



Christmas Eve Dinner  
December 24<sup>th</sup>, 2015

Crispy dates and goat cheese wrapped in bacon

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Shrimps and pine apple tartar, avocado and tapenade quenelle

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Mediterranean sea bream on zucchini, pesto and beans

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Butter squash, sweet corn and mussel soup

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Classical slow cooked whole duck

infused with orange, thyme and star anis

Warm burghul, dried figs, apricot, pine nuts and cashew stuffing

Glazed carrots, chestnuts and sweet potato purée

Red wine gravy and cranberry sauce

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Bûche de Noël

400 NIS per person

Inclusive of VAT and welcome drink

The above price does not include beverages