

Aperitive ~ Appetizers

Carpaccio de Ananas <i>cu andive, branza de capra, castane si smochine</i> Pineapple Carpaccio <i>with endives, goat cheese, chestnuts, figs, beet and pitaya</i>	25 lei
Foie Gras <i>cu Duet de dulceturi facute in casa(dovleac si merisor)</i> Foie Gras <i>with a duet of homemade jams (pumpkin and cranberry)</i>	69 lei
Somon Afumat <i>Servit cu oua de prepelita, lamaie, icre rosii , capere si salata de ierburi</i> Smoked Salmon <i>Served with quail eggs, lemon, red caviar, capers and green herb salad</i>	69 lei
Vol-au-Vent cu Piept de Rată <i>si salsa de mango</i> Vol-au-Vent with Duck Breast <i>and mango salsa</i>	50 lei
Biftec Tartar Steak Tartare	86 lei
Spuma de Fasole Rosie cu Menta si Susan Red bean cream with mint and sesame	22 lei
Zacuscă cu Hribi Porcini mushroom stew	22 lei

Salate ~ Salads

Salata de Caracatita si Creveti

65 lei

Tentacule de caracatita, creveti decorticati, mango, salata iceberg, salata lolo rosa, baby spanac, rosii cherry, dresing si citrice

Octopus and Shrimp Salad

Octopus tentacles, decorticated shrimps, mango, iceberg lettuce, lollo rosso lettuce, baby spinach, cherry tomatoes, dressing and citrus fruits

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Salata de Rucola cu Prosciutto, Ananas si Pecorino

40 lei

Rocket Salad with Prosciutto, Pineapple and Pecorino

Salata cu Pui, Avocado si Mozzarella

38 lei

Chicken, Avocado and Mozzarella Salad

Salata Mediterraneo cu File de Ton rosu

55 lei

File de ton, oua de prepelita, satala iceberg, rucolla, radicchio , rosii cherry, castraveti, ardei, ceapa rosie, masline, telina

Mediterranean Salad with Red Tuna Steaks

Tuna steaks, quail eggs, iceberg lettuce, rocket salad, chicory, cherry tomatoes, cucumbers, peppers, red onions, olives, celery

Salata Raw Vegane

37 lei

Salata verde, radocchio, spanac baby, sparanghel, varza alba, ardei gras, muguri de pin, castraveti, ridichi

Raw Vegan Salad

Lettuce, chicory, baby spinach, asparagus, white cabbage, bell pepper, pine nuts, cucumbers, radishes

Pasta

Tagliatelle cu Somon

55 lei

Somon proaspat, somon afumat, rosii cherry, smantana

Salmon Tagliatelle

Fresh salmon, smoked salmon, cherry tomatoes, sour cream

Rigatoni cu Tartufo Negre, Rosii Uscate si Parmesan

49 lei

Rigatoni with Black Truffle, Sun Dried Tomatoes and Parmesan

Penne cu Fructe de Mare

59 lei

Creveti, calamari, midii, rosii cherry, usturoi

Penne with Seafood

Shrimps, squid, mussels, cherry tomatoes, garlic

Penne Primavera cu Hribi

36 lei

Penne, zucchini, rosii Cherry, busuioc verde, hribi, sos de rosii, parmezan, ardei colorat

Penne Primavera with Porcini Mushrooms

Penne, zucchini, cherry tomatoes, green basil, porcini mushrooms, tomato sauce, parmesan, mixed peppers

Risotto cu Hribi si Branza Pecorino

39 lei

(branza invecchita de oaie)

Risotto with Porcini and Pecorino Cheese *(aged sheep cheese)*

Supa si Ciorbe ~ Soups

Taiwan soup **45 lei**

Creveti, somon, lapte de cocos, ghimbir

Taiwan soup

Shrimps, salmon, coconut milk, ginger

Supa crema de Rosii Proaspete **31 lei**

Servita rece alaturi de creveti Baby

Fresh tomato cream soup

Served cold with baby shrimps

Supa Crema de Hribi cu Trufe **36 lei**

ierburi

Porcini and truffle cream soup

Ciorba de Vacuta **25 lei**

Vegetable Beef Soup

Supa crema de Castraveti cu Creveti **30 lei**

Servita rece

Cream of Cucumbers Soup with Shrimps

Served cold

Peste si Fructe de Mare ~ Fish and Seafood

Ton Rosu Semicrud

Cu wakame si sos ponzu

Half-cooked Red Tuna

with wakame and ponzu sauce

99 lei

File de Somon in Crusta de Alune si Parmesan

Cu broccoli si baby porumb

Salmon fillet in Peanut and Parmesan Crust

with broccoli and baby corn

77 lei

File de biban cu Fructe de Mare

si mix de salata verde

Bass Fillet with Seafood

and a green salad mix

77 lei

File de Dorada la gratar

Servit cu piure mix(morcov/telina) si sos lemon grass

Grilled bream fillet

served with a mixed puree (carrots/celery) and lemongrass

71 lei

Simfonie de Fructe de Mare: Calamari, caracatita, creveti

Seafood symphony: Squid, octopus, shrimps

85 lei

Specialitati Gatite si la Gratar ~ Main Dishes

T-Bone la Tigaie, aromat **168 lei**
servit cu legume coapte

Pan-fried T-Bone Steak, flavored
served with roasted vegetables

Antricot Black Angus **149 lei**
Servit cu cartofi aromati cu trufe si sos de ciuperci enoki

