, homemade tahini, hot chick peas Skhug, Extra virgin Olive oil, served with warm pita bread	

MARKET GOODS

SEA FISH CEVICHE	70	BURRATA & CHERRY TOMATO MEDLEY	78
Finely chopped sea fish, red onion, hot chili peppers, Mixed with Asian spices, toasted sesame garlic crostini		Creamy Burrata served on Cherry tomato medley, red onion, radish and herbs. Seasoned with extra virgin olive oil and a squeeze of lemon juice	
CAESAR SALAD	78	BEETROOT AND CHEESE	85
Romaine lettuce, parmesan, anchovies and garlic croutons, topped with Caesar dressing and cherry tomatoes		Slow cooked beets, leafy greens, oranges and walnuts, Topped with blue cheese and Mandarin dressing,	



• HOUSE FAVOURITES

VEGAN CURRY 85
Tofu and fresh vegetables in spicy coconut curry sauce
Cherry tomatoes and wild mushrooms, steamed rice, crisp twill

FISH AND CHIPS 90
Fillet of red Mullet (barbunia) in crisp dough
French fries and spicy garlic aioli

FISH CURRY 95
Sea fish and fresh vegetables in spicy coconut curry sauce, Cherry tomatoes and wild mushrooms, steamed rice, crisp twill

• FROM THE SEA

PAN SEARED SALMON FILLET 135
Served with sautéed vegetable noodles, Asian sauce

SEA BREAM FILLET 135
Baked Sea bream fillet, mushroom risotto,
Sautéed mushroom, herbs and pesto oil

• PASTA & GRAINS

WILD MUSHROOM RISOTTO** 85
Champignon, Portobello, Shimeji and trumpet mushroom, Grana Padano

RISOTTO VEGAN ** 85
Mushroom, artichoke, tomatoes, fresh vegetables, olive oil and garlic, Herbs and light tomato sauce

PASTA PENNE "FUNGHI" ** 90
Served with cream sauce, topped with truffle scented mushrooms, Grana Padano

SPAGHETTI "NAPOLITANA" ** 90
Served with a tangy tomato sauce seasoned with herbs the Italian way, Grana Padano

PASTA PENNE "MEDITERRANE" ** 95
Artichoke, tomatoes, fresh vegetables, olive oil and garlic,
Olives and light tomato sauce, Grana Padano

**Can also be served gluten free

STONE OVEN

CLASSIC PIZZA MARGHERITA WITH A "TWIST" 85
Tomato sauce, basil leaves, olive oil, mozzarella, Soft Mozzarella with pesto

BAUHAUS 'BIANCA' 90
Cream cheese, Mozzarella, Parmesan
Artichoke, Zucchini, broccoli, garlic confit,

FUNGI 90
Tomato sauce, wild mushroom mélange, Mozzarella, truffle scented cream cheese, Arugula

PIZZA 'BURRATA' 95
Fresh tomato sauce, olive oil, herbs, cherry tomatoes topped with Burrata, sprinkled with pine seeds and balsamic vinegar reduction, arugula