תפורה

Dan Hotels
Israel
“King David”
Filo Triangle filled with Cod Fish Mousse, Bell Pepper Compote, Black Olives and Balsamico
Or
Grilled Eggplant Terrine with Sesame, Oven Burned Tomato Sauce and Virgin Olive Oil

“Vichysoise”, Leek and Potato Soup with Chives (Served Chilled)

Confit of Mullet with Rosemary Scented Sauce and Stuffed Artichoke
Or
“Oriental Fish” with Dennis, Coriander, and Couscous served with Stuffed Tomato

Seasonal Salad with Fresh Herbs

Tropical Fruit Flower with Aniseed Cream
Or
Chocolate Parfait with Raspberry

“Traditional”
“The Classic” Gefilte Fish with Horseradish Sauce, Carrot and Jelly
or
Chopped Chicken Liver with Fried Onions and Rye Bread

Chicken Bouillon with Matzeball

Tender Veal Shoulder, Oven Braised
or
Stuffed Spring Chicken with Natural Juice
Carrot Tzimmies
Potato Knishes
Stuffed Zucchini

Seasonal Salad with Fresh Herbs

Apple Strudel with Vanilla Sauce
or
Watermelon
תפירות

Dan Hotels
Israel
Shabbat Shalom

Traditional Gefilte Fish with Horseradish
or
Chopped Chicken Liver
or
Tower of Avocado

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Chicken soup “Celestine”
or
Broccoli soup

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Roulade of Veal
with Champignon Mushroom Sauce
or
Stuffed Chicken Thigh with Pine Nuts
or
Duck with dried Fruits
in a Citrus sauce

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Lettuce salad

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Chocolate Mousse
garnished with grilled Pears & Apples
or
Apple Strudel
or
Vanilla Ice Cream
in a Pasty Nest with Strawberries

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Coffee

The King David