





The Soup Bowl

Cream of mushroom soup with a dumpling - 16.00

Tomato soup and cream with an aroma of orange - 16.00

Onion soup served with pastry curls and Parmesan cheese - 16.00

Breeze: Yoghurt and cucumber soup with an aroma of olive oil and mint - 16.00

Soupe de jour - 16.00

Light And Easy

Good Morning Breakfast (served until 11:30am)

Orange, grapefruit, lemonade, salted cheese, yellow cheese, mushroom omelette, salad, cheeses, butter, jam and honey, rolls and coffee \ tea served with "rogalach" - 24.00

Home-baked muffins served with butter, honey and jam - 6.00

Butter or chocolate - filled French croissants served with butter, honey and jam - 6.00

Our muffins and croissants are freshly baked daily



Escargot: Baked Escargot shells served with garlic butter and fines herbes - 38.00

Versailles: Goose liver paté in Marsala served with toasted rolls - 45.00

Calypso: Hot goose liver in crème de cassis sauce, port wine sauce or two - fruit sauce - 54.00

Overnight Mushroom: Spinach - stuffed fresh champignon mushrooms wrapped in a crisp, deep-fried envelope, served with a salad - 37.00

Spring Flowers: Flowers of smoked salmon and cream cheese served with toasted rolls - 45.00

Forest Schnitzel: Jordan River mushrooms in an envelope of breadcrumbs and sesame seeds, served with mushroom sauce and a side salad - 35.00

Famagusta: Lightly sautéed Haloumi cheese and pesto sauce in a filo pastry pocket, served with a side salad - 37.00

Izmir: A confection of four cheeses and peppers in a puff pastry covered with poppy and sesame seeds, served with a side salad - 29.00

Potatoes: A smoked potato with a tuna \ mushroom \ bolognese sauce \ spinach creamed in Parmesan cheese filling, served with a side salad - 27.00

Crepes: Blintzes filled with mushrooms creamed with cheese and served with vegetable slices - 27.00

Savory Quiches

Broccoli and Roquefort: Broccoli flowers, cream and béchamel sauce, creamed in Roquefort cheese - 28.00

Mushrooms: Fresh champignon mushrooms in cream sauce, cheeses and eggs - 28.00

Leek and Onion: Leek and onion rings in béchamel sauce and Cheddar cheese - 28.00

Spinach and Mozzarella: Steamed spinach, cream and mozzarella cheese - 28.00

Salmon and Broccoli: Broccoli flowers, cream and béchamel sauce, garnished with smoked salmon flowers - 29.00

Cheese and Smoked Goose Breast: Smoked goose breast in four cheeses, on a bed of zucchini and cream - 29.00

Lasagna: Pasta, broccoli, tomato sauce and a selection of cheeses - 32.00

The quiches are served with vegetable flowers and the cold dressing of your choice



Bagels and Toast

Toasted Cheese: With yellow cheese - 24.00

Sofia: Filled with Bulgarian cheese; yellow cheese and tomato - 27.00

Nova Scotia: Smoked salmon with cheese - 29.00

Blue: Roquefort cheese, yellow cheese and smoked breast of goose - 29.00

Corned Beef: Slices of pickled beef creamed in yellow cheese - 29.00

Creamed Tuna: Toast with a tuna and yellow cheese filling - 28.00

Your toast is served with colosalo, a green salad, iceberg lettuce and a cold dressing of your choice

The Bread Basket



Our rolls are freshly baked daily using white and wholemeal flour.

The bread basket is served with high quality imported Irish butter, seasoned with fresh herbs - 5.00

The Salad Bowl

Village Plus: Fresh vegetables, cherry tomatoes, mushrooms, bean sprouts, green beans, a sprinkle of

sunflower seeds, pine nuts and croutons - 25.00

Village: An average size 'Village Plus' - 20.00

Vitality: Fresh fruit salad, yoghurt and granola - 26.00

Acropolis: Avocado (in season), cherry tomatoes and cucumber on a bed of lettuce,

goat- milk cheese, olives and hyssop - 26.00

Blue Moon: A crisp bed of vegetables, lettuce, cherry tomatoes, apple, Roquefort cheese and

walnuts decorated with orange slices - 29.00

Umm Kulthoum: Goat - milk cheese and *lahneh* balls in olive oil with rosemary served on a bed of lettuce garnished

with sun - dried tomatoes and pine nuts - 31.00

Nicoise: A selection of vegetables on a bed of lettuce, cherry tomatoes, potato, green beans,

artichoke hearts, onion, egg and tuna - 28.00

Selig: A bed of crisp lettuce and vegetables, cherry tomatoes, slices of smoked turkey and pickled pearl onions,

served with a Dijon - tarragon sauce - 33.00

California: Pasta curls, chicken breast, broccoli flowers, sweet peppers and goat- milk cheese, seasoned with a basil

vinaigrette and a sprinkle of walnuts - 34.00

Hawaii: A chicken breast and pineapple salad, seasoned with brandy sauce and served on a bed of

vegetables garnished with cashew nuts - 34.00

Dressings: Recital; Vinaigrette; Thousand Islands; Yoghurt, Garlic and Fines Herbes