Black Angus Steak
served with truffle-flavored potatoes and enoki mushroom

Muschi de Vita **109 lei**
Acompaniat de mousse de sfecla cu pastarnac copt in fan

Beef Tenderloin
Accompanied by beet mousse and roasted parsnips

Cotlete de Berbecut **99 lei**
Cotlete de berbecut Noua Zeelanda servite cu piure de telina si legume stir fry

Lamb Chops
New Zealand lamb chops, served with celery puree and stir-fry

Piept de Rata la Tigaie servit cu para coapta **65 lei**
si sos de fructe de padure

Pan-fried Duck Breast, served with a roasted pear and forest fruit sauce

Piept de Curcan la Cuptor **56 lei**
Acompaniat de sos de hribi si salata calda de rucola

Oven-roasted Turkey Breast
Accompanied by porcini mushroom sauce and hot rocket salad

Madalioane din Muschiulet de Porc cu Jamon Serano **49 lei**
Servit cu pastarnac si piure de mazare

Pork tenderloin medallions with Serrano ham, served with parsnips and puree of peas

Preparate Traditionale Romanesti ~ Traditional Romanian Dishes

Sarmalute in Foi de Varza **39 lei**

Acompaniate de piure de malai si ardei iute

Stuffed Meat Rolled in Cabbage Leaves (Romanian Traditional Sarmalute)

Togheter with cornmeal puree and chilli peppers

Tochitura Romaneasca cu Mamaliguta **55 lei**

Cu muschi de vaca, muschiulet de porc si carnati afumati

Romanian Stew with Polenta

With beef tenderloin, pork fillet and smoked sauseges

Saramura de Crap cu Mamaliguta **55 lei**

Carp Brine with Polenta

Pastrama de Berbecut **60 lei**

Cu piure de malai si pastarnac copt in fan

Lamb Pastrami

with cornmeal puree and roasted parsnips

Garnituri ~ Side dishes

Legume la Gratar <i>rosii cherry, ciuperci, dovlecei, ardei gras, vinete</i> Grilled Vegetables <i>cherry tomatoes, mushrooms, zucchini, bell peppers, aubergines</i>	15 lei
Piure de Mazare Pea Puree	15 lei
Piure de Telina Celery Puree	15 lei
Stir Fry de Legume Crocante Stir-Fried Crispy Vegetables	19 lei
Cartofi Prajiti French Fries	15 lei
Cartofi Natur cu Unt si Verdeturi Boiled Potatoes with Butter and Herbs	15 lei
Legume Sote <i>Brocoli, Conopida, Morcovi</i> Sauted Vegetables <i>Broccoli, cauliflower, carrots</i>	19 lei

Deserturi ~ Deserts

Moelleux au Chocolat **25 lei**
cu Mousse de Ciocolata Alba
with white chocolate mousse

Cheese Cake **29 lei**
Acompaniat de sos de fructe de padure
Accompanied by a forest fruit sauce

Inghetata Prajita **34 lei**
Servita cu coulins de fructe de padure si piure de mango
Fried Ice Cream
Served with forest fruit coulis and mango puree

Malibu Coconut Island **29 lei**
Salata de fructe de sezon aromata cu lichior de cocos
Seasonal fruit salad, flavored with coconut liquor

Crem de Frisca cu Fructul Pasiunii si Inghetata **35 lei**
Whipped cream with passion fruit and ice cream

Platou de Branzeturi si Fructe **75 lei**
Brie, camembert, emental, blue cheese, struguri, mere, fructe confiate, nuci
Cheese and Fruit Platter
Brie, Camembert, Emmental, Blue Cheese, grapes, apples, fruit confit, nuts

Lista Alergenilor Alimentari din Retete

conform Regulamentului UE 1169/2011

1. *Gluten*
2. *Crustacee*
3. *Moluste*
4. *Peste*
5. *Alune*
6. *Lupin(plantă erbacee din fam. leguminoase)*
7. *Alune de copac*
8. *Soia*
9. *Oua*
10. *Lapte*
11. *Telina*
12. *Mustar*
13. *Susan*
14. *Dioxid de sulf*

List of Food Allergens from the Recipes

according to Regulation EU 1169/2011

1. *Gluten*
2. *Crustaceans*
3. *Clams*
4. *Fish*
5. *Peanuts*
6. *Lupine (herbaceous plant in the legume family)*
7. *Nuts*
8. *Soy beans*
9. *Eggs*
10. *Milk*
11. *Celery*
12. *Mustard*
13. *Sesame seeds*
14. *Sulfur Dioxide*