

FOOD

ENTREES

FOCACCIA AND CHEESE // 38
Sofia sheep cheese, olives mix, shipka pepper, olive oil and tomato salsa

LABNEH // 39
Tomato salsa, zaatar and olive oil, served with focaccia

JAPANESE CUCUMBER SALAD // 48
cucumber, white cabbage, red cabbage, mint, cilantro, green onion, lemongrass, peanuts, roasted almonds, crispy shallots, black and white sesame, and Japanese tahini

EGGPLANT CARPACCIO // 44
Almonds, cilantro, radish, rocket leaves, chili, cherry, tahini, served with focaccia sticks

PADRON PEPPERS // 42
Fried Padron peppers with olive oil & lemon

DOLMAS (filled grape leaves) // 46
Served on tzatziki with olive oil and tomato salsa

LIVER PATE // 46
With butter and date honey, served with homemade cherry tomato jam

FRIED CAULIFLOWER // 44
Served on top of labneh, tomato salsa, green onion and sumac

ROASTED CABBAGE // 56
with olive oil, sage, thyme, date syrup, and white wine, served on tomato cream, yogurt, and parsley salsa

ARENCINI (3 Pcs) // 52
Crispy Risotto balls filled with cheese and mushrooms, served on parmesan tomato butter

STEAMED CHICKEN / FRIED MUSHROOM GYOZA // 49
Japanies dumplings served with soy sauce, truffle, aioli and asian sauce

CHICKEN / VEGETARIAN NEMS (2 PCS) // 46
rice paper rolls filled with chicken or vegetables, served with lettuce, cilantro, mint, radish, and sesame, with chili and Thai sauce

BELGIAN FRENCH FRIES // 44
Crispy Belgian waffle- shaped potato fries served with truffle aioli, cheddar sauce and parsley

FRENCH FRIES // 36
Served with grated feta and parsley

FISH CIGAR (2 PCS) // 46
crispy cigar rolls filled with spicy harissa, preserved lemon, and white fish

MEAT

BURGER // 67
200gr beef patty, lettuce, tomato and red onion, served with our house dips, mashed potatoes / French fries / white rice

ROTCHBURGER // 79
200gr beef patty, goat cheese, cherry tomato jam, fresh avocado, lettuce, tomato and onion, served with mashed potatoes / French fries / white rice

VEGAN BURGER - REDEFINE MEAT // 67
Lettuce, tomato and red onion, served with French fries / white rice and tahini

CHICKEN | SCHNITZEL CIABATTA // 63
Chicken breast, lettuce, tomato, red onion and herb aioli, served with mashed potatoes / French fries / white rice

ROASTBEEF CIABATTA // 63
Lettuce, tomato, red onion, fried onion and chipotle aioli, served with mashed potatoes / French fries / white rice

FRANKFURT // 64
Giant Chorizo sausage in a pretzel dough croissant, sauerkraut and mustard, served with mashed potatoes / French fries / white rice

CHICKEN BREAST // 67
Plancha- seared chicken breast, served with mashed potatoes/ French fries / white rice and mini salad

SCHNITZEL // 67
Served with mashed potatoes/ French fries and mini salad

ROASTBEEF // 67
Stir fried roast beef strips with onion and chives, served on mashed potatoes / white rice

TOPPINGS : CHEDDAR // 8 FRIED EGG // 8 GOOSE BREAST // 10

CRUDO

BEEF CARPACCIO // 56
Rocket leaves, olive oil, balsamic vinegar and parmesan, served with focaccia sticks

FISH BRUSCHETTA // 66
Sea fish tartare, garlic aioli, red onion, parsley, chives, red chili, olive oil, and lemon

FISH CEVICHE // 59
Served on labneh cheese, cilantro, mint, green onion, red onion, hot chili and seasonal fruit

FISH CARPACCIO // 67
Yogurt, Red onion, chives, red chilli, olive crumble, blanched almonds, olive oil, lemon, served with a focaccia stick

POKE BOWL // 64
Raw fish or tofu cubes, sushi rice, cucumber, carrot, avocado, soybeans, green onion, sweet potato chips, cilantro, and Asian sauce (contains sesame)

DAIRY

GNOCCHI // 65
Served with cream chestnut sauce, mushrooms, truffle, nutmeg, parmesan and chives

TORTELLINI // 66
Cheese and mangold filling, served on top of burnt tomato butter, parmesan and chives

SALMON BAGEL // 55
Smoked salmon with American bagel, cream cheese, capers, red onion and rocket leaves, served with mini salad

HANDMADE RAVIOLI // 66
Sweet potato filling, served with cream pesto sauce, parmesan and chives

RADIATORI // 60
Hand made pasta with sauce to choose

BLAKAN CIABETTA // 64
Roasted peppers & zucchini, mild Fetta chees. pesto, baby leaves & reduced balsamic, served with a small salad

