

## Desserts

**MOELLEUX „LACED IN GOLD“** 250g 40

Warm dark chocolate cake with molten center, finished with edible gold powder and served with intense raspberry coulis.

**MILLEFEUILLE „IN THE MIST“** 250g 40

Caramelized puff pastry with mascarpone - vanilla cream and fresh raspberries, served under a rose-scented smoke dome - a dessert revealed like a story.

**PAVLOVA „TO BE GENTLY CRACKED“** 250g 40

Light, crisp meringue designed to be cracked with the spoon, topped with delicate cream and a vibrant mix of berries.

**TART „APPLES IN A CARAMEL VEIL“** 250g 40

French-style caramelized apple tart with vanilla ice cream and crunchy crumble.

**ICE CREAM SELECTION** 150g (3 scoops) 40

Vanilla, chocolate, pistachio, salted caramel, strawberry, yogurt & berries

Artisanal ice cream trio - colors and aromas in a graceful dance.

 **SORBET SELECTION** 150g (3 scoops) 40

Lemon, melon, mango, strawberry, peach

Refreshing sorbets, from fruit captured in pure light



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\* If you have food allergies, please let us know so that we can help you choose safe dishes.

\*\* Please scan the QR code for the full list of ingredients.

\*\*\*  Vegetarian product.



## Menu



### Starters

 **BEETROOT CARPACCIO WITH GOAT CHEESE, ACACIA HONEY & PRALINE SEED CRUMBLE** 59


180g | Roasted beetroot, goat cheese, acacia honey, fine mustard dressing, praline seed crumble, microgreens

Inspired by the French art of crudités, reinterpreted with local Romanian sweetness and terroir textures..

 **CRISPY VEGETABLE ROLLS WITH SMOKED EGGPLANT CREAM** 59

150g | Vegetables, crispy pastry sheets, smoked eggplant cream, olive oil, aromatic herbs

A play between the finesse of French amuse-bouches and the authentic aroma of Romanian roasted eggplant.

 **CRISPY GOAT CHEESE ROLLS WITH CARAMELIZED WALNUTS, YOGURT - MINT SAUCE & ACACIA HONEY** 61

160g | Goat cheese, caramelized walnuts, yogurt, acacia honey, fresh mint.

Inspired by French cheese-honey pairings, reimagined with light crunch and Romanian freshness.

**SMOKED SALMON PÂTÉ WITH CHAMPAGNE FOAM & TROUT ROE** 71

180g | Smoked salmon, crispy fennel, salad mix, champagne foam, trout roe, onion, sour cream, cream cheese, homemade toast.

A refined starter inspired by Parisian brunches, completed by fresh Romanian trout roe.

**BLACK TIGER SHRIMP IN GARLIC EMULSION WITH FETEASCĂ REGALĂ WINE & CHILI FLAKES, A.O.P** 81

300g | Black Tiger shrimp, garlic, Fetească Regală wine, chili flakes, herbs, parsley, toasted bread.

Inspired by the French confit technique, elevated with Romanian wine elegance.

**GRILLED OCTOPUS CONFIT IN OLIVE OIL WITH ROASTED GARLIC FOAM, POTATO CREAM & ROMANIAN ONION CRUMBLE** 93

200g | Octopus, olive oil, roasted garlic foam, potato cream, crispy onion crumble, Comté, Mozzarella.

Inspired by the coastal cuisine of France, enriched with the depth of Romanian „Buzău onions“.

**FOIE GRAS TERRINE WITH ROMANIAN RED ONION MARMALADE & GREEN APPLE JELLY** 86

200g | Foie gras, artisanal onion jam, lightly acidic green apple jelly, truffle, brioche toast.

An emblem of French gastronomy, reinterpreted with Romanian red onion marmalade and fresh apple acidity.

**BEEF TARTARE WITH HOMEMADE FRIES & MIXED GREENS** 82

200g | Hand-cut beef tenderloin, raw egg yolk, cucumber, onion, capers, parsley, toast.

**CHARCUTERIE “À LA ROUMAINE” PLATTER** (for 2 persons) 129



320g | Prosciutto, dry-cured pork neck, Sibiu salami, brânză de burduf, smoked cheese, goat cheese, hot pepper jam, green olives, pickles, artisanal breadsticks.

A tasting journey from Burgundy to Maramureș.

## Salads

	<b>OCTOPUS SALAD WITH BLACK TRUFFLE VINAIGRETTE</b> 350g   Octopus, confit tomatoes, confit potatoes, truffle oil. <i>Inspired by marine salads of Southern France, enriched with the elegance of black truffle.</i>	<b>81</b>
	<b>CARROT SALAD WITH FETA &amp; PISTACHIO CRUMBLE</b> 280g   Carrot, feta cheese, pistachio, mint <i>A light reinterpretation of Levantine salads, balancing freshness with crunch.</i>	<b>58</b>
	<b>EXOTIC AVOCADO, FETA &amp; KIWI SALAD WITH CITRUS VINAIGRETTE</b> 340g   Avocado, Feta, kiwi, mixed greens, pickled onion, seed mix, citrus dressing <i>Inspired by contemporary cuisine of the French Riviera - colorful, aromatic, refined.</i>	<b>62</b>

## Soups

	<b>CREAMY BUTTERNUT SQUASH SOUP WITH GOAT CHEESE, SMOKED CREAM INFUSION &amp; MAPLE SYRUP</b> 250g   Butternut squash, goat cheese, cream, shallot, cumin, maple syrup, croutons. <i>A fusion of classic French velouté and the warm, comforting flavors of Romanian autumn.</i>	<b>62</b>
	<b>CREAM OF WILD PORCINI WITH COGNAC NOTES</b> 250g   wild porcini mushrooms, cognac, aromatic herbs, onion, sour cream <i>A silky cream of wild porcini mushrooms, elevated with aromatic notes of Brâncoveanu cognac and fresh herbs - a refined reinterpretation of the taste of the forest.</i>	<b>65</b>

