


GOOD MORNING TLV

Landwer Breakfast eggs of your choice, salad, hot bread, tuna, feta, guacamole, labneh with zaatar and chickpeas, borekitas, malabi, jam, butter, natural juice and hot drink of your choice

Breakfast for Two eggs of your choice, salad, hot bread, tuna, cream cheese, feta, olives, labneh with zaatar and chickpeas, Eggplant spread, tahini with tomato salsa, guacamole, borekitas, malabi, jam, butter, natural juice and hot drink of your

Vegan Breakfast/For Two  vegan omelet (red lentils, herbs and carrots), salad, hot bread, vegan feta, quinoa tabbouleh, olives, guacamole, eggplant cream, Soybeans, amarena and granola delicacy, jam, natural juice and hot drink of your choice
Addition dips (breakfast for two): tahini, tomato salsa

Omelet upgrade: Farmer's Omelet – spinach, portobello and goat cheese

Orange Omelet – sweet potato, feta and basil

Mushrooms/feta/Cheese

Free Egg toppings: onion, herbs

SHAKSHUKA

Served with salad, tahini, olives and a challah roll

Classic Feta Eggplant

new **Goat Cheese & Spinach**

new **Green** served only with challah bread roll

EGGS **new** (poached or sunny side up)


Florentine brioche, spinach, hollandaise, garden vegetables and sumac

Royal Scandinavia brioche, crème fraiche, smoked salmon, hollandaise, chives, garden vegetables and sumac

Avocado Benedict brioche, crème fraiche, ground chili, garden vegetables and sumac


Egg in the Nest mozzarella, crème fraiche, garden vegetables and sumac

HEALTHY BREAKFAST

new **Acai Bowl**  banana, apple, ground cocoa and roasted coconut, date honey and rice-almond milk

Muesli granola, fruit, 4% yogurt and honey

SMALL BREAKFAST **new** eggs of your choice, hot bread, salad, dip of your choice, cold / hot drink

MORNING SNACKS Tahini | Labneh with zaatar and chickpeas | Feta | Tuna & Lemon | Avocado/Guacamole | Spinach with butter and parmesan | Hot Pepper | Smoked Salmon | Grain Bread | Challah Bread Roll | Small Bun | Vegetable/Chopped Salad | Mozzarella | Nutella | Quinoa Tabbouleh | Olives | Cream Cheese | Eggplant cream | Borekitas | Vegan feta cheese  | Malabi

HOT BREAD

new **Avocado Brioche** cherry tomatoes, radishes, chili, garden vegetables and sumac

new **Scrambled Sliders** facon and mayonnaise, garden vegetables and sumac

Omelet Sandwich cucumber, tomato, lettuce and cream cheese/tahini

Red Lentils Omelet Sandwich  avocado seasonal (or roasted pepper), tahini, sundried tomato spread, cucumber, tomato and lettuce

new **Avocado Sandwich (seasonal)** cucumber, hard-boiled egg, mayonnaise, tomato and lettuce

Tuna Sandwich pesto aioli, hard-boiled egg, pickles, rocket and tomato

Smoked salmon Sandwich lettuce, pesto aioli, parmesan and avocado seasonal (or roasted pepper)


GRILLED SANDWICHES

Cheese Toast tomato, butter and basil

Sirene Cheese Toast Cheese, tomato, onion and zaatar, Kalamata olives

Jerusalem Toast tomato spread, Cheese, hard-boiled egg, and zaatar


Italian Italian tomato spread, pesto, hard cheese, tomato, butter and basil


CANAPÉ Tzfat Cheese | Smoked salmon | Tuna | Eggplant and tahini | Avocado (seasonal) | Vegan feta cheese 

FARMER'S BREAKFAST

Health lettuce, quinoa, red cabbage, cherry tomatoes, red pepper, carrots, broccoli, raw tahini, Tzfat cheese, mint, scallions and chia seeds, seasoned with lemon & mint sauce

Lemon Niçoise lettuce, tomatoes, rocket, herb mix, avocado seasonal (or broccoli), hard-boiled egg, green beans, tuna & lemon, potato shreds, Kalamata olives and radishes

