Dîner

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Melon et saumon fumé

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Consommé aux tortellinis

***

Escalope de veau aux champignons
Nouilles maison
Trois légumes
Salade du buffet

ou

Steak de thon grillé et sauce au poivre vert
Pommes nature
Légume du jour
Salade du buffet

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Beignets de pommes à la glace vanille

U.S.$ 19.00
U.S.$ 17.00 sans premier plat

Vendredi, le 7 Juillet, 1995

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Season's Specials

<table>
<thead>
<tr>
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<th>$</th>
<th>NIS</th>
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<tbody>
<tr>
<td>800</td>
<td>Vichysoise au croûtons et ciboulette&lt;br&gt;Cold potato soup with chives</td>
<td>3.50</td>
<td>12.00</td>
</tr>
<tr>
<td>801</td>
<td>Melon et saumon mariné sur assiette&lt;br&gt;Melon with marinated salmon</td>
<td>12.50</td>
<td>44.00</td>
</tr>
<tr>
<td>802</td>
<td>Avocat à la vinaigrette et scampis tièdes&lt;br&gt;Avocado with vinigrette sauce and shrimps</td>
<td>15.00</td>
<td>53.00</td>
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<tr>
<td>803</td>
<td>Carpaccio de saumon et fromage de chèvre&lt;br&gt;Sliced salmon with goat cheese</td>
<td>15.00</td>
<td>53.00</td>
</tr>
<tr>
<td>804</td>
<td>Suprême de volaille aux pavots et salade de légumes&lt;br&gt;Chicken breast with poppy seeds and vegetable salad</td>
<td>12.00</td>
<td>42.00</td>
</tr>
<tr>
<td>805</td>
<td>Truite fumée tiède et sauce raifort Chantilly&lt;br&gt;Smoked trout with toast and butter, served with horseradish sauce</td>
<td>19.00</td>
<td>67.00</td>
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<tr>
<td>806</td>
<td>Les deux filets de St. Pierre aux pignons&lt;br&gt;Fillets of St. Peter fish with pine nuts, vegetable and potatoes</td>
<td>17.00</td>
<td>60.00</td>
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<tr>
<td>807</td>
<td>Steak de veau aux champignons de la forêt&lt;br&gt;Veal steak with forest mushrooms, tomato with spinach</td>
<td>21.00</td>
<td>74.00</td>
</tr>
<tr>
<td>808</td>
<td>Filet de loup de mer sur sauce safran et pleurotes&lt;br&gt;Sea Bass fillet with saffron sauce and pleurotus mushrooms</td>
<td>25.00</td>
<td>88.00</td>
</tr>
<tr>
<td>809</td>
<td>Truit entière en croûte, sauce moutarde&lt;br&gt;Trout in pastry, mustard sauce, two vegetables</td>
<td>19.00</td>
<td>67.00</td>
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The Hotel Exchange Rate is US$ 1.00 = NIS 3.02
Please note that Shekel prices include VAT at 17%
**Potages**

### Soups

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<tbody>
<tr>
<td>901</td>
<td>Adas</td>
<td>Oriental lentil soup</td>
</tr>
<tr>
<td>902</td>
<td>Consommé de boeuf aux tortellinis</td>
<td>Clear beef soup with tortellini</td>
</tr>
<tr>
<td>903</td>
<td>Soupe aux courgettes</td>
<td>Squash soup</td>
</tr>
<tr>
<td>904</td>
<td>Gazpacho</td>
<td>Spanish cold vegetable soup</td>
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### Cuisine Locale

### Local Cuisine

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<tbody>
<tr>
<td>970</td>
<td>Salades orientales assorties</td>
<td>Assorted Oriental salads</td>
</tr>
<tr>
<td>971</td>
<td>Loup de mer oriental</td>
<td>Fillet of sea bass braised in butter with lemon juice, garlic, black pepper and onions, decorated with parsley, tomatoes and raisins, served with boiled potatoes (preparation time: 20 minutes)</td>
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<tr>
<td>972</td>
<td>Mousaka’a</td>
<td>One of the most traditional of Arabic dishes consisting of eggplant, minced beef and cheese</td>
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<tr>
<td>974</td>
<td>Mussachan</td>
<td>Roast chicken spiced with summak and lots of onions. Served with oriental rice and vegetables</td>
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<tr>
<td>975</td>
<td>Shish Kebab</td>
<td>Minced ground lamb grilled on a skewer with peppers and tomatoes. Served with oriental rice and vegetables</td>
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<tr>
<td>976</td>
<td>Shashlik d’agneau</td>
<td>Tender cubes of lamb grilled on a skewer with peppers and onions. Served with oriental rice and vegetables</td>
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<tr>
<td>977</td>
<td>Mezze</td>
<td>The American Colony Oriental Feast For 2 persons</td>
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<td>A typical Arabic elaborate feast. A glass of Arak will be served as an Aperitif. Starting with a choice of Arabic salads and warm pitta bread, followed by shish kebab, shashlik and Arabic chicken. Served with Oriental rice and vegetables.</td>
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**Petits Plats Froids**

