

# 1868

## Elite Jerusalem Cuisine



### Starters

White root vegetable velouté  
pearl barley & black truffle salad  
52

110gr. Grilled Lamb Skewer  
roasted garlic & lemon thyme cream  
58

Endives & Greens  
pears in white wine, hazelnuts & berries vinaigrette  
52

Fennel in Textures  
confit, cream & pickled, red grapefruit & licorice crumble  
45

Butcher's Cut  
mushroom stew, morel mushrooms & spinach  
68

Atlantic Salmon Carpaccio  
mustard seed oil, beetroot, porcini aioli, crispy black lentils  
52

Calf's sweetbreads Lasagne  
caramelized shallots & jerusalem artichoke cream  
65

Veal Tongue & Cheek  
root vegetables, pistachio tahini, beef jus  
58

Foie Gras  
seared foie gras, pears in red wine foam, winter basil  
95



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### Main Courses

#### Mushroom Farfadelle

wild mushroom cream, celery, white truffle oil

85

#### Half a Duck

earl grey infused breast, duck thigh 8 hours 70 degrees,  
granny smith broth, carrot cream

135

#### A Different Hamburger

minced entrecôte, grilled tomato sauce, homemade pickles, potato mille-feuille

86

#### Organic Chicken

red onion cream, black lentil stew, chicken shwarma, salty caramel sauce

92

#### 28 Day aged Entrecôte

bonfire baked potato, hot mustard sauce, bone marrow

135

#### Atlantic Salmon Fillet

coconut milk broth, swiss chard, avocado & coriander salsa

98

#### Sea Bass Fillet

smoked wheat & paprika casserole, jerusalem artichoke, salsa verde

125

#### Beef Fillet

confit of jerusalem artichoke & radishes, beetroot cream, "waffle cut potatoes"

145

#### Lamb Three Ways

chop on pea purée, winter casserole, shepherd's pie

145

