

noeme

casual fine dining

Entree

Chicken liver pâté with brandy, caramelized orange peel and pink pepper, sourdough bread, homemade jams, 250 g
Allergens: Cereals - wheat, Milk and derivatives
- 40 RON -

Salad with garden leaves, microgreens, pickled quail eggs, parmigiano, homemade duck prosciutto, lemon and maple syrup dressing, 250 g
Allergens: Milk and derivatives
- 50 RON -

Main dishes

Oven roasted pork tenderloin with mustard, wrapped in fresh garden leaves, beetroot gnocchi, blue cheese and butter sauce, spinach and wild garlic pesto, 350 g
Allergens: Walnuts, Mustard, Milk and derivatives
- 90 RON -

Sous vide duck leg confit cooked for 36 hours, roasted in the oven, mustard sauce with violets, red cabbage with cranberries and balsamic vinegar, orange sauce with fresh turmeric and ginger, 350 g
Allergens: Mustard, Soy
- 90 RON -

Grilled octopus with potato fondant, wild garlic and parmigiano mousse, octopus reduction with cream and lime, fish velouté, 350 g
Allergens: Fish and fish products, Molluscs, Crustaceans, Milk and derivatives
- 100 RON -

Grilled beef with grilled asparagus and sauteed spring onions, bearnaise sauce, demiglace, 350 g
Allergens: Milk and derivatives
- 110 RON -

Beetroot gnocchi, blue cheese and butter sauce, orange sauce with fresh turmeric and ginger, 300 g
Allergens: Milk and derivatives, Soy
- 60 RON -

Desserts

Baileys' mousse with mango insert and coconut biscuit, 100 g
Allergens: Eggs, Milk and derivatives
- 35 RON -

Strawberry and basil tart with balsamic vinegar, 100 g
Allergens: Eggs, Milk and derivatives
- 30 RON -