

























Food






Tapas

Tuna tartare marinated in soy sauce and sesame oil, wasabi emulsion, and caviar 150g   	65 lei
Foie gras parfait, Port wine and red fruit jelly, dark chocolate crumble, raspberry reduction, sablé breton 100g  	45 lei
Tuna tataki on roasted beef bone marrow with pineapple salsa 220g 	75 lei
Red shrimp carpaccio with strawberry vinaigrette and pine nuts 150g   	50 lei
Carrot millefeuille with cumin, carrot tartare, pickled carrot, carrot chips, carrot and passion fruit puree 200g  	50 lei
Wagyu sushi, avocado, pickled celery, crispy onion, nori, egg and wasabi emulsion 220g 	55 lei
Sweet corn and spinach tart, roasted sweet corn, wild mushrooms, mushroom foam, mushroom and truffle chips 170g   	45 lei
Scallops, carrot textures, almond flakes, citrus sabayon 180g  	70 lei
Duck carpaccio with pistachio vinaigrette and spring onion 150g	55 lei







Salads

Langoustine with pineapple and avocado tartare, shaved parmesan 200g   	65 lei
Grilled goat cheese with pine nuts, olive pâté, cherry tomatoes, berry reduction, tomato confiture 200g  	55 lei











Pasta and rice

Gnocchi with smoked trout infused white sauce and basil gel 300g   	48 lei
Beetroot risotto, mozzarella di buffala, caramelized pumpkin seeds and pumpkin seed oil 350g  	55 lei







Soups

Vichyssoise – leek cream with smoked trout, fondant potatoes, roasted garlic sauce, soy reduction 300g   	38 lei
Baked potato cream with truffles, foie gras, egg yolk 175g   	45 lei
















Main course

Butterfish with eggplant tartare, eggplant puree, mascarpone with hazelnuts and chives, hazelnuts, miso sauce 250g   	65 lei
Duck breast, beetroot and sour cherry puree, beetroot flan with tonka beans, sour cherry sauce with dark chocolate 300g 	75 lei
Slowly cooked lamb, parmentier, leek and curry sauce, roasted sweet corn 300g  	85 lei
Mangaliță ribs with potato textures and cider sauce 300g 	80 lei
Black Angus ribeye (aged for 60 days), mixed salad and Pleurotus 400g 	150 lei
Sea bass fillet with pumpkin puree, pumpkin terrine, mussel sauce 350g  	75 lei

Dessert

Warm apple tart, apple mousse, crumble, hazelnut sauce 160g   	33 lei
White chocolate mousse with winter spices, brownie with caramel, tangerine gel, hazelnut cream 160g   	35 lei

ALLERGENS

 GLUTEN and derived products	 MILK and derived products	 EGGS and derived products	 FISH and derived products	 WALNUTS and derived products
 MUSTARD and derived products	 SHELLFISH and derived products	 SESAME and derived products	 CLAMS and derived products	 CORN and derived products
 SOY and derived products	 PEANUTS and derived products	 CELERY and derived products	 LUPIN and derived products	 MUSHROOMS and derived products