



Epices & Delices

A LA CARTE MENUS

EMBARK WITH ME ON A POETIC ADVENTURE FOR THE PALATE AND DISCOVER THE PLEASURE OF ALL 5 SENSES. EPICES ET DÉLICES IS A BORDERLESS WORLD OF COLORS, AROMAS, FLAVORS, CREATIVITY AND MEMORY.

LET MY SENSUAL MASTERY FROM LE CORDON BLEU COOKING SCHOOL IN PARIS AND TRAVELS ACROSS THE GLOBE GUIDE US ON AN UNFORGETTABLE CULINARY JOURNEY.

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Aliza Press
Diplôme Le Cordon Bleu

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A LA CARTE -MILK

ENTREES

	NIS PER PERSON
STUFFED PIQUILLOS WITH FETA CHEESE, PINE NUTS, SUNDRIED TOMATOES, BASIL AND RAISINS (3 PER PERSON)	30
EGGPLANT TERRINE WITH PEPPERS AND PESTO	150/KILO
GASPACHO (COLD TOMATO SOUP SERVED WITH CROUTONS)	50/KILO
PORTOBELLO MUSHROOM NAPOLEON STUFFED WITH GOAT CHEESE	35
CARPACCIO OF SALMON (4 SLICES PER PERSON)	40

MAIN COURSES

EGGPLANT ROLLETINI WITH SPINACH, RICOTTA AND FETA SERVED WITH TOMATO SAUCE (MIN 2 PERSONS)	40
LASAGNA WITH ROASTED PUMPKIN AND GOAT CHEESE WITH ROSEMARY (MIN 2 PERSONS)	50
QUICHE WITH BLUE CHEESE AND PEARS (MIN 4 PERSONS)	25
TARTE TATIN MEDITERRANEAN: EGGPLANT, ZUCCHINI, PEPPERS, AND PESTO (MIN 4 PERSONS)	25
PISTACHIO CRUSTED SEABASS WITH RASPBERRY CABERNET SAUCE (MIN 4 PERSONS)	80

DESSERTS

TIRAMISU	35
GRATIN DE FRUITS ROUGES WITH PISTACHIO ZABAGLIONE	45
CHOCOLATE FONDANT SERVED WITH CRÈME ANGLAISE	35
ROASTED PEACHES STUFFED WITH MASCARPONE AND ALMONDS	45
PISTACHIO, VANILLA OR CHOCOLATE ICE CREAM	100/KILO



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A LA CARTE -MEAT

ENTREES

	NIS PER PERSON
CEVICHE OF SEABREAM WITH OLIVE OIL, LIME JUICE, FRESH HERBS, SERVED WITH PURPLE POTATO CHIPS	40
RED SNAPPER GUEFILTE FISH, SERVED WITH LIME HORSERADISH	30
PUFF PASTRY SHELLS FILLED WITH SOLE FILLET AND FOREST MUSHROOMS	40
PUFF PASTRY SHELLS WITH MORELS (MORILLES) MUSHROOMS AND FRESH ASPARAGUS, HOLLANDAISE SAUCE	60
PHYLLO TULIP STUFFED WITH FOREST MUSHROOMS	40
CHICKEN PASTILLE	30
SMALL RED PEPPERS AND MINI EGGPLANT FARANDOLE STUFFED WITH GROUND BEEF OR LAMB WITH PINE NUTS, SERVED WITH A PESTO ZAATAR	40
TIMBALE OF RED SNAPPER, PROVENCAL STYLE	40
TARTAR OF TUNA AND KIWI AND TOMATO SALSA	40
TUNA CARPACCIO WITH SOYA SAUCE AND WASABI	40
SALMON TARTAR	40
BOUCHEE A LA REINE	40
FOIE GRAS SEARED WITH HONEY AND SPICES, SERVED ON A MASHED PUMPKIN PUREE	80
TERRINE OF FOIE GRAS 500 GR	600
PATE EN CROUTE FOR 8 PEOPLE (FRENCH COUNTRY PATE WRAPPED IN PUFF PASTRY)	320