GRILLED CHEESE TOAST // 52
Mozzarella, cheddar, parmesan, truffle aioli and cherry tomato confit served with white kasten bread and mini salad

FRENCH GRILLED CHEESE TOAST // 54
Mozzarella, buche cheese (goat cheese), bulgarian cheese, pesto, herb aioli and cherry tomato confit with brown kasten bread, served with mini salad

NAPOLETANA // 56
Hand made sourdough pastry, tomato sauce, mozzarella,

GREENS

HEALTH SALAD // 64
Quinoa, black lentils, sweet potato cubes, walnuts, peanuts, cucumber, carrot, tomato, red onion, cranberry, mint, parsley, tahini and dates honey

TOPPINGS: SCHNITZEL / CHICKEN BREAST // 14

GREEK SALAD // 59
Cherry tomato mix, cucumber, red onion, kalamata olives, parsley and Sofia sheep cheese, served with focaccia stick

CAESAR SALAD // 61
Lettuce hearts, cherry tomatoes, aged parmesan, croutons, Caesar sauce with honey and balsamic vinegar, served with soft boiled egg

TOPPINGS: SCHNITZEL / CHICKEN BREAST // 14

SALANOVA SALAD // 59
Salanova lettuce, endive leaves, seasonal fruit, sugared pecan, walnuts, maple lime sauce and grated feta cheese

THAI SALAD // 62
Papaya, carrot, cherry tomatoes, radishes, red chili, green onion, cilantro leaves, green beans and peanuts with traditional Thai sauce

BURRATA SALAD // 69
Cherry tomato mix, reduced balsamic vinegar, zaatar vinaigrette, rocket leaves and sugared pecans

DRINKS

DRAFT BEER (410ML)

Carlsberg // 32

Tuborg // 32

Weihenstephaner // 35

BOTTLED BEER

Goldstar // 30

Beck's // 30

Corona // 35

Liefmans // 36

Shikma IPA // 38

Somersby(gluten free) // 30

VODKA

Smirnoff // 21/39

Ketel One // 25/48

GIN

Gordon's // 21/39

Tanqueray // 24/46

RUM

Captain Morgan Silver // 23/44

Captain Morgan Spiced // 23/44

TEQUILA

Don Julio Silver // 32/62

Cuervo Silver // 21/39

Patron Silver // 30/58

Patron Anejo // 35/68

ANISE

Elite Arak // 16/30

Ouzo 12 // 21/38

APERITIF

Campari // 21/38

Galliano L'aperitivo // 21/38

Martini Rosso // 19/36

Martini Bianco // 19/36

Aperol // 21/38

DIGESTIF

Chartreuse // 38/74

WHISKEY

Johnnie Walker Black Label // 26/48

Johnnie Walker Blonde// 22/42

Glenfiddich 12 // 28/54

COGNAC

Hennessy VS // 35/68

Hennessy VSOP // 75

Hennessy XO // 220

LIQUEUR

Limoncello Villa Massa // 24/46

Midori // 21/38

Feigling // 22/42

Flavored Van Gogh // 27/52

SOFT DRINKS

Coca Cola // 16

Coca Cola Zero // 16

Sprite // 16

Sprite Zero // 16

Fuze Tea Peach // 15

Nordic Soda // 14

Ferrarelle Soda - lightly sparkled // 16

Neviot Mineral Water // 12

Lemonade Glass // 12

Grape Juice // 15

Orange Juice Glass (natural) // 15

HOT DRINKS (SERVED UNTIL 20:00)

Short Espresso // 9

Long Espresso // 10

Double Espresso // 12

Americano // 14

Cold Americano // 17

Cappuccino // 15

Cold Coffee // 18

Turkish Coffee // 10

Tea with Mint // 12

Ginger, Lemon and Honey Infusion // 14

Green tea Infusion // 14

Hot / Cold chocolate // 15

Matcha Latte // 24

Cold Matcha // 24

Soy milk / oat milk / low fat milk to choose



WINE NOT?



