



Epices & Delices

2007 Holiday Menus

Honey Dream

145 NIS per person

- ✧ Whole baked apple with forest mushrooms and sweet bread in red wine sauce and black peppercorns
- ✧ Lamb shoulder with prunes and honey
- ✧ Roasted baby potatoes with garlic and rosemary
- ✧ Asparagus with pomegranate sauce
- ✧ Crepes with dates, walnuts and honey

Sweet Year

125 NIS per person

- ✧ Seared salmon with honey, teryaki sauce on a bed of spinach
- ✧ Cornish hen stuffed with pine nuts with roasted apples, raisins and fig
- ✧ Honey gravy sauce
- ✧ Potato pancakes
- ✧ Zucchini with dill

Douceur du Temps

155 NIS per person

- ✧ Duck terrine liver with caramelized onions, quince chutney with cloves
- ✧ Chicken with roasted apples and cinnamon
- ✧ Garlic mashed potatoes
- ✧ Green beans with diced tomatoes and garlic
- ✧ Almond tart with fig coulis



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Un Automne en Ete

125 NIS per person

- ☞ Salmon pastilla with fresh figs and saffron sauce
- ☞ Beef cheeks with pumpkin, saffron sauce
- ☞ Couscous with mint leaves
- ☞ Chickpeas with cumin and tomato sauce
- ☞ Cigars with pistachios and almonds

Feast of the Year

165 NIS per person

- ☞ Puff pastry shells filled with artichokes, sole and spinach
- ☞ Ossobuco of lamb with Pomegranate wine marinade
- ☞ Roasted fennels
- ☞ Roasted peppers (yellow, red and oranges)
- ☞ Pommes Anna
- ☞ Individual apple strudel with vanilla ice cream

Velours Sucre

100 NIS per person

- ☞ Sweet potato matzo ball tzimmes
- ☞ Pastilla with chicken and apples
- ☞ Glazed carrots with nutmeg and prunes
- ☞ Roasted asparagus with balsamic vinegar and Vidalia purple onions
- ☞ Honey soufflé, crème anglaise, apple compote



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A La Carte

Entrees

NIS per person

- ☞ Whole baked apple with forest mushrooms and sweetbread in red wine sauce and black peppercorns 30
- ☞ Duck terrine liver with caramelized onions and fig chutney 500g or 1kg 450/800
- ☞ Salmon pastille with fresh figs and saffron sauce 40
- ☞ Salmon seaweed cone with honey teriyaki sauce and green apples 40
- ☞ Wrapped foie gras and quince jam in filo 65
- ☞ Pomegranate salad with aragula leaves, avocado and pumpkin seeds, maple syrup vinaigrette 25
- ☞ Zucchini round stuffed with pumpkin risotto 30
- ☞ Eggplant millefeuille with roasted yellow peppers, sweet tomato confit coulis 35

Soups

NIS for 1 liter

- ☞ Pomegranate gazpacho with mint and green apples 70
- ☞ Roasted pumpkin soup with pumpkin seeds croutons 50
- ☞ Avoglemono: chicken and lemon greek soup with orzo pasta 60
- ☞ Bouillabaisse veloute with rouille sauce (red peppers aioli) and croutons 80
- ☞ Moroccan harira 90



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Main Course

NIS for 4 people

☞ Lamb with prunes and honey	550
☞ Cornish hen stuffed with pine nuts, roasted apples, raisins and figs	320
☞ Beef cheeks with pumpkin and saffron sauce	280
☞ Ossobucco of lamb with Pomegranate marinade	575
☞ Pastilla with chicken, apples and cinnamon	285
☞ Pistachio crusted salmon, raspberry cabernet sauce	550
☞ Stuffed lamb shoulder with fresh figs and roasted slivered almonds	400
☞ Beef roast with honey gravy sauce	450
☞ Veal shoulder with puff pastry and caramelized onions	550

Side Dishes

☞ Roasted baby potatoes with rosemary	100
☞ Asparagus with pomegranate sauce	180
☞ Potato pancakes with roasted apple sauce	100
☞ Zucchini with dill	100
☞ Couscous with mint	100
☞ Chickpeas with cumin and tomato sauce	120
☞ Roasted fennels and red peppers	160
☞ Glazed carrots with cumin and prunes	120
☞ Roasted asparagus with balsamic vinegar and purple onions	180
☞ Pumpkin puree and coriander sauce	120
☞ Spinach leaves with garlic and oyster mushrooms	180
☞ Tomato rose petals with bay leaves	180
☞ Roasted root vegetables (celery root, turnips, pumpkin and beets)	140
☞ Green herb risotto	140



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Desserts

NIS for 4 people

☞ Honey soufflé cake with dates and nuts, apple compote	120
☞ Almond tart with fig coulis	120
☞ Apple pie with vanilla ice cream	120
☞ Nut tart with honey: pistachios, walnuts and hazelnuts	120
☞ Apple crisp	120
☞ Phyllo pocket filled with apples, dates and figs	120
☞ Whole baked apples with almonds, prunes and pomegranate	120
☞ Crème brûlée	120
☞ Apple compote trifle	140
☞ French apple tart tatin (upside down cake)	140
☞ Crepes with pecans and maple syrup	140
☞ Mango pistachio tart	140
☞ Clafouti with fresh figs	140
☞ "Parisian Delight": Pistachio, vanilla and raspberry flavor (2 light wafers made of egg whites and ground almonds with light cream or raspberry jam)	Platter of 12: 60 NIS



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Ordering Policies and Conditions

Deadline for Orders: 8th of September 2007

- ☞ Prices do not include VAT
- ☞ Additional charges for service and staff
- ☞ All orders must be received at least 48 hours in advance
- ☞ 25% of total invoice is requested upon ordering
- ☞ Delivery in Jerusalem is an additional 50 shekels and outside 100 shekels