### Cold Delicacies

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<tbody>
<tr>
<td>911</td>
<td>Carpaccio de saumon et loup de mer cru</td>
<td>Carpaccio, thin raw salmon and sea bass Card sauce with fine cut vegetables</td>
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<tr>
<td>912</td>
<td>Terrine de foie d’oie et gelée de porto</td>
<td>Goose liver terrine with port jelly Toast and butter</td>
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<tr>
<td>913</td>
<td>Suprême de canard fumé sur feuilles de salade</td>
<td>Smoked duckling breast with fresh salads</td>
</tr>
<tr>
<td>914</td>
<td>Saumon mariné à la sauce moutarde à l’aneth et salade de pommes</td>
<td>Marinated salmon with dill mustard sauce and apple salad</td>
</tr>
<tr>
<td>915</td>
<td>Fruits de mer sur assiette: scampis, saumon fumé, truite fumée et moules. Saucisses: raifort, moutarde à l’aneth et vinaigrette. Toast et beurre</td>
<td>Shrimps, smoked salmon and smoked trout served with Horseradish, dill mustard and vinegar herb sauce</td>
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Salades et Mets Froids
Salads and Cold Dishes

Self-service from the Buffet
between 11.00 & 15.00
&
between 18.30 & 22.00

$    NIS

940 Salades assorties
     Mixed Salad as a starter
     3.50    12.00

941 Assiette de salades
     Mixed Salad as a main dish
     6.00    21.00

Entrées
Main Courses

980 Emincé de veau Zurichoise avec rösti
     Sliced veal with chopped onions and mushrooms in a creamy sauce. Served with Rösti
     19.00   67.00

982 Riz Casimir
     Sliced veal with a curry sauce, decorated with exotic fruits. Served with white buttered rice
     19.00   67.00

984 Filet goulache Stroganoff
     Cubes of beef fillet with a sauce of onions, peppers, gherkins, and paprika, cream flavoured with a dash of wine and brandy
     21.00   74.00

985 Cotelettes d'agneau grillées
     Lamb ribs with ratatouille and potato gratin
     21.00   74.00

987 Entrecôte Café de Paris
     Sirloin steak gratinated with spicy butter. Served with french fries and a vegetable mix
     20.00   71.00

988 Filet de boeuf au poivre rosé
     Fillet of beef with pink pepper and red wine sauce. Served with raw rösti, garlic, carrots and onions.
     22.00   78.00

Poissons
Fish

$    NIS

960 Truite meunière
     Fresh salmon trout, fried in butter with herbs, served with boiled potatoes and mixed vegetables
     19.00   67.00

962 Filet de loup de mer sur sauce safran
     Fillet of sea bass poached with saffron sauce
     Decorated with fried pleurotus mushrooms
     Served with wild rice
     23.00   81.00

963 Dorade entière grillée aux fines herbes
     Whole grilled sea bream served with spicy butter, potatoes and ratatouille
     21.00   74.00

964 Filet de dorade sauté au beurre
     Fillet of sea bream fried in butter, lemon and parsley. Served with potatoes, fresh basil leaves and mixed vegetables
     21.00   74.00

965 Daube de saumon poché et sauce beurre blanc
     Poached salmon steak with butter-wine sauce
     Served with gratinated potatoes and mixed vegetables
     19.00   67.00

966 Scampis sautés au curry
     Shrimps in a mild curry sauce
     Served with exotic fruits and buttered white rice
     25.00   88.00

968 Scampis Diabolo
     Shrimps with hot pepper and garlic
     Served with white rice and a vegetable
     25.00   88.00