Skillet Sautéed

Alsace: A mound of sausages fried with crisp vegetables in a hot basil vinaigrette,

served with roasted pine nuts - 34.00

Mandarin: A selection of lightly sautéed vegetables with chicken breast and rice noodles,

garnished with Chinese pecans - 35.00

Alaska: A selection of crisp vegetables sautéed on a skillet with slices of saithe served

with a lemon-garlic sauce and garnished with cashew nuts - 35.00

Haloumi: Fried Haloumi cheese served on a bed of crisp vegetables, cherry tomatoes, pine

nuts and Chinese pecans - 35.00

Farmer: Skillet-fried slices of crisp goose breast, cherry tomatoes and walnut chips served

with onion bread on a bed of vegetables - 36.00

Ocean: A selection of seafood and saithe on a bed of green beans and red cabbage lightly

sautéed in a white wine sauce and garnished with roasted walnut chips and cashew nuts - 37.00

Franco - China: Smoked breast of goose, slices of potato, carrots, kohlrabi

(in season) and celery, fried in a soy- orange- ginger sauce - 36.00

Poultry: Slices of smoked turkey breast, chicken and goose in a cream and brandy sauce,

served with crisp onion bread on a bed of vegetables - 36.00

From the Smoke House

The curing of food by smoking is an ancient method of cooking.

After steeping in various liquids that impart taste and aroma, the slices of meat or fish are baked in the oven not by heating, but with the smoke of wood shavings soaked in wine, brandy or tea leaves. The meat is

tenderized as it cooks in the smoke and absorbs

the unique and delicate taste and aroma.

We smoke our meat and fish daily after steeping them in delicate

saucers that contain no chemical additives, and serve them with the

saucers shown. This method of cooking is typified by

preparation without frying, cooking or steaming, and the meat preserves

its nutritional value and natural texture.

Breast of goose - 52.00

Half a spring chicken - 48.00

Chicken breast and vegetables in teriyaki sauce - 47.00

Dan River **salmon** - 59.00

Salmon filet steak - 59.00

Grouper steak - 59.00

Sauces: Garlic, Fines Herbes, Dijon Mustard, Madagascar

pepper and Orange, Apple and Brandy, Lemon, Orange and Ginger

Dishes from the smoke house are served with hot side dishes

Meat and Poultry

Schnitzellettes: Breaded mini - schnitzel with sesame seeds and served with

Dijon Mustard or Barbecue sauce - 45.00

Lightly sautéed chicken breast with rice and Curry and Banana, Garlic and Cream,

Pear and Red Wine, or Cajun sauce, and served with a smoked potato - 47.00

Grilled chicken drumstick steak served with yoghurt sauce - 48.00

Zurich: Strips of chicken breast with rosti in rosemary sauce,

served on a hot skillet - 49.00

Cordon Recital: Chicken breast stuffed with cheese and

smoked goose breast, in Dijon Mustard sauce - 52.00

Two Medaillons "**Rossini**" wrapped in smoked goose breast garnished

with goose liver paté and served with mushroom sauce - 59.00

Filet steak, grilled to your taste up to medium in the sauce of your choice - 58.00

Strips of beef in cream and mushrooms a la "**Stroganoff**", served with rice - 53.00

Medaillons of beef and veal with rosti, served on a hot skillet - 56.00

Medium-baked Beef Wellington wrapped in spinach, mushrooms and pastry - 59.00

Medium-grilled ostrich filet steak, served with the sauce of your choice - 55.00

Sauces: Mushroom, Rosemary, Dijon Mustard, Barbecue, Madagascar Pepper,

Wine and Mint, Apple and Brandy, Madagascar Pepper and Orange, Marsala,

Orange and Ginger, Port Wine, Lemon, Soy and Honey, Delicate Yoghurt.



