## STARTERS

ORIENTAL MEZZE 90
Hummus, Tabbouleh, smoked Mutable, zucchini with yogurt, cumin potatoes, pickles V

HOT MEZZE 110
Fried Halloumi cheese, meat Sfiha, Falafel, Kubbeh, Sujuk with tomato, and potato cigar

SHUSHBARAK 85
Home-made beef dumplings served with smoked paprika tahini, crispy leek,
olive oil, mint and roasted garlic

HUMMUS WITH SPICED LAMB MEAT 95
Caramelized red onion, sumac and pine nuts GF

SESAME RED TUNA TARTAR 120
with scallion, cucumber, fried rice paper, spicy mayonnaise and nigella seeds
Served with a micro greens salad

## SOUPS

ADAS SOUP 50
Red lentil soup, with cumin, served with relishes V GF

CREAMY SHRIMP & CORN SOUP 65

MINESTRONE SOUP 50
(add crispy Tofu +10) Ⓥ GF

## SALADS

CAESAR SALAD 60
Romaine lettuce, anchovies, croutons and Parmesan cheese
(Add chicken +20, bacon +25, smoked salmon+ 30, shrimps +35)

GARDEN SALAD 65
Red lettuce, Belgian endive, arugula, shaved fennel, shaved Parmesan

SMOKED ROAST BEETROOT & PUMPKIN SALAD 80
with herb Ricotta cheese, cranberry, red onion and sunflower seeds V

SAUTÉED OCTOPUS SALAD 110
Octopus sautéed with herbs, balsamic, garlic and lemon
Served with a tomato salad and ginger vinaigrette

V = vegetarian  Ⓥ = vegan  GF = gluten free

## MAINS

AMERICAN COLONY BEEFBURGER 90
with coleslaw, onion rings and French fries
(add cheese +10, bacon +15, mushroom +10, seared goose liver +40)

SPAGHETTI 90
Bolognaise +35, pesto +20, chili and garlic +15

HONEY, MUSTARD & GARLIC CHICKEN BREAST 110
with carrot and baby spinach risotto and caramelized walnut GF

WIENER SCHNITZEL 160
Golden-fried breaded veal, with French fries and green salad

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GRILLED ASPARAGUS 80
with sweet potato Rosti, poached egg and black truffle oil V GF

BEETROOT GNOCCHI 90
with arugula pesto, ash goat cheese and roast pistachio V

MAHASHI 110
Stuffed zucchini, eggplant and vine-leaves
with herbed rice, raisins, pine nuts in light tomato and mint sauce GF

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MUSSAKHAN 130
Grilled half chicken with roasted onions and pine nuts
Served on local taboon bread

ALI NAZIK LAMB KEBAB 135
with smoked eggplant, minted yogurt, toasted pine nuts

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GRILLED PRIME BEEF FILLET 180
Mushroom and asparagus ragout, dill and lemon roasted baby potato
Cream of mushroom or cream of peppercorn sauce GF
(add seared goose liver +40)

BEEF ENTRICOTE CAFÉ DE PARIS 300g 220
with mashed potato and oyster mushrooms

GRILLED LAMB CHOPS 185
with chickpeas, black truffle, and sautéed vegetables

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BLACK MUSSEL PAPPARDELLE 135
Cooked in white wine, with peperoncino, fresh tomato, black garlic, lemon and chives

SHRIMP DIAVLO 155
with Basmati rice GF

CATCH OF THE DAY 165
Please ask your waiter

In our East House garden, we grow organic pomegranates, persimmons, Seville oranges, olives, aubergine, kale, quinces, spinach, several kinds of mint, zaatar, lemon grass, basil, thyme, chives, bay, sage, hyssop, coriander, parsley, rosemary and chilli peppers.

These home-grown organic herbs, fruits & vegetables are used daily by our chefs in the food we serve.

GAUER HOTELS
*Switzerland*

SMALL LUXURY HOTELS OF THE WORLD

All prices are in NIS. Foreign guests paying through their hotel bills are exempt from paying VAT.