Lebanese bulgur, quinoa, tomato, herb mix, peppers, almonds and pumpkin seeds, lemon & mint sauce, labneh and sumac  for vegan option Vegan feta cheese

Mediterranean Feta/Vegan Feta  tomatoes, baby cucumbers, peppers, lettuce, herb mix, Kalamata olives and radishes. Seasoned with zaatar, sumac and lemon & mint sauce

DESSERT

Morning Pastry

Coffee & Pastry

new **Baked Cheese Cake** with berries, streusel and whipped cream

new **Hot Chocolate Cake** with vanilla ice cream in nut biscuit and ground cocoa

new **Apple Pie** with vanilla ice cream, dried apple and caramel

Rozalach Nutella/Lotus

Brussels Waffle with toffee sauce, Nutella, white chocolate spread, chocolate ice cream, crushed chocolate bar, vanilla ice cream cassata, chocolate sauce, streusel and whipped cream

Chocolate Yeast Cake

Carrot Cake with cranberries and nuts

Coconut Sorbet with berry sauce and roasted almonds

Affogato a scoop of ice cream and espresso

Cookies

Chocolate & Coconut coated Cube

COFFEE

Espresso short / double
Macchiato short / double
Cappuccino / large
Jumbo Cappuccino
Latte Macchiato
Macchiatone
Americano / large
Black Coffee

HOT DRINKS

House Tea
Health Tea
Mint tea
Herbal Tea berries/
lemon verbena
Hot Chocolate Milk / Praline
Mocha
Italian Vanilla
House Cider
Salep

COLD DRINKS

cold Coffee / large
cold Americano / large
Iced Coffee / large
Iced Chocolate Milk / large

GOLD AND SPECIAL

Super Shake spirulina (superfood), banana, mango, date honey and rice-almond milk

Health Shake banana, dates, raw tahini, date honey, pistachio and soy milk

Fruit shake of your choice

Lemon & Mint Smoothie / large

FREAK SHAKE

Creambo vanilla & biscuit milkshake, chocolate ganache, chocolate biscuit, whipped cream and hot chocolate

Luna Park vanilla and candy, cotton candy, and berry sauce

JUICE

Orange
Carrot/Apple/Apple & Carrot
Apple-Ginger-Celery

SOFT DRINKS

Sparkling
Mineral
Perrier
Lemonade
San Pellegrino small / large
Malt Beer
Pixie Flavored Soda

BEER

Goldstar Draft
Goldstar Unfiltered
Heineken
Paulaner

RED WINE

new Reichen Assemblage Cabernet

Free Run Merlot

WHITE WINE

new Gewürztraminer Special Reserve

new Assemblage Almon
new Cava Iberica (Spain)

COCKTAILS **new**

Sunrise Mimosa 24
Aperol Spritz 35

***Thirsty? Cool water free of charge**

The menu is served from 12:00 pm | kosher

BRUNCH

SHAKSHUKA

Served with salad, tahini, olives and a challah bread roll

Classic

Feta Eggplant

new **Goat cheese & Spinach**

new **Green** served only with challah bread roll

EGGS new

(poached or sunny side up)

Avocado Benedict brioche, crème fraiche, ground chili, garden vegetables and sumac

Egg in the Nest mozzarella, crème fraiche, garden vegetables and sumac

Florentine brioche, spinach, hollandaise, garden vegetables and sumac

Royal Scandinavia brioche, crème fraiche, smoked salmon, hollandaise, chives, garden vegetables and sumac

SANDWICHES

Omelet Sandwich cucumber, tomato, lettuce and cream cheese/tahini

Red Lentils Omelet Sandwich 🌱 avocado seasonal (or roasted pepper), tahini, sundried tomato spread, cucumber, tomato and lettuce

Tuna Sandwich pesto aioli, hard-boiled egg, pickles, rocket and tomato

Smoked salmon Sandwich lettuce, pesto aioli, parmesan and avocado seasonal (or roasted pepper)

