

Starters

Carpaccio of Beef Olive Oil, Soy, Yuzu and Parmesan	59
Crusted Entrecote with Herbs	54
Shrimps in Garlic Butter Parsley and White wine	54
Caesar salad Parmesan	51
Green Salad Almonds and Goat Cheese	59
Bread and Butter	10/19

Entrees

Beef Skewer Mushrooms, White Wine and Gramulata	108
Chicken Thigh Provencal with Roasted Tomatoes	88
Grilled Salmon sweet hot Mustard Glaze	94

Hamburger & Sandwiches

Hudson Burger 200 gr.	75
Butcher's premium select Burger 250 gr.	89
"Philly" Cheese Steak Sandwich Gouda Cheese with fried Chili Onions	79

TOPPINGS

Cheddar - 12 | Gauda - 11 | Entrecote - 12 | Bacon - 12
Fried Egg - 8 | Jalapeno - 7 | Fried Chili Onions - 7

Side Dishes

Caesar Salad	22
Green Salad	17
"Moti" Tomatoes Salad	24
Vietnamese Coleslaw	19
Baked Potato with sour cream	16
Mashed Potatoes	19

AGED BEEF



Hudson ages its premium Israeli beef under optimal conditions. Each day we shall offer you only the cuts that have reached their prime stage. Special cuts can be ordered in advance.



Special Cuts

Sirloin Long Island	Fillet Hudson Cut, Chateaubriand
Bone-in Sirloin New York, Delmonico	Entrecote Ribeye
Bone-in Fillet&Sirloin T-Bone, Porterhouse	Bone-in Entrecote Prime Rib, Tomahawk

Steaks

Sirloin 250/300 gr.	129/154
Sirloin "Manhattan" 400 gr.	198
Entrecote 300 gr.	175
Beef Fillet 220 gr.	172

In this special menu for the gluten intolerant we use only gluten free certified ingrediants; Our kitchen, however is not gluten free and we cannot gurantee 100% gluten free food. We spare no effort in keeping the working enviroment gluten free by using seperate cooking utensils and cookware. We will be happy to provide you with additional information at your request.