



N NUTS
L LACTOSE
G GLUTEN
V VEGAN
VEG VEGETARIAN

BREAKFAST

BAKERY

- Open faced sandwich Diane style G, L, VEG
  (sourdough focaccia, pleurotus, champignon, mustard)
- Bread and butter G, L, VEG
  (sourdough bread, whipped butter w/ caramelised butter rinds)

DAIRY

- Our cheese platter L, VEG
  (sheep fresh 'telemea', sheep burduf in spruce bark, 3 months aged cow cheese)
- Crispy fried cheese L, G, VEG
  (smoked cow cheese, blueberries ketchup)
- Baked cheese empanada L, G, VEG
  (with cream cheese and telemea filling)

SEASONAL

- Tomato carpaccio V
  (with aromatic oils and Romanian herbs)
- The salad V
  (autumnal greens with Dijonaise dressing)
- "Lotto" creamy polenta L, VEG
  (boiled in whey with aged dry cheese)

VEGGIE driven

- The chips VEG
  (freshly fried potato chips, garlic mayo, truffles)
- Piperchi with a twist L, VEG
  (eggplant salad, baked peppers piperchi style)
- Eggvocado VEG
  (spiced half avocado, egg salad and fried onions)

EGGS

- The pan L, VEG
  (sunny side up fried eggs and grated aged cheese)
- Langos benedict L, G, VEG
  (poached eggs, brown butter Hollandaise sauce and chives in a langos bun)
- Scrambled L, VEG
  (smoked cheese cream and lots of butter)

MEATS

- Cured cuts platter and pickles
  (spanish jamon, Romanian babic and Romanian 'chorizo' aka Nadlac Salami)
- Morning skewer
  (grilled bacon and parizer with chimichurri and chillies)
- The sausage with mustard
  (beef and pork filling with garlic and thyme)

SWEETS

- French toast L, G, N, VEG
  (our cozonac with walnuts and cocoa, caramel and butter cream)
- Granola L, G, N, VEG
  (caramelised oats, peanut butter, yogurt and plums)
- Cake of the week L, G, N, VEG
  (please ask the waiter for the week's choice)

NOUA BAR
BUCĂTĂRIE APOCRIFĂ ROMÂNEASCĂ

NAME TABLE

5 VARIANTE – 75 RON
7 VARIANTE – 95 RON

SE COMPLETEAZĂ UN SINGUR CHESTIONAR PER PERSOANĂ ȘI SE POATE ALEGE DOAR UN PRODUS DIN FIECARE CATEGORIE.