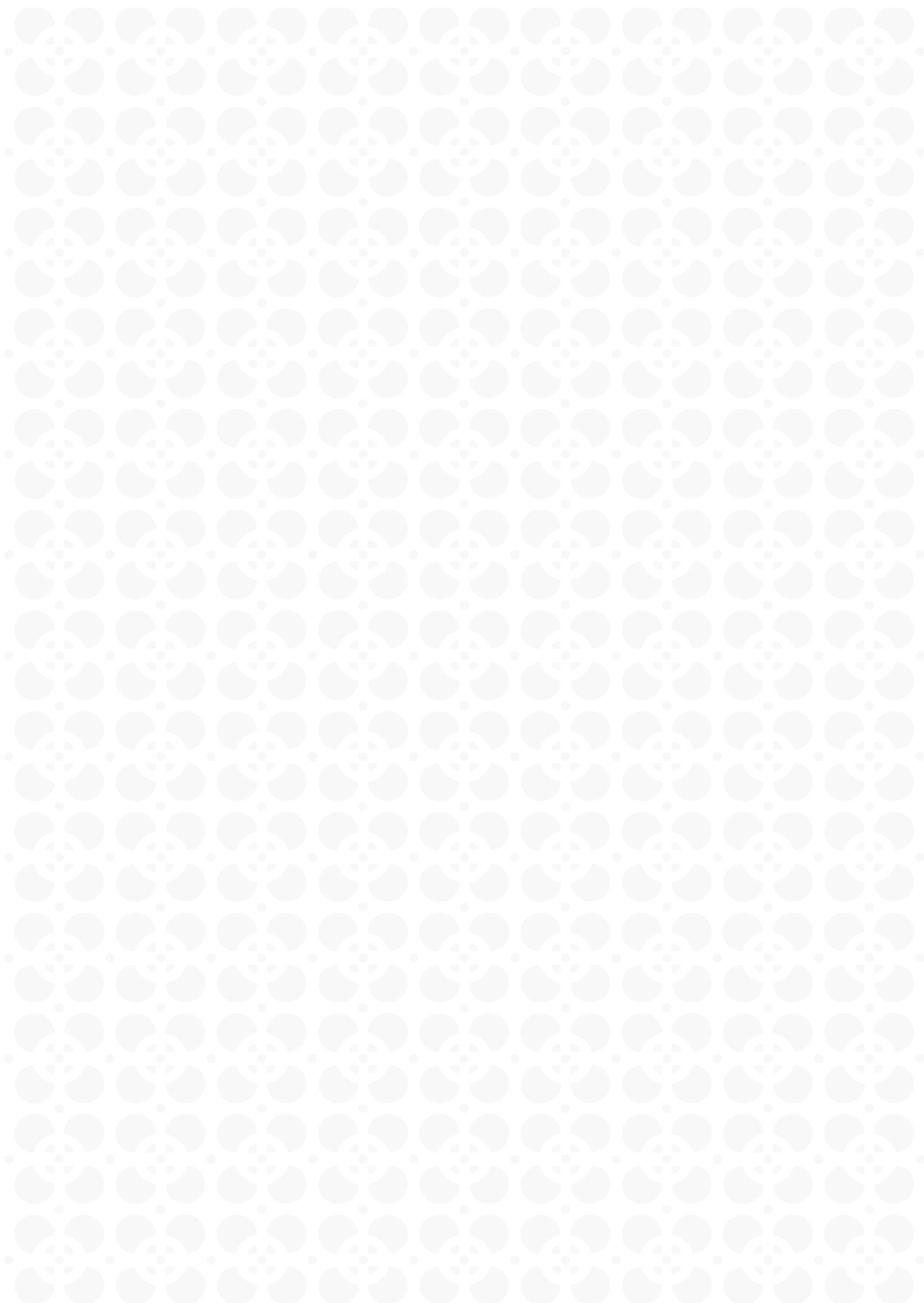


# Cheese & Wine

ROOFTOP RESTAURANT

## Menu

Pontifical Institute Notre Dame of Jerusalem Center





## Soups

<b>Bisque Soup</b> <i>Fish soup with scallops</i>	\$11.00
<b>Soup of the Day</b> <i>(Ask your waiter)</i>	\$9.00

## Starters

<b>Goose Liver Terrine</b> <i>Served with wine jelly &amp; praline Sauce, topped with cacao cracker</i>	\$24.00
<b>Homemade Gravlax</b> <i>Smoked salmon horseradish aioli, soft boiled egg &amp; pickled shallot</i>	\$13.00
<b>Beef Carpaccio Tabbouleh Style</b> <i>Beef tenderloin served with side tabbouleh salad, topped with cracked wheat</i>	\$18.00
<b>Lamb Rillettes in Mini-Pita</b> <i>Served with three daily dips</i>	\$14.00
<b>Pumpkin Cannelloni</b> <i>Stuffed with shrimp, avocado &amp; fresh cream cheese</i>	\$16.00

