

RESTO



FRENCH KITCHEN

Resto restaurant brings the flavors, aromas and sensory experiences of Paris to Tel Aviv. The owner, a family of French Olim offer the Israeli public and tourists an excellent authentic European culinary experience. From the classic bistro décor to the European menu, Resto is a glorious visit to the city of lights.

Open : Sunday to Thursday 18:00 – 22:30. Saturday night (two hours after Shabbat)

Resto offers two fixed price menus Valid until 16.04.19

*Dinner for two NIS 229

*Dinner for two NIS 349 (including wine and soft drinks)

These offers apply in the evening only and cannot be combined with any other offer

Dinner for 2 NIS 229

Starters

Choice of 2

Beet Salad with Oranges and Nuts

The Chef's Soup

Resto Eggplant

Artichokes with Pickled Lemon Cream

Salmon Tartar with Apples

Green Salad

Resto Salad (Egg with Stir-Fried Veal)

Red Tuna Carpaccio with Eggplant Cream + NIS 25

Seared Sirloin with Caper Cream + NIS 20

Mains Courses

Choice of 2 main courses and 2 side dishes

250g Entrecote with Pepper Sauce + NIS 40

200g Steak (sinta) with Chimichurri

Resto Hamburger: served with smoked goose breast, Resto sauce and chips

Goose breast in orange sauce with potato Puree + nis 30

Shepherds Pie

David's Patties

Chicken Steak with Herbs

Red Tuna Steak + NIS 30

Salmon with Pesto Sauce

Chef's Pasta: Cherry tomatoes, olives, garlic confit, pesto sauce and herbs

2 Desserts. 2 Soft drinks

Dinner for 2 for NIS 349

Starters

Choice of 2

Beet Salad with Oranges and Nuts

The Chef's Soup

Resto Eggplant

Artichokes with Pickled Lemon Cream

Salmon Tartar with Apples

Red Tuna Carpaccio with Eggplant Cream

Seared Sirloin with Caper Cream

Resto Salad (Egg with Fried Veal)

Green Salad

Charcuterie Platter

Mains Courses

Choice of 2 main courses and 2 side dishes

250g Entrecote with Pepper Sauce

200g Steak (sinta) with Herbs de Provence

Resto Hamburger: Served with Smoked Goose Breast, Resto Sauce

Goose Breast in Orange sSauce with Potato Puree

Shepherds Pie

David's Patties

Chicken Steak with Tarragon Sauce

200g Red Tuna Steak

Salmon with Pesto Sauce

Chef's Pasta: Cherry Tomatoes, Olives, Garlic Confit, Pesto Sauce and Herbs

2 Desserts, 2 Glasses of Wine or Beer, 2 Soft drinks