

Starters

Served With Bread and Butter *

Pickled Vegetables	24
Carpaccio of Beef Olive Oil, Soy, Yuzu and Parmesan *	65
Crusted Entrecote with Herbs *	62
Shrimps in Garlic Butter Parsley and White wine *	59
Chopped Vegetable Salad with Tahini *	59
Caesar salad Parmesan *	58
Green Salad Almonds and Goat Cheese *	64
Bread and Butter	20

Entrees

Served With a Side Dish *

Beef Skewer with Greens *	109
Grilled Salmon sweet hot Mustard Glaze *	98
Caesar Salad & Grilled Chicken Parmesan	74
Grilled Chicken Breast *	82
Chicken Thigh with Spices *	89

Hamburger & Sandwiches

Served With a Side Dish

Hudson Burger 200 gr.	82
Butcher's Premium select Burger 250 gr.	92
"Philly" Cheese Steak Sandwich Gouda Cheese with fried Chili Onions	84

TOPPINGS

Cheddar - 10 | Gouda - 10 | Bacon - 14 | Entrecote - 16
Fried Egg - 8 | Jalapeno - 7 | Fried Chili Onions - 7

Side Dishes

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

AGED BEEF



Hudson ages its premium Israeli beef (Holstein) 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 300 gr.	189
Beef Fillet 220 gr.	210
Entrecote 350 gr.	235

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