## Pasta and Risotto

	<b>LINGUINE WITH SHRIMP &amp; ASPARAGUS IN „FETEASCĂ ALBĂ“ WINE INFUSION</b> 300g   Linguine, shrimp, asparagus, sundried tomatoes, white wine, garlic <i>A blend of Italian elegance and Romanian wine aromatics.</i>	<b>81</b>
	<b>LINGUINE WITH BEEF TENDERLOIN IN CREAMY TRUFFLE &amp; „FETEASCĂ NEAGRĂ“ RED WINE SAUCE</b> 300g   Linguine, beef tenderloin, truffle, cream, red wine. <i>French cuisine - inspired pasta, reimagined with Romanian terroir wines.</i>	<b>81</b>
	<b>SPAGHETTI CARBONARA „À LA ROUMAINE“</b> 300g   Spaghetti, Guanciale, egg, Pecorino, Grana Padano, smoked cream. <i>A local version of the Roman classic, enriched with Romanian smoked cream.</i>	<b>69</b>
	<b>RISOTTO WITH GORGONZOLA &amp; TOASTED WALNUTS, INFUSED WITH „FETEASCĂ REGALĂ“ WINE</b> 250g   Arborio rice, Gorgonzola, walnuts, white wine. <i>A French-Romanian fusion between the finesse of Gorgonzola and the aroma of Fetească Regală wine.</i>	<b>74</b>
	<b>CREAMY ORZO WITH ROASTED PUMPKIN, BABY SPINACH &amp; AGED PARMESAN</b> 250g   Orzo, pumpkin, baby spinach, Parmesan <i>A vegetal interpretation of Mediterranean comfort food.</i>	<b>69</b>





## From Sea

	<b>SEA BASS WITH CAULIFLOWER CREAM, ROASTED GARLIC &amp; GARDEN VEGETABLE SALSA</b> 310g   Sea bass, cauliflower purée, beurre blanc, sauce vierge. <i>A fusion of Mediterranean purity and fresh Romanian garden flavors.</i>	<b>99</b>
	<b>CARAMELIZED SALMON PAVÉ IN ACACIA HONEY WITH CARROT PURÉE &amp; ROMANIAN ONION CRUMBLE</b> 310g   Salmon, carrot, onion, honey, butter. <i>Inspired by Scandinavian cuisine, reinterpreted with local honey and vegetables.</i>	<b>91</b>

## From Farm

	<b>CHICKEN SUPREME WITH „FETEASCĂ NEAGRĂ“ RED WINE SAUCE, POTATO TERRINE &amp; GLAZED BABY CARROTS</b> 350g   Chicken breast, potato terrine, glazed baby carrots, Aurora sauce. <i>An elegant adaptation of French wine cuisine featuring Romanian grape varieties.</i>	<b>81</b>
	<b>CONFIT GOOSE LEG WITH CARMELIZED RED CABBAGE &amp; TRUFFLED POLENTA</b> 380g   Goose leg, red cabbage, polenta, black truffle. <i>Inspired by the French confit tradition, reimagined with Romanian truffled polenta.</i>	<b>149</b>
	<b>PORK TENDERLOIN IN DIJON SAUCE WITH BUTTERY GARLIC-MASHED POTATOES</b> 350g   Pork tenderloin, potato, Parmesan, whole-grain Dijon, cream, garlic, onion. <i>A classic French-style dish refined with local ingredients.</i>	<b>83</b>
	<b>BEEF TENDERLOIN WITH CAFÉ DE PARIS SAUCE, CRISPY THIN POTATOES &amp; PARMESAN POLENTA</b> 350g   Beef tenderloin, allumette potatoes, Café de Paris sauce, butter, cream. <i>A reinterpretation of the Café de Paris classic with Romanian polenta and wild mushrooms.</i>	<b>141</b>
	<b>BLACK ANGUS RIBEYE (GRAIN-FED) WITH GREEN PEPPERCORN &amp; BRÂNCOVEANU COGNAC SAUCE, SERVED WITH GOOSE-FAT POTATOES</b> 410g   Ribeye Uruguay, baby potatoes, garlic, parsley, green peppercorn, cream, cognac <i>A blend of French refinement and noble Romanian aromas.</i>	<b>163</b>
	<b>BURGER „À LA ROUMAINE“</b> 400g   Black Angus beef, kneaded cheese, horseradish cream, caramelized onion, pickles, lettuce, artisanal bun, homemade fries. <i>A gastronomic homage to Romanian tradition, reinterpreted in a contemporary rustic-yet-refined style.</i>	<b>82</b>

## Side

	<b>GOOSE-FAT CONFIT POTATOES WITH THYME &amp; GARLIC</b> 150g	<b>24</b>
	<b>MASHED POTATOES WITH BUTTER</b> 150g	<b>24</b>
	<b>HOMEMADE FRIES WITH MALDON SALT</b> 150g	<b>25</b>
	<b>GREEN LEAF SALAD WITH VEGETABLE CHIPS, LEMON &amp; OLIVE OIL DRESSING</b> 150g	<b>25</b>
	<b>GRIDDLED BROCCOLI WITH BEURRE NOISETTE &amp; TOASTED SEEDS</b> 150g	<b>29</b>
	<b>GLAZED CARROTS WITH ACACIA HONEY &amp; BUTTER</b> 150g	<b>25</b>
	<b>ARTISANAL BREAD BASKET</b>	<b>15</b>