MONTEFIORE N°21 TRIGER BUTCHERY & WINE

TO START WITH

Bread Butchers' butter and hot pepper 29
Cured Tri-Tip Thinly sliced, olive oil, homemade wild mustard and Maldon salt 52
Short Ribs Braised overnight in beef stock, fresh hot pepper, toast and aioli (3/4 pcs)44/54
Steak Tartar Toasted bread, aioli, fresh oregano and cashew crunch 59

LOCALLY FARMED VEGETABLES AND GREENS

Roasted Kohlrabi Spiced olive oil, Maldon salt and Bernese sauce 46
Asparagus Beurre blanc, Old amsterdam & roasted nuts 62
Fennel & Greens Sun Dried Apricot, toasted almonds & home made cream fraiche 54
Triger's Caesar Hearts of lettuce, Caesar dressing, parmesan, fresh capers and feta from the Galil 62
Green Salad Purple Endive, Curly Lettuce, Romain Hearts, Old Amsterdam, Classic Mustard Vinaigrette 62
Tomatoes Salad Shallots, Coriander, and spicy olive oil 52

MEAT THAT WE GROW AND AGE

Butcher's Smashburger with aioli and gouda cheese in a soft & seared bun.
Served with crispy french fries or green salad 99
Triger's Sword Vacio & Cow's fat Skewer, Demi Glace.
Served with crispy French fries or green salad 139
Dry Aged Chuck Steak 63 NIS per 100 grams
Dry Aged Prime Rib 63 NIS per 100 grams
Dry Aged New York Strip 63 NIS per 100 grams

SIDE DISH

Crispy French Fries 21
Classic French Puree 27
Green Beans 27
Green Salad with mustard vinaigrette 21

COCKTAILS

Gimlet Geranium Bombay gin cardamom vermouth, geranium, foam | Sweet • Tangy • Aromatic
Sakura Mancino Sakura Cointreau, lemon | Floral • Light • Refreshing
Triger's Highball M&R, Bénédictine, Sherry, apricot–peach, rosemary | Tropical • Effervescent • Summery
Smoked Mule Volcan, Amarez mezcal, tomato celery Consommé, Tabasco | Smoky • Spicy • Umami
Normandy Martinez Boulard Calvados, red vermuth house blend, Maraschino | Boozy • Fruity • Deep
Butcher Sour Red vermuth house blend, Amaro Montenegro, smoked maple, foam | Spiced • Deep • Exotic