



*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, wasabi mayonnaise and trout caviar.

Liliac Sparkling Brut

Bollinger Brut Special Cuvee

Scallops

Artichoke puree and coconut foam.

Crama Năstase Fetească Regală Vii Bătrâne

Angelo Gaja Ca Marcanda Vistamare

Heirloom Tomatoes Carpaccio, goat cheese mousse

Raspberry and thyme vinaigrette.

Stirbey Crămpoșie Selecționată

Lucian Crochet Sancere

*Flambe prawns

Chilli flakes, garlic, cognac.

Agape Artă și Natură Luna Fetească Albă

Duckhorn Chardonnay

*Octopus

Fondant potatoes, confit tomatoes, garlic and parsley pesto, avocado puree.

7Arts Tămâioasă Românească

Argyros Assyrtiko

Iberico pork tenderloin

Fondant potatoes, shallots, blackcurrant sauce, mustard and citrus tuille.

Moșia Galicea Mare Elegance Fetească Neagră

El Enemigo La Esperanza Bonarda

Rosemary ice cream

Chocolate and raspberry

Balla Geza Cadarissima

De Stefani Refrontolo Passito

Full tasting menu (dishes) 390 lei

Short tasting menu (dishes excluding*) 320 lei

Romaniș wine pairing 230 lei / 190 lei (short)

International wine pairing 270 lei / 210 lei (short)



Are you allergic? Please check under each item or ask us!

Vegetarian Tasting Menu

*available only for the entire table

Amuse-bouche

Parsnip flan

Celery broth, green apple, crispy.

Frâncușă Millesime

Von Winning Sekt Extra Brut

Heirloom Tomatoes Carpaccio, goat cheese mousse

Raspberry and thyme vinaigrette.

Crama Năstase Fetească Regală Vii Bătrâne

Lucian Crochet Sancerre

***Heirloom carrot tartare**

Heirloom carrot and mustard mayo, carrot and passion fruit puree, rosemary.

Stirbey Crămpoșie Selecționată

Summerhouse Sauvignon Blanc

***Trio**

Turnip, artichoke puree, fennel salad and beurre blanc sauce.

7Arts Tămâioasă Românească

Rockbare Riesling

Heirloom potato cream soup

Chives and potato chips.

Crama Gârboiu Șarbă Barique

Tenuta Montemagno Solis Vis Timorasso

Barley risotto

Radish marinated in soy sauce, olive oil infused with green onion.

Agape Artă și Natură Luna Fetească Albă

Duckhorn Chardonnay

Rosemary ice cream

Lemon and passion fruit

Arum Tămâioasă Românească

Greywake Botrytis Pinot Gris

Full tasting menu (dishes) 290 lei

Short tasting menu (dishes excluding*) 230 lei

Romanian wine pairing 230 lei / 190 lei (short)

International wine pairing 250 lei / 210 lei (short)



Are you allergic? Please check under each item or ask us!

Tapas Gourmet

New Zealand Greenshell Mussels

White wine and butter sauce, confit tomatoes, garlic and fresh cut green herbs.

300 g / 68 lei

ALLERGENS: SHELLFISH, LACTOSE

Tuna tartare

Marinated in soy sauce, toasted sesame oil, wasabi mayonnaise and trout caviar.

150 g / 79 lei

ALLERGENS: EGGS, FISH, SOY, SUSAN

Tuna Tataki

Green salad gazpacho, confit cherry tomatoes and red bell pepper, dehydrated olives, crispy capers, potatoes chips.

160 g / 68 lei

ALLERGENS: FISH

Fried Bao Bun

Prawns salad, celery, carrot, mayo, sriracha.

150 g / 39 lei

ALLERGENS: SHELLFISH, GLUTEN

Prawns carpaccio

Raspberry and thyme vinaigrette, cantaloupe pearls, Jamon chips, caviar.

120 g / 53 lei

ALLERGENS: SHELLFISH, FISH

Baby squid

Asparagus, garlic and parsley pesto.

150 g / 68 lei

ALLERGENI: MOLLUSCS

Flambe prawns

Chilli flakes, garlic, cognac.

200 g / 58 lei

ALLERGENS: SHELLFISH

Scallops

Artichoke puree and coconut foam.
220 g / 72 lei

ALLERGENS: LACTOSE, MOLLUSCS

Roastbeef

Heirloom Tomatoes Tartare, Rosemary ice cream.
150 g / 73 lei

ALLERGENS: LACTOSE, EGGS

Steak Tartare

Beef Tenderloin, butter infused with green herbs.
120 g / 95 lei

ALLERGENS: MUSTARD, EGGS

Jamon Iberico

Ciabatta with crushed tomatoes.
100 g / 92 lei

ALLERGENS: GLUTEN



Selection of Romanian cheeses

from local small factories.
180 g / 92 lei

ALLERGENS: LACTOSE, GLUTEN



Heirloom Tomatoes Carpaccio, goat cheese mousse

Raspberry and thyme vinaigrette.
180 g / 54 lei

ALLERGENS: LACTOSE



Patatas Bravas

Aioli and bravas sauce.
170 g / 36 lei

ALLERGENS: EGGS, ALMOND, PEANUTS



Parsnip flan

Celery broth, green apple, crispy.
130 g / 36 lei


ALLERGENS: LACTOSE, EGGS



Baked celery root

Tunip, artichoke puree, fennel salad
and beurre blanc sauce.
200 g / 58 lei

ALLERGENS: LACTOSE

 **Heirloom potato cream soup**

Chives and potato chips.