SMALL BREAKFAST new

Eggs of your choice, hot bread, salad, dip of your choice, cold/hot drink

MORNING SNACKS

Tahini | Labneh with zaatar and chickpeas | Feta | Tuna & Lemon | Avocado/Guacamole | Spinach with butter and parmesan | Hot Pepper | Smoked Salmon | Grain Bread | Challah Bread Roll | Small Bun | Vegetable/Chopped Salad | Mozzarella | Nutella | Quinoa Tabbouleh | Olives | Cream Cheese | Eggplant cream | Borekitas | Vegan feta cheese 🌱 | Malabi

SALADS

Served with bread of your choice (except for Lebanese salad and Italian Farmers' Salad)

Health lettuce, quinoa, red cabbage, cherry tomatoes, red pepper, carrots, broccoli, raw tahini, Tzfat cheese, mint, scallions and chia seeds, seasoned with lemon & mint sauce

Lemon Niçoise lettuce, tomatoes, rocket, herb mix, avocado seasonal (or broccoli), hard-boiled egg, green beans, tuna & lemon, potato shreds, Kalamata olives and radishes

Lebanese bulgur, quinoa, tomato, herb mix, peppers, almonds and pumpkin seeds, lemon & mint sauce, labneh and sumac

🌱 for vegan option Vegan feta cheese

Mediterranean Feta/Vegan Feta 🌱 tomatoes, baby cucumbers, peppers, lettuce, herb mix, Kalamata olives and radishes. Seasoned with zaatar, sumac and lemon & mint sauce

Italian Farmer's Salad tomatoes, roasted pepper, cherry tomatoes, red onion, lettuce, arugula, radishes and mozzarella. Served on focaccia bread and seasoned with olive oil and balsamic vinegar

Salmon Salad bulgur, quinoa, herb mix, lettuce, arugula, carrots, red cabbage, cherry tomatoes, chickpeas, avocado seasonal (or broccoli), chia seeds and pumpkin seeds, seasoned with mustard vinaigrette and lemon & mint sauce

STARTERS

Fries

Avocado Bruschetta 🌱 cherry tomatoes, radishes, chives and ground chili

Cheese & Spinach Quesadilla mozzarella, feta, parmesan, herbs and a side of chipotle sauce (spicy), garden vegetables and sumac

Cheese Zucchini Latkes herbs, labneh aioli, greens, arugula, sumac and olive oil

Salmon Bruschetta avocado, cherry tomatoes, radishes, chives and ground chili

Grilled Eggplant & Tahini 🌱 toasted sesame, olive oil, scallions and bread of your choice

Fish Shawarma two mini pitas, labneh aioli, harissa, herbs and cherry tomatoes. Served with vegetable salad

STRAIGHT FROM THE PAN

When ordering a main course

Green Salad | Chopped Salad | A side dish of your choice

Buckwheat Casserole 🌱 bulgur, root vegetables, tofu, sweet potato, spinach, broccoli, chestnuts, tahini, date honey, herbs and walnuts

new **Meatless Balls** 🌱 spicy tomato sauce, spinach, herbs and sesame. Served with a side of rice with almonds, carrots and caramelized onions

new **Cheeseless Burger** 🌱 3 sliders, lettuce, tomato, pickles, onions and aioli. Served with crispy potato shreds

Fish & Chips crispy-coated fish, herbs, chipotle aioli (spicy) and pesto mayonnaise. Served with green salad

Salmon and Green wheat freekeh root vegetables, cumin and herbs

Sea Bream on a Pan cherry tomatoes, lemon slices, garlic confit, Kalamata olives. Served with crispy potato shreds

***Salmon & Salad** cherry tomatoes, Kalamata olives, chickpeas, red onion, radishes, roasted peppers and herbs

***Salmon Teriyaki** mushrooms, garlic confit, carrots, radishes, sesame seeds, sesame oil and lemon

***Sea Bream Fillet** tahini, tomato stew, spinach, red onion, chickpeas and cumin

***Side dishes: rice** with almonds, carrots and caramelized onions / **green wheat freekeh** with root vegetables and cumin / **crispy potato** shreds / **green side dish** – beans, spinach and broccoli with garlic and olive oil / **fries**

