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## Appetizers

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<b>Jerusalem Mezza Platter for 2</b> Flavors of Jerusalem - hummus, tabouleh, Baba ghanoush, Turkish salad, Labaneh with walnuts, Meat kubbeh, falafel & sambousek, served with warm pita bread	92.00 ILS
<b>Beef Carpaccio</b> Thinly sliced marinated beef tenderloin, topped with arugula & shaved parmesan cheese, served with toasted bread	53.00 ILS
<b>Crispy Calamari</b> With Side coleslaw & saffron aioli	49.00 ILS
<b>Italian Tartufo Arancini</b> Stuffed with garlic, mushroom, parmesan, served with creamy sauce	59.00 ILS
<b>Mini Beef Wellington</b> Puff pastry, beef tenderloin slices, mushroom duxelles & horseradish cream	56.00 ILS
<b>Eggplant Tahini</b> Roasted eggplant with tahini sauce, pine nuts & Pomegranate	33.00 ILS

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## Salads

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<b>Gorgonzola Salad</b> Baby mixed green leaves, pear, cranberry & walnuts with orange honey dressing	49.00 ILS
<b>Caesar Salad</b> Romaine lettuce tossed with parmesan cheese, croutons & Caesar dressing. Option to add chicken or crispy bacon.	47/59 ILS
<b>Burrata Salad</b> Fresh lollo rosso lettuce, cherry tomato, cucumber, red onion with balsamic dressing	69.00 ILS
<b>Fried Halloumi Salad</b> Rocca, cherry tomato, red onion & pomegranate with pomegranate dressing	42.00 ILS
<b>Quinoa Salad</b> Parsley, mint, dried cranberry, tomato, red onion, and pine nuts, served with balsamic dressing	43.00 ILS
<b>Garden Salad</b> Baby mixed lettuce & seasonal vegetables with aioli dressing	33.00 ILS
<b>Caprese Salad</b> Slices of tomato & mozzarella topped with fresh basil & balsamic glaze	53.00 ILS



**Soup of the day** (Ask your waiter)

27.00 ILS



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## Pasta & Risotto

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**Ricotta & Spinach Cannelloni**

Baked cannelloni stuffed with ricotta & spinach served with creamy sauce

46.00 ILS

**Spaghetti al'arrabiata**

Served in tomato, garlic & basil sauce

43.00 ILS

**Chicken Penne Alfredo**

Onion, mushroom & cream

54.00 ILS

**Seafood Linguine**

Shrimp & calamari with tomato & basil sauce.

82.00 ILS

**Sweet Potato Ravioli**

Served with Sage Sauce

53.00 ILS

**Pesto Ravioli**

Served with cream Sauce

53.00 ILS

**Cacio e Pepe Gnocchi**

Potato Gnocchi, pepper & pecorino cheese

59.00 ILS

**Tartufo Risotto**

White Wine, Mushroom, parmesan & cream

49.00 ILS

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## Main Dishes

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**Entrecôte Steak**

300 g Beef Ribeye served with sweet potato pure, seasonal vegetables, & your desired sauce: red wine, classic pepper, or mushroom

152.00 ILS

**Fillet Mignon**

220 g cooked to your liking, served with potato pure, seasonal vegetables, & your desired sauce: red wine, classic pepper, or mushroom

142.00 ILS

**Lamb Cutlets**

Served with baked potato, grilled asparagus & garlic rosemary sauce

148.00 ILS

**Stuffed Chicken Breast**

Mushroom duxelles, with potato pure, seasonal vegetables, & cream sauce

80.00 ILS

**Baked Salmon Steak**

Served with baked potato, seasonal vegetables, & lemon & garlic sauce

95.00 ILS

**European Bass (Lavrak) Fillet**

Served with baked potato, seasonal vegetables, & herbs sauce

95.00 ILS

**Cheese Fondue**

The classic cheese fondue served with vegetables & toasted bread

148.00 ILS





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# Cheese Platters

115.00 ILS

Select your favorite five kinds of cheese or dry meat & make your own 200g platter, accompanied by homemade baguette, butter and tapenade