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SOUPS

	NIS PER LITER
BOUILLABAISSSE SERVED WITH ROUILLE AND CROUTONS	70
ROASTED TOMATOES AND FENNELS SOUP	60
JERUSALEM ARTICHOKE SOUP WITH FRESH CORIANDER	50
MOROCCAN HARIRA SOUP(LAMB)	70
MEAT BROTH WITH SHREDDED VEGETABLES AND BEEF KREPLACH	70

MAIN COURSES

LAMB

	NIS FOR 4 PEOPLE SERVED WITH 2 SIDE DISHES
LAMB SHOULDER ROASTED FOR 7 HOURS SERVED WITH ROASTED VEGETABLES AND COUSCOUS (MIN 8 PERSONS)	880
LAMB CHOPS ROASTED WITH ROSEMARY AND HONEY	550
STUFFED LAMB BALLOTINE	560
STUFFED LAMB SHOULDER (MIN 8 PERSONS)	870

VEAL

VEAL BLANQUETTE	470
VEAL ROAST (MIN 8 PERSONS)	880
OSSOBUCCO OF VEAL	550
MUSHROOM AND VEAL PIE	350

BEEF

PRIME RIBS IN RED WINE SAUCE	650
ROAST BEEF WITH ROSEMARY	450



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MAIN COURSES

NIS FOR 4 PEOPLE
SERVED WITH 2 SIDE DISHES

CHICKEN

WHOLE CHICKEN DEBONED AND STUFFED WITH VEAL AND PISTACHIOS (MIN 6 PERSONS)	550
GRILLED CORNISH HEN WITH MOROCCAN SPICES AND SERVED WITH A WHOLE-WHEAT COUSCOUS	550
PARGUIT WITH APPLES AND CARAMELIZED ONIONS	450
PAELLA WITH CHICKEN PIECES, CHORIZO AND VEGETABLES	550
ROASTED WHOLE CHICKEN WITH EGGPLANTS, RED PEPPERS AND FENNELS	450
VEAL ROAST (MIN 8 PERSONS)	880
OSSOBUCCO OF VEAL	550

FISH

FISH COUSCOUS WITH GROUPER AND SERVED WITH VEGETABLES(MIN 8 PERSONS)	880
PISTACHIO CRUSTED SALMON, RASPBERRY CABERNET SAUCE	550
SEARED TUNA ROAST WITH OLIVE TAPENADE (MIN 8 PERSONS)	880
SALMON COULIBIAC(PUFF PASTRY WITH WHOLE FILLET SALMON WITH SPINACH AND MUSHROOMS CREAM)	640
SEA BASS FILLET ON A BED OF EGGPLANT CAVIAR AND SWEET TOMATO CONFIT	650
STUFFED SEA BREAM WITH HERBS	550



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DESSERTS

	PER PERSON	NIS
PRUNE TART WITH PISTACHIO CREAM		25
CRÈME BRULEE VANILLA OR PISTACHIO		30
MOUSSE CHOCOLAT AND COINTREAU		30
PHYLLO TRIANGLES WITH MELTED CHOCOLATE SERVED WITH CRÈME ANGLAISE		30
APPLE TART WITH HOMEMADE VANILLA ICE CREAM		30
PECAN TART		30
UPSIDE DOWN APPLE AND PECAN TART		30
TARTE TATIN		30
CHARLOTTE AU CHOCOLAT		30
PRALINE MOUSSE		20
ORANGE AND CHOCOLATE COFFEE CAKE		20
PEAR AND RIESLING TRIFLE		30
APPLE STRUDEL		20
APPLE TART WITH ALMOND CREAM		25
MANGO AND GINGER TARTE TATIN		30
PISTACHIO, VANILLA OR CHOCOLATE ICE CREAM (PARVE)		100/KILO
BITTERSWEET CHOCOLATE TERRINE		30
3 LAYERS ICE CREAM TERRINE		40
PEAR AND AMANDINE TARTE		30
STRAWBERRY TARTE		30