

# Menu

## -Quelques produits d'exception-

**Jamón Ibérico de Bellota Joselito** 50 gr/100 gr **180 lei**  
(Declarado El Mejor Jamón Del Mundo)  
tomato cream, charcoal grilled peppers

**Wagyu Cecina** 70 gr/110 gr **210 lei**  
tomato cream, charcoal grilled peppers

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

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

**Perle Blanche Oysters**  
No 3 - 30 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 -

**Burgundy Snails Tart** 50 gr/90 gr **110 lei**  
acompte onion and leek, velvet mint

**Comté Souffle** 110 gr/160 gr **115 lei**  
morell mushrooms, yellow wine juice

**Foie Gras Ravioli** 50 gr/180 gr **125 lei**  
black truffles from Transylvania, parmesan cream

**Green Asparagus** 70 gr/180 gr **95 lei**  
quail egg, citrus fruits, Maltese sabayon

**Perle Blanche Oyster No 3** 90 gr/190 gr **115 lei**  
radish, lemon grass and cucumber gazpacho

**Tuna Cheviche** 40 gr/180 gr **120 lei**  
green peas granite, horseradish ice cream

**Langustine** 40 gr/110 gr **155 lei**  
blackcurrant vinaigrette, sorrel coulis, spice bisque

**Roscoff Crab** 120 gr/120 gr **225 lei**  
concentration of carcassee, vanilla wood, tarragon

*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.*

## -Les Plats-

**The Turbot** 110 gr/170 gr 230 lei  
smoked beetroot and champagne

**Polar Circle Wild Salmon Confit** 120 gr/160 gr 195 lei  
mushrooms, tapioca, beurre blanc juniper berries

**Hereford Beef Fillet** 130 gr/210 gr 175 lei  
roasted celery, black garlic

**The Red Mullet** 90 gr/150 gr 195 lei  
polenta with saffron, watercress and cuttlefish coulis

**Veal Sweetbreads** 110 gr/180 gr 265 lei  
carrot, passion fruit, angostura

**Chicken Fillet** 120 gr/200 gr 165 lei  
bouquet of beans, preserved lemon, supreme sauce

## -La Grande Cuisine de Famille-

\*for these dishes, the cooking time is approximately 45 minutes

**Charcoal Grilled Bresse Chicken** (min. 1,6 kg) 495 lei

**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

**Australian Wagyu Tomahawk** (min. 1,8 kg) 220 lei / 100 gr

**Japanese Wagyu Kagoshima Beef Entrecote** (min. 300 gr) 350 lei / 100 gr



## -Les Accompagnements-

**Thick-cut French Fries** 150 gr 35 lei

**Mashed Potatoes à la Bistrot** 150 gr 35 lei

**Padron Peppers** 150 gr 35 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-

**100% Vanilla** 130 gr 75 lei

**Chocolate** 150 gr 85 lei  
hazelnut, coffee

**Strawberry** 130 gr 80 lei  
chilled soup with soft meringue

**The Rubarb Baba** 150 gr 80 lei  
rum and jasmine

**Icecream and Sorbet** 130 gr 85 lei  
selection of ice cream and sorbet "fait à la maison"

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# Menu Dégustation Épicurien 6 temps

Champagne Bollinger Special Cuvée 12 cl

**Green Asparagus**

quail egg, citrus fruits, Maltese sabayon

**Foie Gras Ravioli**

black truffles from Transylvania, parmesan cream

**The Turbot**

smoked beetroot and champagne

**Hereford Beef Fillet**

roasted celery, black garlic

**Strawberry**

chilled soup with soft meringue

**100% Vanilla**

**Price: 750 lei/pax\***

\*served to all the guests at the table

# Menu Dégustation Gastronomique 4 temps

**Foie Gras Ravioli**

black truffles from Transylvania, parmesan cream

**The Turbot**

smoked beetroot and champagne

**Hereford Beef Fillet**

roasted celery, black garlic

**100% Vanilla**

**Price: 450 lei/pax\***

\*served to all the guests at the table