*\*Gluten free bread available \$4.00*

*\*Second bread basket \$5.00*

**All our prices are in USD**





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## Salads

<b>Green Salad With Citrus Vinegar</b> <i>Served with Salanova lettuce, rocca &amp; mint leaves, topped with roasted pine nuts</i>	\$14.00
<b>Beetroot Salad With Roquefort Cheese</b> <i>Marinated beetroot, granny smith apple &amp; fresh celery</i>	\$15.00
<b>Roasted Endive Salad With Pecan Dressing</b> <i>Roasted endive surrounded by fresh endive leaves, topped with prosciutto</i>	\$19.00
<b>Burrata, Herbs &amp; Seeds Salad</b> <i>Chopped fresh herbs and roasted seeds, topped with Burrata cheese</i>	\$17.00

## Pasta & Risotto

<b>Penne Alla Puttanesca</b> <i>Tomatoes, olives, capers, garlic &amp; anchovies</i>	\$18.00
<b>Tagliolini with Lamb Ragout</b> <i>Tagliolini, boneless lamb shoulders, served with beef sauce</i>	\$19.00
<b>Cheese Ravioli</b> <i>Served with pumpkin and sage sauce, topped with pumpkin brunoise</i>	\$21.00
<b>Mushroom Risotto</b>	\$17.00
<b>Romesco Shrimp Risotto</b>	\$21.00

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## Main Courses

<b>Beef Entrecote</b> <i>Grilled shallot, sherry tomato &amp; confit mushrooms</i>	\$39.00
<b>Fillet Mignon</b> <i>Braised leek, cauliflower &amp; roasted cauliflower cream</i>	\$42.00
<b>Lamb Chops</b> <i>Parsley &amp; eggplant cream, sweet potato and spring onion</i>	\$43.00
<b>Roasted Chicken</b> <i>Soft polenta, lentils ragout and mangold leaves</i>	\$25.00
<b>Pork Fillet</b> <i>White cabbage Choucroute stew and garlic cream</i>	\$28.00
<b>Fish of the Day</b> <i>(Ask your waiter)</i>	\$33.00

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## Desserts

<b>Goat Cheese Parfait</b> <i>Served with pecan cake</i>	\$8.00
<b>Hazelnut Layers</b> <i>White chocolate and coffee ganache, with vanilla ice cream &amp; chocolate tuile</i>	\$8.00
<b>Lemon Cremeux</b> <i>Pineapple compote, thyme sable &amp; pineapple compressed</i>	\$7.00
<b>Mascarpone Mousse</b> <i>Raspberry jelly, raspberries consommé, topped with crispy wild rice</i>	\$8.00
<b>Baked Chocolate Mousse</b> <i>Cocoa crème patissiere, cacao jelly chocolate &amp; chocolate ice cream</i>	\$7.00
<b>Ice Cream (3 scoops)</b> <i>(Ask your waiter for the flavors)</i>	\$6.00
<b>Sorbet (3 scoops)</b> <i>(Ask your waiter for the flavors)</i>	\$6.00

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## Cheese Platter (200 gm)

<b>Italian Platter</b>	\$28.00
<b>French Platter</b>	\$35.00
<b>Dutch Platter</b>	\$29.00
<b>Spanish Platter</b>	\$28.00
<b>Middle Eastern Platter</b>	\$28.00
<b>Mixed Platter</b>	\$30.00
<b>Dry Meat Platter</b>	\$28.00