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## Cheese

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### **Gorgonzola**

Soft, blue-veined, made of pasteurized cow's milk

### **Pecorino Tartufo**

Semi-soft made of raw sheep's milk encrusted with small specks of truffle

### **Parmigiano Reggiano**

Hard, fruity & nutty, made of unpasteurized cow's milk

### **Brie Mon Sire**

Soft, creamy & rich, made of pasteurized cow's milk

### **Camembert**

Soft, creamy, surface-ripened, made of unpasteurized cow's milk

### **Comté**

Semi-hard, fruity & nutty, made of unpasteurized cow's milk

### **Roquefort**

Semi-soft, crumbly & salty, made of pasteurized cow's milk

### **Truffle Gouda**

Creamy & smooth with hints of Italian truffles made of pasteurized cow's milk

### **Buche de Chevre**

Soft & creamy, made of fresh pasteurized goat's milk

### **Old Amsterdam**

Hard cheese with an orange interior, made of pasteurized cow's milk

### **Pesto Gouda**

Semi-dry, pesto & basil, made of pasteurized cow's milk

### **Black Lemon Gouda**

A unique cheese that you must taste to believe it

### **Iberico**

Buttery, pasteurized made of cow, goat & sheep milk





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## Cheese

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### **Manchego**

Semi-soft, fruity, made of pasteurized sheep's milk

### **Cabra al Vino**

Semi-hard, creamy, made of pasteurized goat's milk

### **Orange Cheddar**

Hard, mild in flavor, made of pasteurized cow's milk

### **Village Oak Cheddar**

Hard pressed, sweet, made of pasteurized cow's milk

### **Stilton**

Semi-soft, creamy, blue-veined, made of pasteurized cow's milk

### **Emmentaler**

Semi-soft, mild & nutty, made of unpasteurized cow's milk

### **Le Gruyere**

Subtle & sophisticated in taste, made of unpasteurized cow's milk

### **Feta**

Soft & brined made of pasteurized goat & sheep milk

### **Halloumi**

Fresh, white & salty, made of a mix of pasteurized sheep & cow milk. Best served grilled

### **Flavored Goat Cheeses**

Local mild cheese made of goat milk, home flavoured with chili, thyme, sumac or sweet paprika

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## Dry Meats

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### **Prosciutto**

Air-dried & salt cured pork leg

### **Ham**

Cooked & salt cured pork leg

### **Salami**

Mix of spiced beef & pork meat

### **Pepperoni**

A highly seasoned, hard sausage of beef and pork





## Desserts

<b>Rooftop Knafe</b> Katayef noodles with cheese, syrup, topped with vanilla ice cream & pistachio	33.00 ILS
<b>Chocolate Molten Lava Cake</b> Served with vanilla ice cream	33.00 ILS
<b>Baked Cheesecake</b>	33.00 ILS
<b>Tiramisu</b>	33.00 ILS
<b>Orange Creme Brulee</b>	33.00 ILS
<b>Carrot Cake</b> Cream Cheese & Walnuts	33.00 ILS
<b>Apple Pie</b> Served warm with vanilla ice cream	33.00 ILS
<b>Ice Cream/Sorbet</b> (three scoops) Chocolate, pistachio & vanilla/ Strawberry, lime & passion fruit	23.00 ILS
<b>Seasonal Fruit Platter</b>	28.00 ILS

### Hot Drinks

Notre Dame Coffee	23.00 ILS
Cappuccino	15.00 ILS
Americano	15.00 ILS
Nescafé	15.00 ILS
Espresso	13.00 ILS
Double Espresso	14.00 ILS
Macchiato	14.00 ILS
Tea	14.00 ILS
Herbal Tea (Green Tea, Peppermint, Wild Berries, Chamomile, Apple Cinnamon, Earl Grey)	15.00 ILS

