

Starters

Carpaccio of Beef Olive Oil, Soy, Yuzu and Parmesan	62
Crusted Entrecote with Herbs	56
Shrimps in Garlic Butter Parsley and White wine	56
Caesar salad Parmesan	54
Green Salad Almonds and Goat Cheese	62
Bread and Butter	20

Entrees

Beef Skewer with Greens	109
Chicken Thigh with Spices	89
Grilled Salmon sweet hot Mustard Glaze	96

Hamburger & Sandwiches

Hudson Burger 200 gr.	84
Butcher's premium select Burger 250 gr.	96
"Philly" Cheese Steak Sandwich Gouda Cheese with fried Chili Onions	86

TOPPINGS

Cheddar - 10 | Gouda - 10 | Entrecote - 16
Fried Egg - 8 | Jalapeno - 7 | Fried Chili Onions - 7

Side Dishes

Caesar Salad	24
Green Salad	19
"Moti" Tomatoes Salad	24
Vietnamese Coleslaw	21
Baked Potato with sour cream	17
Mashed Potatoes	22

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.
The Aged Beefs Served with a Side Dish.



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.	133/158
Sirloin "Manhattan" 400 gr.	212
Entrecote 250/300 gr.	148/178
Beef Fillet 220 gr.	174

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.