

## STARTERS

### Terrine de foie gras Rougie with Brioche Bread **155 lei**

Rougie duck liver terrine, served with apricot, blueberry,  
and raspberry fruit jelly, and brioche bread- 200 g

### Saint Jaques **100 lei**

Saint Jacques with parsnip purée  
and garlic wine sauce – 180g

### Salmon Gravlax **90 lei**

Salmon gravlax with cucumber, salmon roe,  
fennel salad, and cream cheese - 180 gr

### 🍅 Tomato Carpaccio **70 lei**

Tomatoes with goat cheese, tomato foam, olive and  
black garlic - 200 gr

### 🍅 Burrata **70 lei**

Burrata with cherry tomatoes, basil pesto, baby spinach,  
beetroot powder, and pickled onion – 220g

### Hummus with beef tenderloin **90 lei**

Hummus, beef tenderloin, pomegranate,  
olive oil, and Greek pita – 250 gr



## SOUP

### Roasted tomato cream soup **70 lei**

Roasted tomato soup with marinated feta cheese, pesto,  
and aromatic herbs – 250g

### Bouillabaisse **110 lei**

A delicious and flavorful soup with seafood and fish, - 350 gr

## SALAD

### Burrata salad with grilled peach **80 lei**

Green salad with burrata, grilled peaches, sun-dried tomatoes,  
and pecan nuts – 380g

### Ceasar Salad with chicken **90 lei**

Romaine salad, Caesar dressing, chicken breast, boiled egg, Parmesan,  
cherry tomatoes, and seasoned croutons – 400g

### Ceasar Salad with Shrimps **90 lei**

Romaine salad, Caesar dressing, shrimps, boiled egg, Parmesan, cherry  
tomatoes, and seasoned croutons – 400g

### Goat cheese salad **80 lei**

Green salad with shallots, crispy goat cheese, cherry tomatoes,  
and mixed nuts – 350g



### PASTA & RISOTTO

#### **Shrimp Spaghetti 90 lei**

Spaghetti with shrimp, cherry tomatoes, garlic, parsley, and white wine – 350g

#### **Orzo with baby calamari 80 lei**

Orzo with pesto, baby calamari, olive oil, and piment d'Espelette – 300g

#### **Risotto with Saint Jaques 110 lei**

Saint Jacques risotto with bisque sauce and aromatic herbs – 300g

### MAIN COURSE

#### **Grilled Barbun 200 lei**

Grilled red mullet with fennel, parsnip purée, orange, and bisque sauce – 320g

#### **Duck breast 190 lei**

Duck breast cooked in sakura cherry leaves, with almond purée, baby carrots, and citrus gastrique - 390 gr

#### **Lamb Sirloin 190 lei**

Lamb sirloin with grilled spring onion, burnt onion purée, and herb sauce - 350 gr

#### **Beef Tenderloin 280 lei**

Beef tenderloin with grilled vegetables and demi-glace sauce – 350g

#### **Ribeye 250 lei**

Beef ribeye with potato millefeuille and café de Paris butter - 400 gr



## CHEESE SELECTION

### **Cheese Platter 100 lei**

Selection of French cheeses, dried fruits, and walnuts - 200g

## DESSERT

### **Pistacchio Cake 45 lei**

Pistachio bavaroise, crunchy base, raspberry,  
lychee and rose insert – 180g

### **Gianduja Cake 40 lei**

Gianduja cremeux, hazelnut caramel,  
cocoa shortbread – 100g

### **Yuzu Cake 45 lei**

Yuzu montée ganache, shortbread, yuzu jelly,  
vanilla montée ganache – 120g

### **Exotic Coconut 35 lei**

Coconut mousse, exotic compote (pineapple, mango,  
passion fruit, and lime), crunchy cocoa biscuit – 110g

### **Hazelnut Mille Feuille 45 lei**

Crispy layers with hazelnuts, pistachios, and almonds,  
pastry cream and berries – 150g



## *Sparkling Afternoon Tea*

A selection of finger-cut sandwiches, afternoon tea pastries, miniature cakes & fruit selection

**250 lei/for two**

## *Champagne Afternoon Tea*

Sparkling Afternoon Tea served with Champagne  
G. H. Mumm Cordon Rouge brut NV

**300 lei/for two**

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## *Tasting Menu*

*Exclusive wine & dine experience created  
by our experienced Chefs at Suter Palace.*

Welcome flute of champagne.  
7-course Casual Fine Dining Menu with Wine Pairing  
by our in-house Sommelier

**950 lei/pers**

\* the above culinary experiences are available upon request with pre-reservation.

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