

# P E R E H

## LUNCH MENU

### APPERRIZERS

Sourdough bread and butter 25 NIS

Leaf salad, roasted peach, mozzarella, hazelnuts and mustard vinaigrette 52 NIS

Fish carpaccio, apricot chilli salsa, louisa oil, and pistachios 68 NIS

Fennel salad, arugula, cucumber, date vinaigrette and toasted almonds

56 NIS (extra chicken 15 NIS)

### Main courses

Roasted eggplant pasta, zaatar, butter, white wine, and basil oil 82 NIS

Trout fillet, chard stew, mango yogurt, and roasted almonds 92 NIS

,gram hamburger, onion, tomato, leaves, pickles, caramelized onion 220

Addition of potato slices/leaf salad 72 NIS

Steak and egg- sirloin, roasted zucchini and honey and mustard sauce 109 NIS

### Desserts

Jerusalem artichoke brula cream, thyme, white chocolate, and hazelnuts 46 NIS

Chocolate mousse, caramelized pecans, white chocolate and shatta 54 NIS

Chef Roe Dor