

November.2023

Breads & Lechem

CHALLAH
fresh cream, tomatoes
10€

HELDISH
7€

FRENAVON
beetroot tahini
9€

Starters

MAMLIGA
mushroom & parmesan
19€

KAVED KATZUTZ
*chicken liver, caramelized onions,
black pepper*
17€

HAIM'S HERRING
herring, pickles, shallots, dill
16€

HERBS SALAD
*mix of herbs, grappes, horseradish
cream*
15€

TARAMA
ground tomatoes, olive oil
14€

GRAVE-LAKS
*arak, dill, pickled mustard,
fried capers*
28€

SELEK-SVEKLA
*Roasted beetroots, feta,
horseradish*
16€

Our Little Pockets

KURDISH LOST IN POLAND
beef, beurre blanc amba
26€

ABIGAIL'S MANTU
lamb, ayran sauce, pickled relish
22€

Mains

ASHKENAZI MESACHEN
*pulled chicken, lachoch, pickled
carrots*
31€

SEAFOOD KNEIDALACH
*matza balls, lobster, hamud soup, cured
mussels, shrimps*
38€

GOULASH + GNOCCHIS = ♥
*beef cheek, hungarian paprika,
parmesan, almonds*
34€

LIKE A JEWISH WEDDING
*potato,
caramelized onions, salsa verde*
26€

AGATHA CHRISTIE
*seabream, sabzi, olives & pinenuts,
yogurt sauce*
36€

Desserts

TRADITIONNAL STRUDEL
14€

SAFTA LEA KOMPOT
14€

LORIMER ST CHEESECAKE
12€

BENIMOUSSE
14€

Floor : Tomer, Arthur, Adèle, Jonathan, Aymeric, Josue, Karla, Thomas, Karla, Lisandro, Lamia, Javier, Alexandre, Kosta, Nolwenn, Zine-Eddine, Sirine, Noémie, Maxime, Timothée, Marion, Bar, Diana, Laurine, Rev & Rev
Stewarding : Azonde, Abdul, Arif, Nathu, Noorullah, Ibrahim
Bar : Virgile, Maxime, Virgil, Michaël, Leonardo, Emma, Lucie, Aurélien, Jean, Martyna, Nicolas
Kitchen : Itamar, Sabhya, Juliana, Isabel, Petra, Anastasios, Jay, Ayoub, Ali, Sacha, Karol, Moussou, William, Alpha, Hichem, Ana Caroline, Abdoulay, Nathu, Mihai, 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