WHITE

Artisanal (kosher) // 46/180
Gewurztraminer, Israel

Artisanal (kosher) // 46/180
Shardone, dry, Israel

Pinot Grigio // 46/180
Pinot Grigio, semi-dry, Italy

Chenin Blanc Artisanal (kosher) // 46/180
Chenin blanc, Israel

Chablis // 54/230
Chablis, dry, France

RED

Artisanal (kosher) // 46/180
Cabernet Sauvignon, dry, Israel

Famille Bougrier // 46/180
Pinot Noir, dry, France

ROSE

Artisanal (kosher) // 48/190
Barbera, dry, Israel

DESSERTS

FRENCH TOAST // 54

Milk and cinnamon - soaked brioche, fried with butter and served with seasonal fruit, maple syrup, powdered sugar and mascarpone cream

THE SICILIAN // 54

Kadaif, caramel cream, mascarpone and caramelized banana

HOMEMADE TIRAMISU // 54

Homemade preparation with cappuccino sauce and coffee liqueur

BIRTHDAY CAKE // 54

Homemade-style chocolate cake with warm chocolate ganache and candy sprinkles

NEW YORK CHEESECAKE // 53

Baked cheesecake with white chocolate ganache, pecan crumble, and cherry

VEGAN PRALINE MOUSSE // 54

Baked cheese cake on cookies crumble and whipped vanilla Oreo's cream

CRACK PIE // 53

Crispy oatmeal cookie, caramel toffee sauce on salted caramel, served with a scoop of vanilla ice cream

VEGAN CRÈME BRÛLÉE (Gluten-Free) // 52

Chocolate crispy dough, chocolate cream and whipped chocolate ganache

VANILLA ICE CREAM SCOOP // 12

COCONUT SORBET SCOOP // 12

COCKTAILS

PEACH PLEASE // 52

Vodka, Midori, peach juice, passion fruit syrup, and lemon juice

LEGALLY BLONDE // 52

Citrus peel- soaked gin, mango nectar, peach, fresh lemon, mint

BILLIE GIN // 54

Gin, tonic, elderflower liqueur, lemongrass syrup, lemon juice

MANGO RITA // 53

Tequila, mango juice, triple sec, agave syrup, lemon juice

LA PASSION // 55

Gin, Campari, Passoa, fresh orange juice, strawberry syrup, lemon juice

BETTY BOOP // 58

Belvedere vodka, Passoa liqueur, Limoncello, lime

TULIP FEVER // 53

Gin, lychee liqueur, pink lemonade, lime

SUMMER JAM // 52

Vodka, cranberry juice, watermelon syrup, lychee liqueur, lemon juice.

TROPICANA // 54

Spiced rum, coconut syrup, pineapple, mango juice, lemon juice

AMERICAN PIE // 55

American whiskey, Disaronno Amaretto, maple syrup, Angostura bitters, lemon juice.

FLORA // 51

Arak, coriander, mint, cucumber, mojito syrup, passion fruit, lime

HOT SANGARIA // 48

Red wine, pear syrup, seasonal fruits, orange juice, winter spices.

COLD SANGARIA // 46

Sparkling wine, pear syrup, seasonal fruits, spice blend

NON-ALCOHOLIC COCKTAILS

WEST VIRGINIA // 35

Limonana (lemon-mint), berries, strawberries and lime

BRUNCH

OUR BRUNCH IS SERVED EVERY DAY UNTIL 20:00

MORNING SANDWICH // 42

Omelet with brioche bun, truffle aioli, tomato and pickles, served with mini salad
TOPPINGS : CHEDDAR | AVOCADO // 8 GOOSE BREAST // 10 SMOKED SALMON // 12

BREAKFAST AND COFFEE // 72

Two eggs to choose, cream cheese, feta and labneh, tzatziki (fish roe dip), fresh avocado and mini salad, served with focaccia / sourdough bread

EXTRAS : GOOSE BREAST // 10 SMOKED SALMON // 12

BON-JOURNO // 49

Open butter croissant filled with home made egg salad, smoked salmon, lettuce, tomato, red and green onion, served with a mini salad

TOPPINGS : AVOCADO // 8

(IN MEMORY OF KARIN JOURNO)

GRILLED CHEESE TOAST // 52

Mozzarella, cheddar, parmesan, truffle aioli and cherry tomatoes, served with mini salad

FRENCH GRILLED CHEESE TOAST // 54

Mozzarella, buche cheese (goat cheese), Bulgarian cheese, pesto, herb aioli and cherry tomato confit with brown kasten bread, served with mini salad

AVOCADO SOURDOUGH // 54

Fresh avocado on top of toasted sourdough bread with truffle aioli, roasted cherry tomatoes, red onion and fried egg, served with mini salad

EGGS BENEDICT // 65

Two poached eggs on top of toasted brioche with smoked salmon / goose to choose and hollandaise sauce, served with mini salad

SALMON BAGEL // 55

Smoked salmon with American bagel, cream cheese, capers, red onion and rocket leaves, served with mini salad

FRENCH TOAST // 54

Milk and cinnamon - soaked brioche, fried with butter and served with seasonal fruit, maple syrup, powdered sugar and mascarpone cream

ALL TYPES OF BREAD CAN BE REPLACED WITH GLUTEN - FREE BREAD

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BRUNCH ATMOSPHERE

MIDORI SOUR // 47

ESPRESSO MARTINI // 46

MIMOSA // 46

APEROL SPRITZ // 48