

SEVEN NORTH by Eyal Shani & Sahar Segal

Co chef: Joni Cohen

Festive Menu

FESTIVE MENU 1 - € 73 per person

*Please note that this menu is suitable for 6 guests or more

Aperitif:

Glass of Dignitat Cava brut

Bread, pizza & bruschetta:

Two slices of wood oven sourdough bread, tomato seeds squeezed on crème fraîche
4 spicy instruments that will swirl your soul
Bruschetta. Pears bathed in Champagne and melted Delice de Bourgogne

Wild vegetables:

Free hand salad of god given sparks of creation
MALFUF! Arabic cabbage stuffed with freekeh and herbs
Perfect slices of Leeks oozing in their own juices, covered in Pecorino clouds
Wood-charred beetroot wrapped with horseradish snow

TREASURES FROM THE OCEAN AND THE RIVERS

Whole Forelle stuffed with winter herbs, roasted on hot steel

Free-range lamb/Austrian cow:

Six-hour roasted lamb stew and winter vegetables

Sweet food:

Selection of our homemade sweets

FESTIVE MENU 2 - € 118 per person

*Please note that this menu is suitable for 6 guests or more

Aperitif:

Glass of Dignitat Cava brut
Oyster Gillardeau and tomato seeds

Bread, pizza & bruschetta:

Two slices of wood oven sourdough bread, tomato seeds squeezed on crème fraîche
4 spicy instruments that will swirl your soul
Bruschetta. Pears bathed in Champagne and melted Delice de Bourgogne

Wild vegetables:

Free hand salad of god given sparks of creation
Diamonds from Valdivia potatoes and a spoon of Beluga Caviar
Beetroot Ravioli in sage butter
MALFUF! Arabic cabbage stuffed with freekeh and herbs

TREASURES FROM THE OCEAN AND THE RIVERS:

Zander grilled on Japanese Robata

"X-O BEEF"

Huge T-bone steak of dry-aged Austrian cow & a Mediterranean salad
Wild duck breast Shawarma marinated in red wine grapes

Sweet food:

Selection of our homemade sweets

For parties of 15 guests or more a 10% service charge will be added