220 g / 38 lei

ALLERGENS: LACTOSE

 **Heirloom potatoes**

Chocolate sauce with chilli and mint.

180 g / 36 lei

ALLERGENS: LACTOSE



Ciabatta

with crushed tomatoes.

100 g / 15 lei

ALLERGENS: GLUTEN



Eggplant Mousse

Confit Tomatoes, baked bell peppers.

130 g / 38 lei

NO ALLERGENS



Heirloom carrot tartare

Heirloom carrot and mustard mayo, carrot and passion fruit puree, rosemary.

130 g / 42 lei

ALLERGENS: MUSTARD



Green salad / heirloom tomatoes salad

200 g / 18 lei



Selection of cold pressed oils

Olives, walnuts, pumpkin and artisan bread.

100 g / 28 lei

Main course

Octopus

Fondant potatoes, confit tomatoes, garlic
and parsley pesto, avocado puree.

200 g / 98 lei

ALLERGENS: FISH, LACTOSE

Duck breast

Heirloom potatoes, shallots, blueberries and lavender sauce.

300 g / 110 lei

ALLERGENS: LACTOSE, SULPHITES

Poached seabass fillet

Edamame, turnip, zucchini, bernaise sauce, elderflower gel.

300 g / 110 lei

ALLERGENS: LACTOSE, FISH, SULPHITES

Iberico pork tenderloin

Fondant potatoes, shallots, blackcurrant sauce,
mustard and citrus tuille.

300 g / 110 lei

ALLERGENS: LACTOSE, MUSTARD, SULPHITES

Beef tenderloin

Vegetable millefeuille, asparagus, gorgonzola foam,
demi-glace sauce .

300 g / 175 lei

ALLERGENS: LACTOSE, SULPHITES



Barley risotto

Radish marinated in soy sauce, olive oil infused
with green onion.

250 g / 65 lei

ALLERGENS: LACTOSE, SOY, CÉREALE

Sweets

Chocolate and raspberries

Chocolate mousse with raspberries, moist chocolate cake, raspberry and black pepper ganache, raspberries gel and raspberries gelato.

130 g / 45 lei

ALLERGENS: LACTOSE, EGGS

Lemon and passion fruit

Meringue, lemon curd, passion fruit mousse, passion fruit gelato.


130 g / 45 lei

ALLERGENS: LACTOSE, EGGS

Chocolate truffle at your choice

Ask the waiter.

8 lei / pc.

 vegetarian

 vegan

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
Evian (France)	750 ml / 29 lei

Tonic Water

3 Cents	200 ml / 15 lei
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Soft Drinks

Cold Pressed Juice	300 ml / 20 lei
Wild Elderflower soda (no sugar added)	275 ml / 22 lei
Raspberry soda (no sugar added)	275 ml / 22 lei
Kombucha	275 ml / 22 lei

Coffee

Espresso	50 ml / 9 lei
Cappuccino	220 ml / 18 lei

Matcha

Matcha Latte	200 ml / 25 lei
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Jenier Infusions

200 ml / 15 lei

- Mint
- Japan Sencha (green)
- Keemun Gold (black)
- Delicious Beery (fruits)
- Ginger Root and Lemon
- Harmony (plants)
- Pai Mu Tan white
- Ti Kuan Yin Oolong
- Genmaicha

Beer

Inobrew Just.Pils	500 ml / 23 lei
Tombeer Aurul Românilor Helles	330 ml / 20 lei

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	59 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
Contiu plum brandy 48%	38 lei
Pater pear brandy 37% / 40%	29 lei
La Horincie quince brandy 3 YO 40%	43 lei
Vecchio Amaro del Capo 35% abv	30 lei
Poli Grappa Di Sassicaia 40% abv	65 lei





**GUVERNUL ROMÂNIEI
MINISTERUL FINANTELOR PUBLICE**

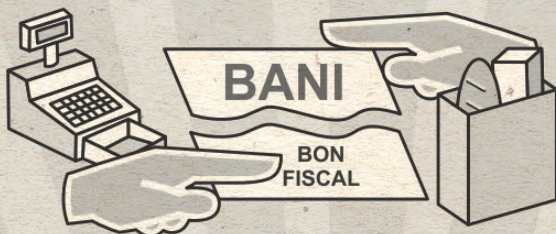
Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia

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Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal

Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085



Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.

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