

## Starters

- Burrata** ₪ 145  
With local tomatoes, rocket salad and balsamic vinegar
- Garlic Bread** ₪ 95  
Ciabatta with truffle aioli
- Smoked Salmon Tartare** ₪ 195  
With avocado cream, semi-baked tomatoes drizzled with herb oil
- Toast Skagen** ₪ 145  
Prawns in Mayonnaise with dill, red onion and lemon on toasted bread

## From the Garden

- Caesar Salad** ₪ 295  
With a choice of organic grilled pesto chicken, smoked salmon or grilled prawns, including bacon, Parmesan cheese & bread croutons
- Steak Salad** ₪ 295  
With grilled tenderloin, tomatoes, Parmesan cheese, pickled red onion & truffle mayonnaise
- Tuna Nicoise** ₪ 195  
With potatoes, green beans, anchovy, capers, tomato, onion and sous vide baked egg
- Grilled Organic Chicken & Quinoa Salad** ₪ 195  
With roasted sweet potato, pumpkin seeds, coriander, pickled onion, pickled cucumber and pickled carrot, served with chipotle dressing
- Salmon Poké Bowl** ₪ 295  
With cucumber, seaweed, crunchy red cabbage, green peas & avocado

## Pasta

- Spaghetti Bolognese** ₪ 295  
With Parmesan cheese & cocktail tomatoes
- Spaghetti Carbonara** ₪ 245  
With bacon, onion, white wine cream sauce, served with an egg yolk
- Smoked Salmon in Pesto White Wine Sauce** ₪ 295  
Served with linguini pasta
- Tenderloin in Dijon Mustard Cream Sauce** ₪ 295  
Beef tenderloin with a mustard cream sauce and penne pasta
- Seafood Arrabbiata** ₪ 195  
Mixed seafood in a spicy tomato sauce, served with spaghetti
- Spaghetti Aglio e Olio** ₪ 195  
Spaghetti with garlic, olive oil, red pepper flakes & parsley

## Burgers & Sandwiches

- Black Angus Steak Burger** ₪ 395  
With french fries, Emmental cheese, smoked bacon, tomatoes, lettuce & red onion served with a homemade bun & aioli side dressing
- Club Sandwich** ₪ 295  
With chicken, bacon, avocado, mustard dressing, tomato, lettuce & french fries
- Steak Sandwich with Truffle Mayonnaise** ₪ 295  
Served with french fries, spinach & rocket garnish

## From the Grill

- Grass Fed Australian Tenderloin Steak 200gm** ₪ 695
- Australian Black Angus Tenderloin 200gm 270 days** ₪ 995
- Lamb Chops** ₪ 695
- Wagyu Ribeye 300gm** ₪ 995
- Grilled Tuna** ₪ 495
- Grilled Prawns** ₪ 495

*All served with 1 side dish & 1 sauce*

### Side Dishes

French Fries	Baked Potato	Creamed Spinach
Sweet Potato Fries	Potato Gratin	Herb Grilled Vegetables
Mashed Potato	Hash Browns	Side Caesar
Fried Potatoes	Wild Rice	Truffle Mac 'n' Cheese
	Mixed Salad	

### Sauces

Red Wine sauce	Blue Cheese	Chili Béarnaise
Truffle Red Wine	Herb Butter	Spicy Thai sauce
Pepper & Cognac	Béarnaise sauce	

Extra side dish ₪ 95

Extra sauce ₪ 45

## Classics

- Pork Schnitzel** ₪ 395  
With red wine sauce, capers & anchovies, served with fried potatoes
- Sizzling Fajitas with Beef, Organic Chicken or combo** ₪ 395  
Served with tortilla bread, cheese, guacamole, sour cream, salsa & jalapeños
- Organic Chicken Fillet** ₪ 395  
Served with herb grilled vegetables & quinoa
- Roasted Salmon** ₪ 495  
With Feta cheese, tomatoes, rocket salad, fresh herbs & wild rice
- Pan Fried Snow Fish** ₪ 595  
Served with grilled polenta, sautéed vegetables and herb sauce

