

# A REDEFINED TASTE OF CASUAL FINE DINING

## ENJOY OUR CULINARY TREASURE HUNT AND DISCOVER THE HIDDEN GEMS

EXECUTIVE CHEF - HENRIK SEBOK C.M.C.



## **BEFORE**

FRENCH ONION SOUP 300G TOPPED WITH CROUTON AND GRUYERE CHEESE			
CREAM OF ROASTED PARSLEY ROOT SOUP 300G SERVED W/ CROUTON AND APPLE WOOD SMOKED BACON CRACKLING, POTATO CHIPS	19		
CLAMS & CORN CHOWDER 300G VELVETY CLAMS & BACON BROTH WITH CUBES OF POTATOES	19		
AMERICAN CAESAR SALAD 310G ADD GRILLED CHICKEN BREAST 300/80G	28 34		
ADD LIGHTLY SAUTÉED SHRIMPS 300/60G  SPINACH SALAD & SHRIMPS 125/80G  BABY SPINACH TOSSED W/ FRIED LEEKS, MISO CRUNCH, GRILLED SHRIMPS AND SPICY YUZU DRESSING	39		
SMOKED TROUT NICOISE 300/70/40G SMOKED TROUT, GARDEN GREENS, TOMATOES, GREEN BEANS, KALAMATA OLIVES, HARD BOILED EGGS	37		
GREEK SHEPARD SALAD 250/50/30G SEASONAL GREENS, CHERRY TOMATOES, CUCUMBER, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OREGANO FLAVORED DRESSING	27		
SALMON & AVOCADO CRUDO 100/80/40G SMOKED SALMON & AVOCADO DRESSED W/ROASTED SESAME OIL & YUZU, TOGARASHI FOIE GRAS TORCHON 100/60/50G	37		
QUINCE, MARINATED PEARL ONIONS, CORNICHONS, WALNUT & RAISIN BREAD TOAST  GREEN SHELL MUSSELS 250/50G  RADISH & SHALLOT GINGER SALSA ON SHREDDED DAIKON, MICRO CRESS	46		
MAPLE DUCK TATAKI 120/55G SEARED DUCK BREAST, MAPLE INFUSED SOY SAUCE, PICKLED GINGER AND RADISH, MISO MAYO, MICRO CRESS	46		
RESERVE BLACK ANGUS AAA TARTAR 100/60/50G SEASONED TO PERFECTION, SERVED W/ QUAIL EGG, SALSA VERDE & CROSTINI	58		
ASIAN DUCK PANCAKE 125/50/40G SERVED WITH JULIENNE CUCUMBER, YOUNG ONION SHOOT AND HOISIN SAUCE	37		
CALAMARI TEMPURA 150/80G LIGHTLY BATTERED SQUID RINGS FRIED TO PERFECTION, MICRO SALAD CITRUS MISO MAYO	35		
CRISPY PORK & VEGETABLES ROLLS 130/50G  FIVE SPICES ROASTED PULLED PORK SHOULDER WITH ASIAN VEGETABLES ROLLED IN FINE PASTRY DOUGH, FRIED TO CRISP SERVED WITH SWEET PLUM & MISO DIP	33		

WE WELCOME ENQUIRIES FROM CUSTOMERS WHO WISH TO KNOW WHETHER ANY DISHES CONTAIN PARTICULAR INGREDIENTS. PLEASE INFORM YOUR ORDER-TAKER OF ANY SPECIAL DIETARY REQUIREMENTS THAT WE SHOULD BE MADE AWARE OF WHEN PREPARING YOUR MENU REQUEST.

OUR PRODUCTS MAY CONTAIN THE FOLLOWING ALLERGENS: WHEAT, CRUSTACEANS, EGGS, FISH, PEANUTS, SOY, MILK DERIVATIVES, NUTS, PISTACHIOS, CELERY, MUSTARD, SESAME.

