

HaSalon

Powered by Eyal Shani & Shahar Segal.

*This is just an example menu and things may change daily

Co Chef: Tal Kawi.

Vegetables:

Bruschetta wrapped in avocado candies.

Delis, one from Burgundy (cheese), wrapped in pear in liquid wine on bruschetta.

A burning potato, with sour cream wrapped in a finely chopped Arabian salad.

Raviolo full of green peas and delicate nettle

Artichoke hearts split lengthwise with milk aioli

Green and red onyx marble of figs from Hebron and blue cheese.

Six earth diamonds that are each pinned to their exact moment.

Spinach leaves that melt into themselves.

Spinach stalks steamed in a paper wrapper, arranged next to each other like sardines in their box.

Melanzana of eggplant tomatoes and parmesan.

A slice of Arabian cabbage cake.

Pasta wrapped in the skins of female zucchini.

Dizzying pasta with black pepper.

7 clouds of ricotta, not one more.

Naked Maggie tomatoes, sliced on a stone.

Sea cows and fish of stormy sea:

Pasta a la Wengla and fresh parsley.

Masabaha of mussels that melts into chickpeas.

Bruschetta from intimate organs of oysters

Sashimi and yellow tail tartar resting on the cold shiver of a cream lava stone.

Sea bass fillet with a deep memory of gas stations.

Tataki tuna Maavar Yavuk Style.

Mussar steak, cut a la 'knife' roasted in trees in Burgundy wine and summer vegetables.

Lamb. Among the crops of happiness of 'Healthy Living', the Besor region, Etush:

Deep roast of roasted lamb shank between blood oranges and young onions.

Ridge spine.

Roast sirloin and lamb fillet in great precision.

Lamb ragout melts into free style bread.

:Simmental cowl

Roast Beef Carpaccio.

Entrecote steak.

Prime ribs roasted in burning trees.

Pepper Steak fillet.

A fillet tartare piled up from the 'fall' movement from the back of the knife.

Sweet food: Almond and pear cake | Chocolate Mousse | Malabi and Polished Strawberries |
Milk Ice Cream & Berries | Pistachio Yeast Cake |

Cardboard for a couple / quartet / eighth