

# DINNER

18:00 – 22:00

## GORDON'S JOURNEY

GET A TASTE OF OUR WHOLE MENU PER PERSON 35.00

## BEETROOT

SPINACH CREAM PUREE, WALNUTS CAVIAR,  
LENTIL SALAD, BEETROOT TAHINI, LABANEH 7.90

## CAULIFLOWER

COUSCOUS, COFFEE INFUSED BALSAMIC GLAZE, TAHINI 7.90

## BAKED AUBERGINE

AUBERGINE CREAM, TOMATO SAUCE, POMEGRANATE, YOGURT 7.90

## MELAWACH

PAN FRIED YEMAN FLAKEY BREAD, SERVED WITH SOFT EGG,  
ROSTED VEGES, CHILLI, PICKLES AND SMASH OF TOMATOES 10.90

## JERUSALEM MIX

MIXED GRILLED MUSHROOMS SERVED ON  
JERUSALEM ARTICHOKE PUREE 12.00

## CHEEK AND FRIKEH

SLOW COOKED BEEF CHEEK SERVED WITH ROOT  
VEGETABLES ON FRIKEH 15.90

## FILLET OF BASS

GRILLED SEA BASS SERVED WITH OUR SPECIAL TANGY RED  
SAUCE WITH A HINT SPICE, TAHINI AND BREAD ROLL 16.90

## CHOCOLATE

CHOCOLATE MOSSE BASE ON A CAKE, STRAWBERRY 6.90

## KADAYIF CHEESECAKE

DECONSTRUCTED CHEESECAKE SERVED ON CRISPY NOODLES  
AND BERRY COMPOTE 6.90

# DINNER

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## DEUTSCHE

GORDONS JOURNEY	35.00
EINE REISE DURCH UNSER GESAMTES MENÜ PRO PERSON	
ROTE BEETE	7.90
SPINATCREME, WALNUSS, LINSEN, ROTE BEETE-TAHIN, LABANEH	
BLUMENKOHL	7.90
COUSCOUS, BALSAMICO-ESPRESSO-GLASUR, TAHINA	
AUBERGINE	7.90
AUBERGINENCREME, TOMATENSAUCE, GRANATAPFEL, JOGHURT	
MELAWACH	10.90
JEMENITISCHES BROT AUS DER PFANNE, EI, GERÖSTETES GEMÜSE, CHILI, PICKLES, TOMATEN	
JERUSALEM MIX	12.00
WILDER PILZ-MIX, JERUSALEM-ARTISCHOCKE	
OCHSENBACKE	15.90
GESCHMORTE OCHENBACKE MIT WURZELGEMÜSE AUF FREEKEH	
BARSCHFILET	16.90
GEGRILLTES FILET VOM WOLFSBARSCH IN PIKANTER HAUSGEMACHTER TOMATENSAUCE, TAHINA, CHALLAH-BROT	
SCHOKOLADE	6.90
SCHOKOLADENMOUSSE, CAKE, ERDBEEREN	
KADAYIF KÄSEKUCHEN	6.90
DEKONSTRUIERTER KÄSEKUCHEN, SÜßE TEIGNUDELN, BEERENKOMPOTT	

# LUNCH

12:00 – 16:00

## DAILY BUFFET

MO-FRI ONLY. 12:00 – 16:00

ONE PLATE – ONE ROUND

4.9€ - FOOD ONLY.

OR

7.90€

WITH FRESH HOMEMADE COLD DRINK / FILTER  
COFFEE  
AND SOMETHING SWEET  
(NO REFILLING)

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SAT-SUN ONLY. 12:00 – 16:00

EAT AS MUCH AS YOU WANT TO...

9.9€ - FOOD ONLY.

OR

15.90€

WITH FRESH HOMEMADE COLD DRINK AND COFFEE  
AND SOMETHING SWEET

## OUR COCKTAILS - 8€

### GREEN PEACE

**GIN, GREEN CHARTRES LIQER, LEMON JUICE, PARSLEY, CORIANDER, CUCUMBER, Z'HUG.**

An adventurous but still so tasty cocktail.

Contains a variety of green, fresh herbal aromas and flavours as well as a hint of garlic and genuine Israeli-Yemanese spicyness of the Z'hug.

### LEMON SUN

**ARAK, TRIPLE SEC, LEMON JUICE, EGG WHITE**

A modified Israeli-style margarita with a wonderful balance of sweet, sour and anis flavours.

Combined within a slightly creamy texture and a hint of Sumak, this refreshing cocktail is perfect for a hot summer day.

### ISRAELI MANHATTAN

**BOURBON, RED VERMOUTH, BEETROOT JUICE, ANGOSTURA BITTERS**

An elegant cocktail for those who have a knack for the classics.

Sharp flavors, a strong and vibrant aroma and a hypnotizing crimson-purple color.

### ISRAELI DESERT

**BRANDY, FIGLING, SILAN WATER, LEMON JUICE,CLOVE SYRUP, CARDAMMON.**

The Israeli desert sands have much love to offer and this cocktail embodies the sweetness of traditional Israeli plants and fruits.

Easy going and delicious, this cocktail goes easy on the pallot and yet contains an intriguing mix of herbs, spices, and plants as well as an intense aroma from burning sage.

# WINE

## RED

SEGAL, MERLOT & ARGAMAN  
**ISRAEL, 2016** 6.50 / 25.00

GAMLA, SYRAH  
**ISRAEL, 2013** 37.00

## WHITE

THOMAS REINHARDT, RIESLING 1L  
PFALZ, **DEUTSCHLAND 2016** 5.00 / 23.00

BARKAN CLASSIC, CHARDONNAY  
**ISRAEL, 2016** 6.50 / 25.00

BARKAN CLASSIC, SAUVIGNON BLANC  
**ISRAEL, 2015** 6.50 / 25.00

ALT RIXDORFER SEKT 4.90 / 21.00