### **DURING**

BLACK ANGUS FILET MIGNON 180/150/60G TRUFFLE SCENTED FOREST MUSHROOMS RAGOUT, ROSEMARY SCENTED PAN FRIED POTATOES		
RESERVE BLACK ANGUS RIB EYE 200/150/60G COGNAC & GREEN PEPPER SAUCE, WHIPPED POTATOES, SEASONAL VEGETABLES	190	
NEW YORK STRIP LOIN OF AGED BLACK ANGUS 180/120/60G ROASTED GARLIC AND CHIVES FLAVORED WHIPPED POTATOES, SAUTÉED GREEN BEANS	89	
#5 WAGYU BEEF BURGER 150/120/150G COOKED TO YOUR TASTE, SEEDED BRIOCHE BUN, CARAMELIZED SHALLOT & MUSHROOMS, MISO BBQ & STEAK FRIES	84	
NEW ZEALAND LAMB RACK 230/150/50G MISO RATATOUILLE, APRICOT & RAISIN FLAVORED COUSCOUS, MICRO CRESS	95	
BBQ PORK RIBS 380/130/100G SUCCULENT SEASONED PORK RIBS GLAZED WITH CHEF'S BBQ SAUCE, LOADED BAKED POTATOES AND COLESLAW	65	
SOUS VIDE GRILLED PORK CHOPS 250/150/60G FIRE ROASTED RED PEPPER PESTO, SEASONAL VEGETABLES AND CHEF'S POTATOES	57	
ROUGIE DUCK BREAST 200/160/50G  ANASON & BLOOD ORANGE GLAZE, SMOKE INFUSED SAUTÉED RED CABBAGE, TRUFFLE SCENTED CRISPY POTATO MOUSSE CROQUETS, BUTTERED ASPARAGUS	93	
CHICKEN BREAST MUMBAI STYLE 160/150/70G  SIMMERED IN A VELVETY CURRY & COCONUT CREAM SAUCE SERVED OVER FINE GRAIN MIXED RICE TOPPED WITH FINE VEGETABLE SHAVINGS & RUCOLA	47	
CRISPY CHICKEN PARMESAN 250/125G FILLED WITH SPINACH & RICOTTA, SERVED W/ GARDEN SALAD	47	
<b>TURKEY SUPREME SHIITAKE</b> 180/150/70G LOCAL SHIITAKE MUSHROOMS, SLOW BRAISED TURKEY BREAST SERVED OVER FRESH MADE FETTUCCINI AND BUTTERED ASPARAGUS	63	
TERIYAKI GLAZED SALMON & NORI 170/150/50G GOLDEN FRIED RICE, BUTTERED ASPARAGUS AND FINE GARDEN CRESS	67	
HOT SMOKED SILVER TROUT FILE 160/150/70G  BASTED W/ CALAMANSI & XV OLIVE OIL, TRUFFLE SCENTED POTATO CREAM, SEASONAL VEGETABLES	43	
<b>DEVILED SHRIMPS</b> 150/150/50G  GARLIC COMFIT & SRIRACHA ON A BED OF STEAMED NISHIKI RICE & GLAZED ASPARAGUS	63	
SHIITAKE MUSHROOMS AND MASCARPONE RISOTTO 350G	37	

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CREAMY ARBORIO RICE AND THE FINEST LOCAL GROWN SHIITAKE MUSHROOMS

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COOKED TO PERFECTION

#### DURING

	SNOW CRAB RISOTTO 275G THE PERFECT COMBINATION OF SWEET CRAB MEAT AND THE CREAMINESS OF THE PERFECTLY COOKED RISOTTO	93
٧	SPINACH & SAFFRON FETTUCCINI 200/70/60G HOME CURED SMOKED SALMON; ROASTED GARLIC INFUSED BUTTER, WHITE WINE REDUCTION SNOW PEAS	36
٧	DUO SPAGHETTI GAMBERONI 300/80/30G  BLACK & TOMATO PASTA FLIPPED WITH OLIVE OIL W/TIGER SHRIMPS & ASPARAGUS, GARLIC & PARSLEY	45
	CREAMY SPAGHETTI CARBONARA 275G SMOKED PANCETTA, BUTTER, CREAM, EGG YOLK, PECORINO ROMANO, GRANA PADANO & PEPPER	33
٧	PENNE ALL' ARRABBIATA 295G FRAGRANT PEPPERONCINO, TOMATO, ONION, THYME & BASIL SAUCE TOSSED WITH FRESH PASTA	29



