



Eastward lay the walls of the old city
To the west, the lively nightlife of central Jerusalem.
Gabriel is a restaurant seeking the perfect balance
between authenticity and modernity
The melding of painstaking design and homey ambiance
The spirit that rises above matters as well as ones very
Earthly stomach



Gabriel serves kosher gourmet
cuisine in a French fusion style.
Bringing you the very best of
authentic cuisine with a touch of a
modern contemporary kitchen

GABRIEL



THE MAIN EVENT

SIRLOIN 108

Fan of sirloin served on a bed of risotto in a mushroom and vermouth sauce

ENTRECOTE STEAK 123

Grilled steak in a whiskey and demi glas sauce

CONFIT OF A GOOSE LEG 105

Served in an apple and calvados sauce

FILLET STEAK 145

A succulent piece of beef fillet served in a red wine sauce

CHICKEN BREAST 94

Grilled in a coconut and sweet chilli sauce

MOULARD 119

Breast of moulard in a red wine, garlic and honey sauce

LAMB CASSEROLE DISH 129

On a bed of red beans and root vegetables

TORNADOS ROSSINI 164

Beef fillet served with an escalope of goose liver on sugared slices of toast in a black currant sauce

BEEF WELLINGTON 175

Beef fillet served with an escalope of goose liver wrapped in filo pastry, served on a bed of mushrooms in a red wine sauce

CHATEUBRIAND STEAK (FOR TWO) 295

500 gr. Of beef fillet served with your choice of two sauces:
Red wine and shallots/Dijon mustard/Black pepper



OVERTURE TO DINNER

VEAL CARPACCIO	64
Veal fillet marinated in olive oil, balsamic vinegar and tomato coulis	
OCEAN FISH CEVICHE	66
Freshly sliced marinated fish served with diced root vegetables and fine herbs	
PATE DE FOIE GRAS	105
Goose liver pate served with fig or cherry confiture and sugared slices of toast	
VEAL FILLET TARTARE	67
Cubes of veal fillet and vegetables marinated in olive oil and fresh lemon juice	
GABRIEL SALAD	47
A selection of baby greens, garden vegetables, apples and pecans in a Dijon honey vinaigrette	
ENDIVE SALAD	59
A selection of endives, baby greens and walnuts, served with an orange and balsamic dressing	
CHEF'S SALAD	64
Please ask your waiter	

OUR HOT APPETIZERS

SOUP OF THE DAY	43
Please ask your waiter	
ASPARAGUS	63
Steamed asparagus in an artichoke, capers and garlic sauce	
GABRIEL FOIE GRAS	105
Medallions of goose liver in a vermouth and mango sauce	
CHICKEN LIVER	59
Grilled and pan fried chicken livers in a cassis and fig sauce	
EGGPLANT BALADI	58
Baked eggplant on a bed of green tahini, served with cubes of grilled veal fillet and roasted peppers	
CALVES BRAINS	65
In a pastis, leek and lemon sauce	
SWEET BREADS	69
In balsamic and root vegetables sauce	
RAVIOLI A LA GABRIEL	59
Please ask your waiter	

THE DEEP

SEA BREAM

119

Grilled served in an olive oil, basil and herb sauce

CORVINA DISH

115

In white wine, saffron and chilli

SEA BASS

109

Grilled sea bass fillet scented with lemon verbena, in white wine sauce

VEGETARIAN MAIN COURSE

Please ask your waiter for today's dishes

DESSERTS

Please ask your waiter for today's desserts