Dishes are prepared in an environment that may contain allergens

GRILLED SANDWICHES

Cheese Toast tomato, butter and basil

Sirene Cheese Toast cheese, tomato, onion and zaatar and Kalamata olives

Jerusalem Toast tomato spread, cheese, hard-boiled egg and zaatar

Italian Italian tomato spread, pesto, hard cheese, tomato, butter and basil

PASTA

Spaghetti/Campanelle 🌿 | Served with parmesan

Basil Tomatoes garlic, herbs and micro basil

Pink Tomatoes a touch of cream, herbs and micro basil

Pesto broccoli, mushrooms and cherry tomatoes with pesto sauce and parmesan

Sweet Potato, Cream & Chestnuts truffle oil, herbs and micro basil

Roasted Mushrooms cream, truffle oil, herbs and micro basil

new **Meatless Balls Pasta** 🌿 Campanelle pasta with tomato & basil sauce

RAVIOLI

Goat Cheese / Sweet Potato Ravioli with a sauce of your choice:

Pink Tomatoes

Roasted Mushrooms & Cream

Sweet Potato, Cream & Chestnuts

PIZZAS

Gluten-free pizzas are available 🌿 | Dishes are prepared in an environment containing gluten

Classic Tomato Pizza micro basil and mozzarella

Caramelized Onion red onion, mozzarella, tomato sauce and olives

Cheese & Pesto goat cheese, feta, mozzarella, parmesan and micro basil

Extra toppings:

Feta / Mushrooms / Tuna / Kalamata olives

DESSERT

Morning Pastry

Coffee & Pastry

new **Baked Cheese Cake** with berries, streusel and whipped cream

new **Hot Chocolate Cake** 🌿 with vanilla ice cream in nut biscuit and ground cocoa

new **Apple Pie** with vanilla ice cream, dried apple and caramel

Rozalach Nutella/Lotus 🌿

Brussels Waffle with toffee sauce, Nutella, white chocolate spread, chocolate ice cream, crushed chocolate bar, vanilla ice cream cassata, chocolate sauce, streusel and whipped cream

Chocolate Yeast Cake

Carrot Cake with cranberries and nuts

Coconut Sorbet 🌿 with berry sauce and roasted almonds

Affogato a scoop of ice cream and espresso

Cookies

Chocolate & Coconut coated Cube

COCKTAILS **new**

Captain Hook Beefeater Gin, lemon juice, berry tea syrup, cucumber and basil

Yellow Wings Havana Club 3, apple juice, lemon juice and mint leaves

COFFEE

Espresso short / double
Macchiato short / double
Cappuccino / large
Jumbo Cappuccino
Latte Macchiato
Macchiato
Americano / large
Black Coffee

HOT DRINKS

House tea
Health Tea
Mint tea
Herbal Tea berries/lemon verbena
Hot Chocolate Milk / Praline
Mocha
Italian Vanilla
House Cider
Salep

COLD DRINKS

cold Coffee / large
cold Americano / large
Iced Coffee / large
Iced Chocolate Milk / large

COLD AND SPECIAL

Super Shake 🌿 spirulina (superfood), banana, mango, date honey and rice-almond milk

Health Shake 🌿 banana, dates, raw tahini, date honey, pistachio and soy milk

Fruit shake of your choice

Lemon & Mint Smoothie / large

FREAK SHAKE

Creambo vanilla & biscuit milkshake, chocolate ganache, chocolate biscuit, whipped cream and hot chocolate

Luna Park vanilla and candy, cotton candy, and berry sauce

JUICE

Orange
Carrot/Apple/Apple & Carrot
Apple-Ginger-Celery

SOFT DRINKS

Sparkling
Mineral
Perrier
Lemonade
San Pellegrino small / large
Malt Beer
Pixie Flavored Soda

BEER

Goldstar Unfiltered
Heineken
Paulaner

RED WINE

new Reichan Assemblage Cabernet
Free Run Merlot

WHITE WINE

new Gewürztraminer Special Reserve
new Assemblage Almon
new Cava Iberica (Spain)

***Thirsty? Cool water free of charge**