Pasta

Caesar: Fettuccine in a Roquefort, olive oil, cream and walnut sauce - 31.00

Pasta Pesto: Spaghetti in a pesto and pine nut sauce - 31.00

Bolognese: Spaghetti in a meat and fresh tomato sauce - 31.00

Milanese: Spaghetti with tomato sauce and fines herbes - 25.00

Carbonara: Spaghetti with smoked breast of goose and cream sauce - 33.00

Ravioli: Ravioli pockets filled with cheese, served with tomato sauce
and creamed with Parmesan cheese - 33.00

Mediterranean: Fettuccine and a selection of seafood
in a cream and garlic sauce - 38.00

Carbo - Fredo: Fettuccine with cream sauce, mushrooms and
Smoked breast of goose - 36.00

Fiord: Fettuccine in cream sauce with salmon - 36.00

Alfredo: Fettuccine in cream and mushroom sauce - 32.00

Fish And Seafood

New Zealand oysters in garlic sauce - 39.00

Calamari rings in a crisp batter, served with paella, a dish of rice
and seafood. Served with Thousand Islands dressing - 49.00

Fresh shrimps fried in butter and served in
a cream and garlic or red wine sauce - 65.00

**Seafood dishes are served with a fresh salad and
the cold dressing of your choice**

Salmon filet steak steamed in a fish stock or fried - 54.00

Dan River **salmon** - 59.00

Dan River **trout** - 59.00

Grouper steak in butter - 55.00

St. Peter's fish - 46.00

**Fish dishes are served with hot side
dishes and the sauce of your choice**



Hot Beverages

Espresso/ Double espresso - 7.00/8.00

Decaffeinated espresso/ double - 7.00/8.00

Café au lait - 7.00

Very large café au lait in a glass mug - 8.00

Decaffeinated café au lait - 7.00

Personal filter: Arabica, Orange Chocolate,

Irish Cream, Swiss Chocolate or Vanilla - 10.00

Filter coffee - 7.00

Instant coffee - 8.00

Instant coffee with milk - 9.00

Tea in a choice of flavors - 7.00

Cappuccino - 9.00

Chococcino - 9.00

Hot chocolate - 8.00

Choco with walnut liqueur - 12.00

Rum and coconut flavored choco - 12.00

Irish Cream coffee - 12.00

Café Sambuca - 12.00

Café Fra Angelico - 12.00

Cold Beverages

Fresh orange or grapefruit juice - 8.50

Homemade lemonade - 6.50

The Fruit Basket: Fresh iced fruit juice - Mango, Strawberry, Peach,

Melon, Pineapple, Pear, Litchi - 11.00

Any combination of two or more flavors - 12.00

Cold or iced coffee with ice cream and whipped cream - 8.50/ 12.00

Highlander with whipped milk - 11.00

Cold lemon or peach flavored tea - 8.00

Iced choco with ice cream and whipped cream - 12.00

Milkshake - 12.00

Draft Carlsberg Lager - 9.50

Tuborg Beer - 9.50

Maccabee - 9.50

Out - Cider - 9.50

Cola, Sprite, Kinley, Diet Cola, Diet Sprite - 7.00

Carbonated cider - 7.00

Perrier water - 8.50

Soda water - 6.00

Mineral water - 7.00

Prices do not include a service charge

The Sweet Trolley

Mozart: Three layers of chocolate cream separated by walnut meringue - 15.00

Concorde: Chocolate cake, mousse mocha and cocoa meringue sticks - 15.00

Chocolate Mousse: Chocolate cake, chocolate mousse and cream - 15.00

Walnut Chocolate: Chocolate cake with walnuts, chocolate mousse and cream - 15.00

Chocolada: All- chocolate cake, mousse and icing - 15.00

Fudge and Walnut Tart: A rich chocolate cake with walnuts,
served with ice cream and whipped cream - 22.00

Mocha: a mocha coffee cream torte - 15.00

Cheese Crumble: a base of soft pastry with a cheese mousse and pastry crumbs - 15.00

Blackberry Cheese: A pastry base with cheese mousse and blackberries - 15.00

Raisin Cheese: A cheesecake baked with raisins in its base - 15.00

Swiss Cheese: Cheesecake and cream served with hot chocolate - 21.00

Diet Cheese: A sugar- free cheese and cream cake decorated with fruit - 15.00

Lemon Meringue Pie: Lemon cream and meringue in a pastry shell - 15.00

Cream Delight: Torte with mocha cream and meringue layers - 15.00

Strudel: Apple strudel in a thin pastry served with ice cream and whipped cream - 21.00

Lemon Mousse: Layers of meringue and velvety lemon mousse - 15.00

Fresh fruit salad served with cream - 18.00

Parfaits: Choco, Orange, Piamenta, Cappuccino - 19.50

Sorbets: Strawberry, Lemon, Grapefruit, Campari - 19.50

Crepes: A sweet crepe filled with rum- flavored cheese and raisins or fresh fruit,
served with ice cream and whipped cream - 24.00

Eskimo: Ice cream in a choice of flavors, served with whipped cream - 17.00



Head Office - Denya, Haifa

Branches: Recital Alonim, Alonim Junction ● Recital Carmiel, City Square Mall ● Recital Moria, Haifa