

Weekday Menu

Lemehadrin

*(sample of Basic Menu, for the full variety of foods scroll down)

[Deluxe Menu choose one/two additional extras from every category (scroll down & choose from the variety of foods)]

[Luxury Menu- choose 2/3 additional extras from every category. Includes a wide range of smoothies for breakfast (scroll down & choose from the variety of foods)]

BREAKFAST

Sweet

variety of cereals, milk, French crepe/pancake, muffins/croissant (almond/chocolate), seasonal fruits/forest fruit

Salty

garlic bread/pizza, variety eggs/shakshuka, broccoli cheese/quiche

Fish

salmon, smoked salmon, herring, tuna

Bread

classic bread, ciabatta/pita

Cheeses

butter, cottage, cream cheese, camembert, mussarela

Salads

Israeli salad, Greece salad/Arab salad

Salad Dressing

vinaigrette, garlic/balsamic dressing

Condiments

chocolate spread, jam, ketchup, mayonnaise, garlic mayo, tahina, tapenade/cream cheese, pepper paste

Drink

soft drink, hot chocolate, ice coffee, orange & grapefruit juice freshly squeezed

NASH, CAKES, COOKIES & FRUIT

Cookies & Cake

classic cookies, choco chips, yeast chocolate cake

Treat/Candy

chips, beigale, bamba, etc.

Salty cookies

variety of cookies

LUNCH - SANDWICHES

Parve Fillings

smoked salmon/tuna/avocado

Fleishig Fillings

roast beef/corn beef/sausage/special chef pastrami

Milchig Fillings

omelette/yellow cheese/cream cheese

*Option of accompanying you on a day trip to set up a
BBQ (additional fee)

SUPPER

Bread

classic bread, pita

Condiments

humus, matbucha, tahina, mayo, pesto

Salads

healthy salad, coleslaw, antipasti, ratatouille

Salad Dressing

vinaigrette, garlic/balsamic dressing

Soup

Potato leek/onion soup (seasonable veg)

Side Dish

chips/home fries, rice/couscous & veg

Main Course

soft meat in wine, spring chicken/Chinese chicken,
corn beef

Fish

salmon, bass

Bourekas

meat/fish

Wine

red/white, sparkling wine, (additional fee for
others)

Alcohol

beer, cocktails

Dessert

fruit salad, moose, apple strudel

*All products are subject to availability



Shabbat Menu

*(sample of Basic Menu, for the full variety of foods scroll down)

[Deluxe Menu choose one/two additional extras from every category (scroll down & choose from the variety of foods)]

[Luxury Menu- choose 2/3 additional extras from every category. Includes a wide range of smoothies for breakfast (scroll down & choose from the variety of foods)]

SHABBAT NIGHT

grape juice ,(תלוט) challah

Condiments

mayonnaise, chrain, garlic mayo, tahina, tapenade, pepper paste

Salad

sweet potato salad, hot mushroom salad, cherry tomatoes & lemon

First Course

Gefilte fish/Moroccan fish/salmon

Soup

chicken soup, kneidlach, lokshen, croutons

Main Course

potato kugel, rice, tongue, soft meat, chicken, peas with garlic & teriyaki

Dessert

chocolate souffle, compote, lemon pie

SHABBAT DAY

Kiddush

p. kugel, l. kugel/broccoli kugel, herring, smoked fish, crackers, arbes, cake

Meal

grape Juice ,(חלות) challah

Condiments

mayonnaise, chrain, garlic mayo, tahina tapenade, pepper paste, humus

Salad

fresh Israeli salad, coleslaw

First Course

liver & egg

Main Course

cholent, chicken, roast beef

Side Dish

rice, antipasti

Dessert

apple strudel, moose, fruit salad

THIRD MEAL/ SHALESHUDIS

quiches, salmon, fresh salad, tuna pasta

MELAVE MALKAH

pizza & focaccia, assortment of salads

*All products are subject to availability



Variety of foods

*Anything you'd like let us know

Deluxe Menu – choose one/two additional extras from every category

Luxury Menu- choose 2/3 additional extras from every category.
Luxury Menu includes a wide range of smoothies for breakfast

BREAKFAST

Sweet

oatmeal in butter, brioche crème patisserie,
blintzes

Salty

focaccia, pizzette, toasts, bourekas, lazania,
alfredo pasta, pappardelle, ravioli, nioki, potato &
egg, portobello mushrooms, eggplant Bulgarian
cheese bake, creamy potatoes, smoked salmon, kids
pasta