## Swedish Corner

- Gravlax "Cured Salmon"** ₪ 395  
With dill cream potatoes and salad
- Swedish Meatballs** ₪ 295  
With lingonberries, mashed potato & gravy
- Fried Falukorv with Stewed Macaroni** ₪ 295  
Served with pickled cucumber and mustard cream
- Swedish "Raggmunk"** ₪ 295  
Swedish potato pancake served with crispy bacon and lingonberries



Black Mountain

## Thai Dishes

### Deep Fried Spring Rolls

Vegetable spring rolls  
ปอเปี๊ยะทอด

฿ 110

### Som Tam Thai

Papaya salad  
ส้มตำไทย

฿ 145

### Yum Woon Sen

Spicy glass noodle salad with pork or prawn  
ยำวุ้นเส้น หมู / กุ้ง

฿ 145

### Larb Moo/Larb Gai

Spicy minced pork or minced chicken salad  
ลาบหมู หรือ ลาบไก่

฿ 145

### Ghoi Tiao

Noodle soup with pork, chicken, beef or prawn  
ก๋วยเตี๋ยว หมู / ไก่ / เนื้อ / กุ้ง

฿ 145

### Pad Kra Pao

Holy basil and long beans,  
fried with pork, chicken, beef or prawn  
ผัดกระเพรา หมู / ไก่ / เนื้อ / กุ้ง

฿ 145

### Massaman Curry

Massaman curry with Chicken Thigh  
แกงมัสมั่นไก่

฿ 195

### Pat Met Mamuang Himmaphan

Stir fried chicken, pork or beef with cashew nuts  
ผัดไก่ หมู หรือเนื้อ เม็ดมะม่วงหิมพานต์

฿ 195

### Pad Thai

Fried noodles with tofu, chopped peanuts & bean sprouts  
Pork, chicken, beef or prawn  
ผัดไทย หมู / ไก่ / เนื้อ / กุ้ง

฿ 195

### Green Curry with Coconut Milk

With chicken, pork, beef or prawn served with Roti bread  
แกงเขียวหวาน หมู / ไก่ / เนื้อ / กุ้ง  
เสิร์ฟกับแป้งโรตีสี่

฿ 195

### Tom Yam Goong

Classic Thai soup with prawn, galangal,  
lemongrass & lime leaves  
ต้มยำกุ้ง

฿ 195

## Thai Dishes

### Tom Kha Gai

Galangal Chicken soup with coconut milk  
ต้มข่าไก่

฿ 145

### Panang Curry

with pork, beef or chicken  
พะแนงหมู/เนื้อ/ไก่

฿ 195

### Moo Krop Pad Prik Gaeng

Crisp Pork belly with red curry served with garlic fried rice  
หมูกรอบผัดพริกแกงกับข้าวผัดกระเทียม

฿ 195

### Pad See Ew

Stir fried flat noodles with pork, chicken or prawn  
ผัดซีอิ๊ว หมู / ไก่ / กุ้ง

฿ 195

### Yam Nuea Rue Pla Salmon Yang

Grilled beef or salmon Thai salad with chilli,  
onion, coriander and spring onion  
ยำเนื้อย่าง / ยำปลาแซลมอนย่าง

฿ 195

### Fried Rice

With chicken, pork, beef or prawn  
ข้าวผัดไข่, หมู / ไก่ / เนื้อ / กุ้ง

฿ 145

### Stir Fried Mixed Vegetables

ผัดผักรวมมิตร

฿ 145

*\*All chicken on this menu is organic*

*\*ทุกเมนูใช้ไก่ออร์แกนิก*

## Desserts

### Mixed Fruit Platter

ผลไม้รวม

฿ 145

### Chocolate Brownie with Vanilla Ice Cream

ช็อกโกแลตบราวนี่ เสิร์ฟกับไอศกรีมวานิลลา

฿ 195

### Ice Cream

Vanilla, Strawberry, Chocolate, Green Tea, Rum & Raisin  
ไอศกรีมวานิลลา, สตอเบอร์รี่, ช็อกโกแลต, กรีนที หรือ รัมเรซิ่น

1 scoop - ฿ 95

### Mango with Sticky Rice

ข้าวเหนียวมะม่วง

฿ 165