



*The perfect
pairing of
wine with
food is an
aesthetic
delight for
senses.*



Tasting Menu

*available only for the entire table

Amuse-bouche

Tuna tartare

marinated in soy sauce, toasted sesame oil with wasabi mayonnaise and black caviar.

Cotnari Millesime Frâncușă

Jean Pol Haut Bois Blanc de Blancs Brut 2012

New Zealand Greenshell Mussel

white wine and butter sauce, confit tomatoes, fresh cut Basil and parsley leaves.

Crama Gârboiu Bacanta Șarbă

El Enemigo Chardonnay

Mousse of creamy Goat cheese with redbeef textures

redbeet puree, pickled redbeef brunoise, redbeet sponge, redbeet powder.

La Sapata Băbească Neagră

Joseph Drouhin Beaujolais Nouveau

Baby squid

porcini mushrooms and garlic parsley pesto.

Nachbil Burgund Mare

Casa Silva Cezar Noir

Duck breast

foie gras, duck croquette, mashed sweet potato and orange sauce with Chanterelle mushrooms.

Davino Purpura Valahica Fetească Neagră

Kanonkop Estate Wine Pinotage

Dark chocolate textures

Dark chocolate mousse, chocolate and rum cremeux, hazelnut crumble, plum jelly.

Stirbey Vin de Glace Negru de Drăgășani

Marques del Real Tessoro Eminencia PX Sherry

Petit Four

Chocolate surprise

Tasting menu (dishes) 330 lei

Romanian wine pairing 230 lei

International wine pairing 270 lei

Tapas Gourmet

New Zealand Greenshell Mussel

white wine and butter sauce, confit tomatoes,
fresh cut Basil and parsley leaves.

300 g / 70 g / 65 lei

ALLERGENS: CRUSTACEANS, LACTOSE, GLUTEN

Japanese duck soup

Duck pastrami, Shimeji mushroom, crispy rice
noodles, katsuobushi tuna.

300 g / 57 lei

ALLERGENS: SOY, MUSHROOMS, CRUSTACEANS, GLUTEN

Roastbeef

with mi-cuit foie gras sauce and baked apple,
pine apple seeds and home made mustard.

150 g / 70 g / 73 lei

ALLERGENS: MUSTARD, LACTOSE, GLUTEN

Beef Tongue and the five elements of our flavours

Fondant potatoes, Umami, raspberry, boletus
mushroom, endives, citrus and demi-glace sauce

150 g / 55 lei

ALLERGENS: MUSHROOMS, LACTOSE

Beef tenderloin steak tartare

focaccia with butter.

130 g / 70 g / 89 lei

ALLERGENS: LACTOSE, MUSTARD, GLUTEN, SOY, SULPHITES

Mousse of creamy Goat cheese with redbeef textures

Redbeet puree, pickled redbeef brunoise,
redbeet sponge, redbeet powder.

130 g / 70 g / 54 lei

ALLERGENS: LACTOSE, GLUTEN

Tuna tartare marinated

in soy sauce, toasted sesame oil with wasabi
mayonnaise and black caviar.

150 g / 70 g / 79 lei

ALLERGENS: EGGS, FISH, SOY, SESAME

Truffle potatoes

with white truffle powder and foie gras sauce.

180 g / 38 lei

ALLERGENS: MUSHROOMS, LACTOSE

Tuna tataki

in nori seaweed sheets with ponzu sauce
wakame seaweed and baby spinach.

160 g / 67 lei

ALLERGENS: LACTOSE, SOY, FISH

Cauliflower and broccoli tartare

celeriac mayonnaise and sunflower seeds.

160 g / 45 lei

ALLERGENS: GLUTEN, CELERIAC

Shrimp carpaccio

with cantaloupe pearls, jamon iberico chips and
black caviar vinaigrette.

120 g / 45 lei

ALLERGENS: CRUSTACEANS

Baby squid

porcini mushrooms and garlic parsley pesto.

150 g / 64 lei

ALLERGENS: CRUSTACEANS

Patatas Bravas

170 g / 35 lei

ALLERGENS: LACTOSE, NUTS, EGGS

**Flambé prawns à l'Armagnac
and focaccia.**

200 g / 59 lei

ALLERGENS: CRUSTACEANS, GLUTEN

Shrimp mini-burger

with caramelized pineapple.

150 g / 39 lei

ALLERGENS: GLUTEN, CRUSTACEANS, EGGS, NUTS

Saint Jacques

artichoke textures and coconut foam.

220 g / 72 lei

ALLERGENS: CRUSTACEANS, EGGS

Aged cheeses platter

ciabatta with crushed tomatoes
and olive oil.

180 g / 85 lei

ALLERGENS: LACTOSE, GLUTEN

Jamon Iberico

ciabatta with crushed tomatoes
and olive oil.

100 g / 90 lei

ALLERGENS: GLUTEN

Ciabatta

with crushed tomatoes and olive oil.

100 g / 15 lei

ALLERGENS: GLUTEN

Main Course

Octopus with fondant potatoes

candied tomatoes, garlic parsley pesto
and herbs foam.

200 g / 98 lei

ALLERGENS: FISH, LACTOSE

Duck breast

foie gras, duck croquette, mashed sweet potato
and orange sauce with chanterelle mushrooms.