*\*All served with bread, butter, marmalade, fruits & vegetables*

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## Italian Cheese

### **Asiago**

*Smooth, made of pasteurized cow's milk*

### **Gorgonzola**

*Soft, blue-veined, made of pasteurized cow's milk*

### **Parmigiano Reggiano**

*Hard, fruity & nutty, made of unpasteurized cow's milk*

### **Pecorino al Tartufo**

*Semi-soft made of raw sheep's milk encrusted with small specks of truffle*

### **Pecorino Romano**

*Hard & salty made of pasteurized sheep's milk*

### **Provolone**

*Semi-hard, buttery, made of pasteurized cow's milk*

## Swiss Cheese

### **Emmentaler**

*Semi-soft, mild & nutty, made of unpasteurized cow's milk*

### **Tête de Moine**

*"Monk's Head" semi-hard, shaven, made of unpasteurized cow's milk*

### **Le Gruyère**

*Subtle and sophisticated in taste, made of unpasteurized cow's milk*

### **Appenzeller**

*Extra Spicy & strong, made of unpasteurized cow's milk*

## Greek Cheese

### **Feta**

*Soft and brined made of pasteurized goat and sheep milk*

### **Kasseri**

*Semi-hard, salty, made of pasteurized sheep's milk*

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## French Cheese

### **Rocbleu**

*Semi-hard, crumbly, made of pasteurized cow's milk*

### **Bleu de Chèvre**

*Strong, blue-veined, made of raw goat milk*

### **Bleu d'Auvergne**

*Creamy, blue-veined, made of pasteurized cow's milk*

### **Brie Mon Sire**

*Soft, creamy and rich, made of pasteurized cow's milk*

### **Delicé de Fromi**

*Soft triple-cream ripened cheese, made of pasteurized cow's milk & Crème fraîche*

### **Brebis d'Argental**

*Soft and creamy, made of pasteurized sheep's milk*

### **Camembert**

*Soft, creamy, surface-ripened, made of unpasteurized cow's milk*

### **Comté**

*Semi-hard, fruity and nutty, made of unpasteurized cow's milk*

### **Cremeux d' Argental**

*Soft double cream, made of pasteurized cow's milk*

### **Pavin**

*Strong tasting and soft, made of pasteurized cow's milk*

### **Roquefort**

*Semi-soft, crumbly & salty, made of pasteurized cow's milk*

### **Tomme de Chevre**

*Semi-soft and strong tasting, made of unpasteurized goat's milk*

## Norwegian Cheese

### **Gjetost**

*Semi-soft, caramel like taste, made of pasteurized cow and goat milk*

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## Dutch Cheese

### **Alphenaar Brie**

*Soft & creamy, made of fresh pasteurized goat's milk*

### **Alphenaar Bûche**

*Semi-soft, mature & acidic, made of fresh pasteurized goat's milk*

### **Young Goat Gouda**

*Semi-hard with hints of butterscotch, made of pasteurized goat's milk*

### **Truffle Gouda**

*Creamy & smooth with hints of Italian truffles made of pasteurized cow's milk*

### **Mature Gouda 2 years**

*Classic Dutch yellow made of pasteurized cow's milk*

### **Old Amsterdam**

*Semi-hard classic Dutch made of pasteurized cow's milk*

### **Vintage 5 years**

*Hard, flaky with butterscotch notes made of pasteurized cow's milk*

### **Pesto Gouda**

*Creamy, made of pasteurized cow's milk & pesto*

### **Basiron Tricolore**

*Semi-hard, with red and bell peppers, made of pasteurized goat's milk*

### **Honey Bee**

*Slightly sweet from added honey, made of pasteurized goat's milk*

## English Cheese

### **Cranberry Cheddar**

*Creamy, sweet and crumbly, made of pasteurized cow's milk*

### **Orange Cheddar**

*Hard, mild in flavour, made of pasteurized cow's milk*

### **Village Oak Cheddar**

*Hard pressed, sweet, made of pasteurized cow's milk*

### **Stilton**

*Semi-soft, creamy, blue-veined, made of pasteurized cow's milk*

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## Spanish Cheese

### **Iberico**

*Buttery, pasteurized made of cow, goat and sheep milk*

### **Manchego**

*Semi-soft, fruity, made of pasteurized sheep's milk*

### **Cabra al Vino**

*Semi-hard, creamy, made of pasteurized goat's milk*

### **Cabrales**

*Semi-hard, sharp blue, made of unpasteurized cow, goat and sheep milk*

### **Queso de Oveja**

*Coated in Rosemary, made of pasteurized sheep's milk*

## Local Cheese

### **Za'atar Kashkawan**

*Hard yellow mix of pasteurized sheep and cow milk with a touch of Za'atar*

### **Halloumi**

*Fresh, white and salty, made of a mix of pasteurized sheep and cow milk. Best served grilled*

### **Truffle Mushroom Brie**

*Soft, mild, white and moulded pasteurized goat milk with mushrooms and a taste of truffles*

### **Provençale Brie**

*White, soft and mild made of moulded pasteurized goat milk with Provençale herbs*

### **Flavoured Goat Cheeses**

*Local mild cheese made of goat milk, home flavoured with chili, thyme, sumac or Sweet paprika*

## Dry Meats

### **Prosciutto**

*Air-dried and salt cured pork leg*

### **Ham**

*Cooked and salt cured pork leg*

### **Salami**

*Mix of spiced beef and pork meat*

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