

DAIRY BRUNCH

Kosher Badatz | Minimum 25 diners | Ancestors' Hall (first floor) with a view of the Temple Mount and the Southern Wall

Variety of Croissant bites: Mozzarella cheese, salmon, vegetables, and more Smoked salmon on crostini and cream Quiches: sweet potato, mushrooms, onions "Sabih" small sandwiches Tortillas in a variety of fillings Cheese platter, sourdough bread, and dips (extra NIS 10 per person)	TREATS BUFFET	Za'ater Frena bread Onion Frena bread Creamed potato Baked salmon (extra NIS 30 per person) Tomato cream pasta Omelets stand *	WARM SIDE
Fresh vegetable trays with homemade dips + 2 salads to choose from: Quinoa/bulgur and cranberry	REFRESHING SIDE	Individual desserts: Crumbed cheese, Ferrero Rocher, Tiramisu Stuffed mini puffs Seasonal fruit trays	SWEETS
Greek Nicoise Baby Mozzarella		Water, orange juice, lemonade Flavored tea, black coffee, instant coffee * Milk: regular, soy, and almond	DRINKS
*Omelets stand with an additional NIS 500			

*Upgrade to an espresso coffee machine - NIS 600

Brunch is served in stylish disposable dishes, upgrade to porcelain - NIS 25 per pers.