300 g / 110 lei

ALLERGENS: LACTOSE, GLUTEN, MUSHROOMS, SULPHITES

Wild fish filet (catch of the day)

beurre noisette, ginger carrot purée
baby carrot and bisque sauce.

300 g / 95 lei

ALLERGENS: LACTOSE, FISH, CRUSTACEANS, SULPHITES

Beef tenderloin

foie gras, pain brioche, parsnip and endive piure,
broccolini and demi glace sauce.

300 g / 175 lei

ALLERGENS: MUSHROOMS, GLUTEN, LACTOSE, SULPHITES

Local poultry breast

parsnip and endive piure, pan seared endive,
plum jelly and demi glace sauce.

300 g / 68 lei

ALLERGENS: LACTOSE, MUSHROOMS

Iberico pork tenderloin

celeriac purée, celeriac terrine with black truffle
and pomegranate date sauce.

300 g / 98 lei

ALLERGENS: CELERIAC, LACTOSE, MUSHROOMS

Vegan duck steak

celeriac, baby spinach and ginger soy sauce.

250 g / 62 lei

ALLERGENS: CELERIAC, SOY

Sweets

Dark chocolate textures

Dark chocolate mousse, chocolate and rum cremeux,
hazelnut crumble, plum jelly.

130 g / 43 lei

ALLERGENS: LACTOSE, GLUTEN, NUTS

Carrot Cake

Carrot cake crust, carrot mousse, white chocolate
and caramelized pecan nuts.

120 g / 39 lei

ALLERGENS: LACTOSE, GLUTEN, NUTS

Chocolate truffle at your choice

Deep dark chocolate truffle.

Coconut white truffle.

Pistachio truffle.

Orange truffle.

Pink raspberry truffle.

Amaretto truffle.

7 lei / pc.

ALLERGENS: LACTOSE, NUTS

Drinks

Mineral Water Selection

Still

Nazzuro still (Filter)	13 lei
Evian (France)	750 ml / 29 lei
Aqua Panna (Italy)	750 ml / 18 lei

Sparkling

Nazzuro Frizzante (Filter)	15 lei
San Pellegrino (Italy)	750 ml / 18 lei
Perrier (France)	750 ml / 19 lei

Tonic Water

Double Dutch indian	200 ml / 15 lei
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Soft Drinks

Cold Pressed Juice	300 ml / 20 lei
Rose Lemonade	275 ml / 20 lei

Coffee

Espresso	50 ml / 9 lei
Cappuccino	220 ml / 13 lei

Jenier Infusions	200 ml / 15 lei
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Mint
Japan Sencha (green)
Keemun Gold (black)
Delicious Beery (fruits)
Ginger Root and Lemon
Harmony (plants)

Beer

Tombeer Aurul Românilor Helles	330 ml / 20 lei
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Cigars

Davidoff Mini Cigars	13 lei
Camacho Connecticut Robusto (Honduras)	85 lei
Camacho Ecuador Robusto (Honduras)	85 lei
Joya Red Robusto (Nicaragua)	85 lei
Romeo Y Julieta Churchills (Dominican Republic)	130 lei

Cognac

Hine Cigar Reserve Extra Old Cognac 40% abv	45 lei
Lheraud Cuvee 20 Renaissance 43% abv	55 lei

Armagnac

Baron V. Fournier 1981	39 lei
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Rum

	40 ml
Diplomatico Rezerva/ Venezuela 40% abv	40 lei
Zacapa XO/ Guatemala 40% abv	90 lei
Dictador 20YO/ Colombia 40% abv	45 lei

Whisky

Glenmorangie 18YO 43% abv	75 lei
Macallan 12YO Double Cask 40% abv	50 lei
Hibiki Japanese Harmony 43% abv	63 lei

Vodka

Belvedere / Poland 40% abv	29 lei
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Gin and Tonic

G Vine Floraison / France 40% abv	55 lei
Silent Pool / England 43% abv	55 lei
Jinzu / Scotland 41.5% abv	55 lei
Nordes/ Spain 40% abv	55 lei
The Botanist / Scotland 46% abv	55 lei
Monkey 47 / Germany 47% abv	55 lei
McQueen and the Violet Fog / Brazil 40% abv	55 lei
L'Acrobate, Franța 44% abv	55 lei

Non-Alcoholic Gin

Knut Hansen/ Germany 0% abv	40 lei
Tanqueray, UK 0% abv	45 lei

Digestive

	40 ml
Liliac Spirit of Transilvania Tescovină 42% abv	30 lei
Zetea țuică of Transylvania	35 lei
Vecchio Amaro del Capo 35% abv	30 lei
Poli Grappa Di Sassicaia 40% abv	65 lei





**GUVERNUL ROMÂNIEI
MINISTERUL FINANTELOR PUBLICE**

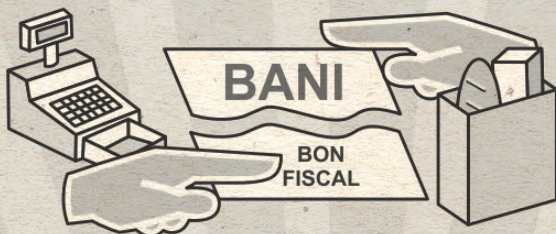
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