Please kindly note our menu is changing every week based on the seasonal products and Chef inspiration.

TO START THE DINNER

LA COMPLÈTE 18

FRENAVON BREAD 7
TAHINI

KUBANE BREAD 8
TAHINI

"A PLATE FOR A BRAVE" 5

FRIDAY NIGHT EGGPLANT 6

TABOULET SALADE 5

DAN'S TUNA TARTARE,
TOMATOES, GINGER, TOBIKO
15

FATOUSH SALAD,
CUCUMBER, RED ONION & ZATAR
13

BALAGAN POLENTA,
ASPARAGUS, MUSHROOM,PARMESAN
13

DECONSTRUCTED KEBAB
17

MACHSHI
FISH OF THE DAY, CABBAGE, LEMON
18

BEEF TARTARE DAMASCUS
HERBS, PEPPER COULIS, TAHINI
16

BEETROOT SALAD,
SPINACH, ARUGULA, MANGETOUT PEA, PEAS, FETA CHEESE
13

CHICKEN LIVER ASHKENAZI STYLE,
ROASTED IN SPICES, ONIONS CONFITS, POACHED EGG
14

SALMON TATAKI + CHERRIES = ♡
15

EGGPLANT 1, 2, 3
13

MUSCHEN CHICKEN
25

SEABASS PERSIAN STYLE,
SPINACH, TAHINI BEURRE BLANC
26

SWEETBREAD A LA DOUDOU
TOMATO, CORIANDER
24

SEABREAM BLACK PASTA
CURCUMA, CLAMS
26

SEAFOODS SHAKSHUKA,
EGG, TOMATO & PEPPERS CARAMELIZED
24

SHISHBARAK
GARLIC CONFIT, MUSHROOMS, YOGHURT
27

LAMB TBONE
SWEET POTATO , CHIMICHURRI
27

PTITIM RISOTTO
BROCCOLI,GREEN BEANS, PEAS,SPINACH
23

BEEF ONGLET
MARROWBONE, CRUSHED POTATOES,BLACK ONIONS
28

DESSERTS

TAHINI ICE CREAM, 8

MALABI & RED FRUITS 8

JERUSALEM CHEESE CAKE 8

SMALL GLASS HOT WATER 10

OR ABRICOT 10

IN THE KITCHEN : CHEF DAN«THE GOLEM»,SHAKED,SHACHAR, PAUL«THE OCPTOPUS»,BEN«THE GIRAF»,OR, NIMI
GUEST CHEF FOR THE WEEK : OZ «PETIT BEURRE»
ON THE FLOOR : GREG, MELI, TOMER, OLGA, JEREMIE, VICTOR, FABIEN, GABRIELLE, THOMAS, TIM, LIZ
AU BAR : INKO, LUCIE, MARIE