### Fresh Juices

Orange juice	16.00 ILS
Lemonade	16.00 ILS

### Soft Drinks

Grapefruit juice	13.00 ILS
Orange juice	13.00 ILS
Apple juice	13.00 ILS
Grape juice	13.00 ILS
Cranberry juice	13.00 ILS
Coca Cola	13.00 ILS
Diet Cola	13.00 ILS
Cola Zero	13.00 ILS
Sprite	13.00 ILS
Sprite Zero	13.00 ILS
Fanta orange	13.00 ILS
Apple Cider	13.00 ILS
Ice tea	13.00 ILS
Tonic water	13.00 ILS
Ginger ale	13.00 ILS
Bitter lemon	13.00 ILS
Soda water	13.00 ILS
Mineral water S / L	10.00/18.00 ILS
San Pellegrino S / L	13.00/23.00 ILS





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## Champagne / Cava / Prosecco

Glass

Bottle

Faustino Extra Seco, Cava, Spain  
Villa Sandi Prosecco, Italy

33.00 ILS

105.00 ILS  
138.00 ILS

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## White Wines

### Holy Land

White Tulip  
Recanati Marawi  
Pelter Chardonnay  
Jascala Sauvignon Blanc

40.00 ILS

158.00 ILS  
185.00 ILS  
155.00 ILS  
152.00 ILS

### France

Chablis Albert Bichot  
Domaine De Pellehaut, Gascogne  
Sancerre Henri Bourgeois  
Lurton Les Fumées Blanches Sauvignon Blanc  
Domaine Lafage Côté Floral

40.00 ILS

257.00 ILS  
132.00 ILS  
240.00 ILS  
155.00 ILS  
138.00 ILS

### Italy

Ruffino Orvieto Classico  
Sartori Pinot Grigio

33.00 ILS

112.00 ILS  
122.00 ILS

### Spain

Marieta Albarino

33.00 ILS

119.00 ILS

### Germany

Urban Riesling

158.00 ILS

### New Zeland

Mud House Sauvignon Blanc

120.00 ILS

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## Rosé

Domaine De Pellehaut, Gascogne, France  
Jascala, Holy Land

33.00 ILS

125.00 ILS  
139.00 ILS

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## Red Wines

Glass

Bottle

### Holy Land

Tulip Franc Merlot Reserve		234.00 ILS
Tulip Syrah Reserve		234.00 ILS
Pelter Trio		188.00 ILS
Pelter Cabernet Shiraz		240.00 ILS
Petit Castel		250.00 ILS
Jascala Cabernet Sauvignon	40.00 ILS	152.00 ILS
Jascala Cabernet Sauvignon Reserve		234.00 ILS
Recanatti Bittuni		185.00 ILS

### France

Frederic Daniel, Cotes Du Rhone		142.00 ILS
Sirius Bordeaux		191.00 ILS
Louis Jadot Bourgogne Pinot Noir		247.00 ILS
Mas Janeil Le Petit Pas, Cotes du Roussillon		161.00 ILS
La Villette Pinot Noir	33.00 ILS	122.00 ILS
Domaine Lafage Cote Sud		123.00 ILS

### Italy

Chianti Ruffino	33.00 ILS	125.00 ILS
Aida Montepulciano D'Abruzzo, Cordano		205.00 ILS
Tommasi Valpolicella		135.00 ILS

### Spain

Torres Sangre De Toro, Catalunya		145.00 ILS
Torres Sangre De Toro, Catalunya (375 ml)		95.00 ILS
Marqués de Riscal Reserva, Rioja		264.00 ILS

### New World

Trapiche Broquel Malbec, Argentina		155.00 ILS
Santa Julia Malbec, Argentina	33.00 ILS	118.00 ILS
Undurraga Merlot, Chile	33.00 ILS	109.00 ILS
Araucano Cabernet Sauvignon Reserve, Chile		152.00 ILS

## Dessert Wines

Mount Hermon Moscato, Holy Land	33.00 ILS	138.00 ILS
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## Beers

### Local

Taybeh gold	20.00 ILS
Taybeh dark	20.00 ILS
Gold Star Unfiltered	20.00 ILS
Maccabee	20.00 ILS

### Imported

Corona	26.00 ILS
Heineken	20.00 ILS
Carlsberg (No alcohol)	20.00 ILS
Carlsberg	20.00 ILS

### Draft

San Miguel (Spanish) S / L	23.00 / 30.00 ILS
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## Distilled & Liqueurs