### TRADITIONAL ROMANIAN SPECIALS

↑ TRIO SALAD FROM GRANDMA'S KITCHEN  EGGPLANTS SALAD, VEGETABLE STEW & ZAKUSKA,  SERVED WITH BAGUETTE CROUTONS  210/80G	29
♥ GRILLED GARDEN VEGETABLES 200/50G GRILLED VEGETABLES SERVED WITH SOUR CREAM AND GARLIC SAUCE	27
VARIETY OF MINI HOT SNACKS 300G STUFFED MUSHROOMS, PLESCOI SAUSAGES, CHICKEN LIVER IN BACON, MEAT BALLS, CHEESE CROQUETTES & PORK TENDERLOIN WITH CORN MEAL	45
MEAT BALLS SOUR SOUP 275G  PORK AND BEEF MINCED MEAT BALLS, SERVED WITH HOT PEPPER  AND SOUR CREAM	18
CHICKEN STEW WITH GARLIC SAUCE 170/50/80G POULTRY AND LIGHT SAUCE SERVED WITH POLENTA	43
AUTHENTIC CABBAGE MEAT ROLLS 200/80/70G SERVED WITH POLENTA, BACON, SOUR CREAM AND HOT PEPPER	45
IANCU JIANU'S PASTRAMI 200/80/20G YOUNG RAM PASTRAMI SERVED WITH POLENTA AND HOT PEPPER	43
TRANSILVANIA HILLS PORK TENDERLOIN 200/100/25G STUFFED WITH BACON AND GARLIC, SERVED WITH BAKED POTATOES FILLED WITH MUSHROOMS	45
BEEF MEDALLIONS 180/150/30G BEEF TENDERLOIN IN BACON SERVED WITH GRATIN POTATOES AND BROCCOLI	88
CHEF'S DAILY SPECIAL DISH 350G ASK THE WAITER FOR DESCRIPTION	52

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#### **DESSERT**

CHOCOLATE TART 135G COMFIT BLOOD ORANGE FRESH COCONUT & CRISP	27
PEAR & CARAMEL MACAROONS 130G SAUTÉED & FLAMBÉED ANJOU PEARS W/LIGHT CARAMEL CRÈMEUX BETWEEN DECADENT MACAROONS SHELLS	23
THE CHEESE CAKE 125G LIQUID STRAWBERRY FILLED W/ FRESH STRAWBERRY TOPPED CREAM	23 MY DELIGHT
BERRY FRUITS OPERA DELIGHT 130G MODERN TWIST ON A TRADITIONAL	22
MOELLEUX CHOCOLAT 130G PASSION FRUIT & VANILLA ICE CREAM	27
DULCE DE LECHE CRÈME BRÛLÉE 130G CRISPY NOUGATINE	23
BLUEBERRY PIE 140G SUGAR FREE AND DELICIOUS	22
PROFITEROLE 250G  VANILLA CREAM FILLED CHOUX, VANILLA ICE CREAM, CHANTILLY CREACHOCOLATE SAUCE	<b>25</b>
<b>ENCHANTED SCENTS OF SORBET &amp; ICE-CREAM</b> 160g ASK ABOUT OUR FRESH DAILY SELECTION OF NATURAL FLAVOURS	24
CHEESE PLATTER 170G  DAILY SELECTION OF INTERNATIONAL CHEESES AND MORE	27
FRUIT PLATTER 250G ASSORTMENT OF FRESH CUT FRUITS AND BERRIES	27
ROMANIAN NOBILE CAKE 130G MOCCA, BUTTERCREAM LAYERED CAKE WITH GOLDEN RAISINS AND HA	22 AZELNUTS
OUR EXCELLENT ROMANIAN CAKE 135G  VANILLA SPONGE LAYERS WITH CHOCOLATE BUTTERCREAM AND GENTLE FLAVOR OF RUM	22

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## GUVERNUL ROMÂNIEI MINISTERUL FINANŢELOR 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

Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale

Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor și 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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