

# Menu

## -Quelques produits d'exception-

**Jamón Ibérico de Bellota Cinco Jotas** 50 gr/100 gr **180 lei**  
tomato cream, charcoal grilled peppers

**Cecina de Leon José Gordón** 70 gr/110 gr **210 lei**  
tomato cream, charcoal grilled peppers

**Brie à la Truffe** 60 gr/150 gr **90 lei**  
Brie cheese, Transylvania, black truffes mascarpone cream, toast

**Traditional Duck Foie Gras** 60 gr/130 gr **120 lei**  
marinated în Laubade armagnac, chutney, and toast

**Gillardeau Oysters**  
No 4 - 30 lei/buc No 2 - 35 lei/buc



## -Caviar-

**Caviar Prunier Tradition** 30 gr **495 lei**

**Caviar de Neuvic Baeri Signature** 100 gr **1400 lei**

**Caviar Iranian Pearls of Persia Royal Select** 100 gr **1600 lei**

**Caviar Prunier Imperial Oscietra** 125 gr **2600 lei**

## -Les Entrées -

**Vegetables Millefeuille** 120 gr/180 gr **80 lei**  
artichoke, piquillos, eggplant, zucchini, tomatoes,  
goat cheese mousse, tapenade toast

**Pizzeta à la Bistrot** 200 gr **60 lei**

**Langoustine Carpaccio** 80 gr/30 gr **135 lei**  
yuzu spice, quinoa, piment d'Espelette

**The Perfect Egg** 50 gr/200 gr **85 lei**  
sour celery puree, Transylvanian black truffes  
duck foie gras, lemongrass emulsion, finger brioche

**Parmesan Cream** 160 gr **75 lei**  
tomato gazpacho, avocado mousse, finger sardines

**Onion in Three Textures** 110gr/ 160 gr **75 lei**  
consommé, candied and crumble, mousse de parmesan

**Salade du Bistrot** 230 gr **75 lei**  
\*upon availability of fresh ingredients

**Sea Bass Tartare with Gambas** 80 gr/80 gr **90 lei**  
lemon mousse, cucumber milk parmesan biscuit

**Royal Crab** 80 gr/60 gr **125 lei**  
shrimp jelly, carrots, yuzu mousse

**Savory Polenta Muffins** 50 gr/90 gr  
**+Caviar Shot** 5 gr **75 lei/145 lei**  
smoked sour cream, crispy pancetta, dill powder

**La Sélection d' Entrées à Partager (3-4 pers) 425 lei**

Gillardeau Oysters 4 pcs., Pizzetta a la Bistrot, Langoustine Carpaccio,  
Traditional Duck Foie Gras, Savory Polenta Muffins

## -Les Plats-

**Basque Style Baked Sea Bass** 140 gr/120 gr 155 lei  
baby vegetables sautéed in caramelized butter, saffron sauce, crispy eggplant

**Crispy Fondant Mangalița Pork Belly**  
120 gr/130 gr 140 lei  
ravigote sauce, crunchy vegetables, horseradish seasoning,  
creamy mashed potatoes.

**Simmental Beef File** 140 gr/ 12 gr 145 lei  
asparagus, Comte veil, morel mushrooms,  
Transylvanian black truffles vinaigrette

**Scallops** 125 gr/ 110 gr 155 lei  
grilled citrus mini carrots, pumpkin puree,  
clementine sorbet, tonka sauce

**Bresse Chicken Suprême** 140 gr/ 120 gr 140 lei  
Albufera sauce, cream of porcini, mushrooms pickles, gnocchi

**Saint-Pierre Fish with Squids** 140gr/120 gr 155 lei  
artichoke purée, virgin sauce

**Roasted Brittany Lobster** 120 gr/270 gr 350 lei  
creamy polenta, baby vegetables, green salsa

**Angus Beef Entrecote**  
300 gr 195 lei

**Japanese Wagyu Kagoshima Beef Fillet**  
200 gr 690 lei

## -La Grande Cuisine de Famille-

\*pentru aceste preparate timpul de gătire este de minim 45 minute



**Fish of the Day cooked in salt crust** (min. 1,6 kg) 45 lei / 100 gr  
**Côte de Boeuf Simmental** (min. 1 kg) 650 lei  
**Côte de Boeuf Premium Selection José Gordón** (approx. 1,5 kg) 1500 lei  
**Japanese Wagyu Kagoshima Beef Entrecote** (min. 300 gr) 350 lei / 100 gr

## -Les Accompagnements-

**Thick-cut French Fries** 150 gr 30 lei  
**Mashed Potatoes à la Bistrot** 150 gr 30 lei  
**Padron Peppers** 150 gr 30 lei  
**Vegetables à la plancha/ marinated** 150 gr 35 lei  
**Sucrine salad with Roasted Walnuts Dressing** 130 gr 35 lei



## -Les Fromages-

**Grand Affineur Cheese Platter** 80 gr/120 gr 75 lei

## -Les Desserts-

**Brioche Perdue** 190 gr 55 lei  
with vanilla ice cream, caramel sauce

**Chocolate** 170 gr 55 lei  
foamy, creamy, crunchy, peanut ice cream with smoked salt and d'Espelette pepper

**Kalamansi Lemon Tarte** 180gr 55 lei  
grapefruit, meringue with combava, fresh cheese sorbet

**Jerusalem Artichoke Cream** 150gr 55 lei  
white chocolate praline ganache, hazelnut flakes and salted caramel

**Iccream and Sorbet** 130 gr 55 lei  
selection of ice cream and sorbet "fait à la maison"

**La Sélection des Desserts à Partager (3-4 pax) 190 lei**

*Our products contain allergens or traces of allergens. If you have questions or you know you are allergic to some ingredients or products, please consult the restaurant personnel and they will provide further details on our allergens list.  
All prices include VAT.*

# Menu Dégustation

## Royal Crab

shrimp jelly, carrots, yuzu mousse

## Perfect Egg

sour celery puree, Transylvanian black truffles, duck foie gras, lemongrass emulsion, finger brioche

## Scallops

grilled citrus mini carrots, pumpkin puree, clementine sorbet, tonka sauce

## Roasted Brittany Lobster

creamy polenta, baby vegetables, green salsa

- or -

## Japanese Wagyu Kagoshima Beef Fillet

vegetables à la plancha

## Jerusalem Artichoke Cream

white chocolate praline ganache, hazelnut flakes and salted caramel

**Preț: 690 lei/pax\***

\*served to all the guests at the table

# Menu Club

## Onion in Three Textures

consommé, candied and crumble, mousse de parmesan

## Savory Polenta Muffins

smoked sour cream, crispy pancetta, dill powder

## Bresse Chicken Suprême

albufera sauce, cream of porcini, mushrooms pickles, gnocchi

- or -

## Basque Style Baked Wild Sea Bass

baby vegetables sautéed in caramelized butter, saffron sauce, crispy eggplant

## Brie à la Truffe

brie cheese, Transylvanian black truffles, mascarpone cream, toast

## Chocolate

foamy, creamy, crunchy, peanut ice cream with smoked salt and d'Espelette pepper

**Preț: 350 lei/pax\***

\*served to all the guests at the table