Bread

Arabic bread, sour bread, rustic bread

Salads

Chef salad, halloumi salad, Asian cabbage salad,
green salad

Salad Dressing

citrus vinaigrette, chimichurri, soya/chilli/teriyaki

Condiments

onion mayo, sesame mayo, olive mayo, corn mayo, honey tahina, green tahina, matbucha, sharp zehug, pesto, dry tomato dip, egg salad, a thousand islands, Turkish dip

Drink

Luxury menu includes 3 smoothies – strawberry, banana, choco

NASH, CAKES, COOKIES & FRUIT

extra 1-3 types of cookies & cakes for the deluxe/luxury menu

LUNCH - SANDWICHES

Parve Fillings

smoked salmon/tuna/avocado

Fleishig Fillings

roast beef/corn beef/sausage/special chef pastrami

Milchig Fillings

omelette/yellow cheese/cream cheese

The luxury menu includes a BBQ (additional fee for basic & deluxe menu)

SUPPER

Bread

Arabic bread, sour bread, rustic bread

Condiments

onion mayo, honey tahina, green tahina, matbucha, sharp zehug, pesto, dry tomato dip

Salads

endive salad, red/purple cabbage, quinoa/burghul & lentil, sweet potato salad, hot mushroom salad, cherry tomatoes & lemon, roasted eggplant with tahina, eggplant in date honey

Salad Dressing

citrus vinaigrette, chimichurri, soya/chilli/teriyaki

Soup

Any seasonal soup

Side Dish

potato & sweet potato, potato served sweet, zucchini, colliflower, green peas, peas & carrots, pasta, hot corn in chilli, noodles, petitim

Main Course

asado, roast beef, szechuan meat, tongue, schnitzel, chicken nuggets, meat wrapped in bake, spaghetti bolognese, hot dog, crispy wings, breast chicken, stuffed pepper, roasted shoulder, carpaccio, ceviche, turkey/chicken shawarma, kabab, hamburger, goulash, steak, liver in wine

Fish

fish & chips, fish shawarma, labrak, tuna steaks,
locus

Bourekas

meat/fish

Wine

red/white, sparkling wine

Extra 1-3 types of wine for the deluxe/luxury menu

Alcohol

beer, cocktails (a variety of cocktails for the
luxury menu)

Dessert

creme brulee, fruit platter, sorbet, brownies,
chocolate/nuts torte, lemon pie, forest fruit,
chocolate souffle

*All products are subject to availability



Shabbat Menu

*Anything you'd like let us know

Deluxe Menu – choose one/two additional extras from every category

Luxury Menu- choose 2/3 additional extras from every category

SHABBAT NIGHT

grape juice, (חלות) challah

Condiments

mayonnaise, chrain, garlic mayo, tahina (variety),
tapenade, pepper paste

Salad

sweet potato salad, hot mushroom salad,
cherry tomatoes & lemon

First Course

gefilte fish/Moroccan fish/salmon

Soup

chicken soup (deluxe & luxury can choose 1-2 extra
soups), kneidlach, lokshen, croutons

Main Course

potato kugel, rice, tongue, soft meat, chicken, peas
with garlic & teriyaki

Dessert

sorbet, ice cream, compote, lemon

SHABBAT DAY

Kiddush

p. kugel, l. kugel/broccoli kugel, herring (luxury & deluxe can choose 2-4 types of herring), smoked fish (luxury & deluxe can choose 2-4 types of smoked fish), crackers, arbes, cake

Shabbat Meal

grape juice, challah

Condiments

mayonnaise, chrain, garlic mayo, tahina (variety), tapenade, pepper paste, hummus

Salads

endive salad, red/purple cabbage, quinoa/burghul & lentil, sweet potato salad, hot mushroom salad, cherry tomatoes & lemon, roasted eggplant with tahina, eggplant in date honey, beetroot salad, nut salad

First Course

liver & egg

Main Course

cholent, chicken, roast beef

Side Dish

rice, antipasti

Dessert

apple strudel, moose, fruit salad

THIRD MEAL/ SHALESHUDIS

quiches, salmon, fresh salad, tuna pasta

MELAVE MALKAH

pizza & focaccia, assortment of salads

*All products are subject to availability

