

Hamburger Gourmet

BUSINESS LUNCH

HOME MADE BRIOCHE BUN
PARVE BRIOCHE BUN
GLUTEN FREE BUN +3 (REVIVA&CELIA)

La Saucisse 42 (Vegan)

Vegan sausage, cheddar cheese ,
crispy echalote, pea shoots, aioli
mustard(capers and chives), brioche
bun.

SIDE

Salade

Lettuce salad, blue cheese, almonds,
apples, croutons and vinaigrette

French Fries

Sweet Potato Fries

+3

Fries sweet potato and Roquefort sauce

Pomme De Terre

+3

A PARTAGER

Crispy Chicken 35

Burrata 52

Cheesy Fries 28

Onions Rings 19

DRINKS

Soft drinks 12

S.Pellegrino 12/28

Jumex 16

Ginger beer/ale 12

59

Classic

Beef burger, bacon and
emmental cheese with onion
confit and barbecue sauce.

Raclette

Beef burger, raclette cheese,
homemade barbecue sauce, chives
and arugula leaf.

Dolce

Beef burger topped with crumbled
blue cheese and crunchy red apple.

Tartare

Beef burger, confit onion, Tartare
sauce and arugula leaf.

Mozzarella Di

Bufala(vegetarian)

Mozzarella steak, sun dried
tomatoes and homemade pesto
arugula leaf.

La Truffe

Beef burger, truffle sauce, smoked goose
breast. Tiles of parmesan and crispy sweet
potato.

(3 + nis) Foie Gras

Beef burger topped with seared slices of
foie gras with jam marmalade sea salt and
arugula leaf.

L'agneau

Lamb, aged English cheddar (18 months) ,
mushrooms in white wine, tartar sauce
and leaves.

L'american

Beef, double American cheddar, crispy
bacon, ketchup mustard sauce, curly
lettuce, raw onion
(brioche cheddar bun).

BUSINESS DRINKS

Grifone primitive 20

200ml beer 12
Negev Oasis\Spaten

Negroni 40