Amaro	26.00 ILS
Amaretto	26.00 ILS
Baileys	26.00 ILS
Cointreau	33.00 ILS
Drambuie	33.00 ILS
Fernet Branca	26.00 ILS
Grand Marnier	33.00 ILS
Grappa	26.00 ILS
Limoncello	26.00 ILS
Arak	17.00 ILS
Ouzo	20.00 ILS
Sambuca	26.00 ILS
Licor 43	26.00 ILS
Tia Maria	26.00 ILS
Frangelico	26.00 ILS
Jägermeister	33.00 ILS

## Vermouth & Bitter

Martini Rosso	20.00 ILS
Martini Bianco	20.00 ILS
Martini dry	20.00 ILS
Campari	26.00 ILS
Aperol	26.00 ILS







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## Gin

Beefeater	23.00 ILS
Gordon's	23.00 ILS
Tanqueray	29.00 ILS
Hendrick's	36.00 ILS
Bombay Sapphire	30.00 ILS

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## Rum

Bacardi White	20.00 ILS
Captain Morgan Black	26.00 ILS

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## Tequila

Jose Cuervo gold	33.00 ILS
Jose Cuervo silver	33.00 ILS
1800 Reposado	62.00 ILS

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## Vodka

Grey Goose	46.00 ILS
Ketel one	36.00 ILS
Absolut	26.00 ILS
Smirnoff	26.00 ILS

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## Cocktails

Negroni - (Gin, Sweet Vermouth, Campari)	46.00 ILS
Margarita - (Tequila, Triple sec, Lime juice)	39.00 ILS
Cosmopolitan - (Vodka, Triple sec, Lime & Cranberry juice)	43.00 ILS
Manhattan - (Bourbon, Sweet Vermouth, Angostura)	43.00 ILS
Old Fashioned - (Bourbon, Sugar, Angostura, Soda water)	43.00 ILS
Martini Cocktail - (Gin or Vodka, Dry Vermouth)	39.00 ILS
Aperol Spritzer - (Prosecco, Aperol, Soda water)	56.00 ILS
Tropical Dream - (Malibu Rum, Blue Curaçao, Pineapple juice)	39.00 ILS
Long Island Tea - (Gin, Vodka, Tequila, Rum, Triple sec, Lemon juice, Cola)	59.00 ILS
Mojito - (Rum, Fresh mint, Brown sugar, Lemon juice)	43.00 ILS
American - (Campari, Sweet vermouth, Soda water)	39.00 ILS
Rooftop Delight - (white rum, orange juice, grenadine)	43.00 ILS
Tom Collins - (Gin, lemon juice, sugar syrup, soda water)	36.00 ILS
Amaretto Sour - (amaretto, lemon juice, sugar syrup)	36.00 ILS
Bloody Mary - (Vodka, tomato juice, lemon juice, tabasco)	36.00 ILS
Sangría	36.00 ILS

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# Whiskey

## Single Malt Whisky

Glenfiddich (12 years)	66.00 ILS
Macallan Fine Oak (12 years)	72.00 ILS
Tomatin (18 years)	46.00 ILS
Balvenie (14 years)	82.00 ILS
Laphroaig (10 years)	66.00 ILS

## Bourbon Whiskey

Jack Daniel's	33.00 ILS
Four Roses	33.00 ILS
Wild Turkey	33.00 ILS

## Scotch Whisky

J&B	33.00 ILS
Chivas Regal (12 years)	46.00 ILS
Johnnie Walker Red Label	26.00 ILS
Johnnie Walker Black Label	46.00 ILS

## Irish Whiskey

Jameson	26.00 ILS
Bushmills	26.00 ILS
Black bush	26.00 ILS

## Cognac & Brandy

Remy Martin V.S.O.P.	69.00 ILS
Courvoisier V.S.O.P.	72.00 ILS
Martell V.S.O.P.	66.00 ILS
Hennessy V.S.	69.00 ILS
Hennessy X.O.	105.00 ILS
Majhoul	33.00 ILS
Cremisan (35 years)	52.00 ILS

