

BRUNCH

Luni-Vineri 11:00-14:00 / Sambata-Duminica 10:00 -15:00

Oua Benedict cu Somon curcubeu si creamy avocado Oua posate, somon marinat cu varza rosie, crema de avocado, sos olandez cu mustar boabe si chives, chips de capere, homemade brioche	280 gr	65
Oua Benedict pe pat de Brie cu trufe Oua, brie, sos olandez cu salsa de trufe, ceapa caramelizata, homemade brioche	260 gr	55
The Highlander`s Steak & Eggs Antricot de vita, chips de cartofi, oua posate rumenite in crusta crocanta, salata rucola, sos olandez	420 gr	110
Crunchy avocado cu cartof dulce si oua posate Cartof dulce copt, avocado pane, oua posate, harrisa, rucola, Grana Padano	280 gr	50
Scrambled eggs, cartofi prajiti si bacon crocant Cartofi prajiti subtiri, scrambled eggs si bacon crocant	220 gr	50
Friganele cu crema de branza si banane Homemade brioche, crema de branza cu vanilie, banana, miere, scortisoara	340 gr	35



*To view the list of allergens
and nutritional values, scan
here.*

STARTERS

Foie Gras cu chutney de pere si spuma de armagnac Foie gras, chutney de pere, crutoane din brioche, spuma de armagnac, ceapa murata, gel de vin rosu	220 gr	90
Tartar de vita Black Angus cu ceapa crocanta si Grana Padano Vita Black Angus, capere, cornison, salota murata, ou confiat, chips de ceapa, ceapa crocanta, sos tartar, crema de Grana Padano	220 gr	90
Ceviche de Somon Gravlax Somon, emulsie de chivas , castravete, suc de portocala si lime, ulei de chives, crutoane din brioche, caviar vegan	140 gr	85
Stridii Gillaudeau Stridii, sos mignonette, sos ponzu, sos ghimbir cu jalapeno	250 gr	30/buc
Crema de homar cu crochete de creveti Crema de homar, creveti, metaxa, salota, patrunjel	230 gr	50
Saint Jacques la Josper cu unt aromatizat Scoici Saint Jacques la gratar Josper, unt aromatizat	60 gr	35/buc
Maduva la Josper cu gel de hrean Maduva de vita, sos de usturoi confiat, gel de hrean, salota murata	380 gr	55
Salata vegana gourmet Avocado, quinoa, humus, caviar vegan, rodie, muguri de pin, dressing lamaie	330 gr	50
Branza de capra caramelizata cu texturi de sfecla Branza de capra caramelizata, piure de sfecla, sfecla marinata, crumble si pralina de nuca coapta, zahar brun	200 gr	50
Fritto Misto Creveti, caracatita si calamar deep fried cu sosurile casei (sos ceapa arsa, sos ustruroi copt, sos de ardei capia)	320 gr	60

SALATE

Salata gourmet cu creveti Creveti, mango, avocado, rosii cherry, mix de salata baby gem si romaine, ceapa murata, dressing de lamaie si chips de orez	320 gr	75
Salata cu muschi de vita Argentina Muschi de vita Argentina, cartof dulce copt, chips de parmezan, rosii cherry, rodie, dressing de alune de padure, rucola si mix de salata	340 gr	85

MAIN COURSE BY JOSPER

Muschiulet de porc iberico sous-vide cu piure de castane Muschiulet de porc Iberico, piure castane, vinegreta trufe, sos cremos trufe, shimeji murate	380 gr	210
Secreto Iberico cu porumb copt usor picant si sos chimichurri Secreto iberico, porumb copt, sos chimichurri	380 gr	170
Snitel de Vita cu sos de ardei copt Anticot vita Uruguay, panko, ou, faina, sos de ardei gras, lamaie, parmezan, sare cu carbune activ	450 gr	180
Vrabioara de miel pe pat de piure de mazare Vrabioara de miel, piure de mazare, sos de vin rosu, vinegreta fistic, sare cu carbune activ, chips de mazare	350 gr	115
Piept de rata pe pat de crema de morcov cu unt ars Piept rata, piure de morcov, unt ars, baby morcov, chips morcov, sos cremos de trufe	420 gr	105
Caracatita mediteraneeana cu texturi de cartofi si masline Tentacul de caracatita, chips de cartof mov, cartof copt, masline, sos alioli cu usturoi copt, spuma de cartof infuzata cu rozmarin	350 gr	130
Butterfish pe pat de piure de topinambur Butterfish, piure topinambur, chips topinambur, brocolini, salsa de capere cu patrunjel, chips de mazare	350 gr	110
Pui Coquelet marinat si cartofi gratinati Pui coquelet, cartofi gratinati, sos de ceapa arsa	460 gr	95

PASTE

Tagliolini cu Homar Tagliolini proaspete, homar, sos rosii, unt, vin alb, rosii cherry, patrunjel	320 gr	190
Mafalde cu ragu de mistret si caprioara Paste mafalde, ragu de mistret si caprioara, scaglie de Grana Padano	360 gr	85
Pappardelle cu creveti in sos de unt si vin alb Pappadelle proaspete, creveti, unt, usturoi, patrunjel, chilli, vin alb	320 gr	80
Pappardelle Carbonara Pappardelle proaspete, guanciale, Grana Padano, oua	280 gr	75

SUPA

Supa crema de conopida cu crumble de grana padano si ulei de vanilie Conopida, cartof, ceapa, smantana, vanilie, rodie, crumble de Grana Padano si unt ars	280 gr	40
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PREMIUM SELECTION BY JOSPER

Showtime Beef Duet Muschi de vita Argentina si Vrabioara Black Angus pe tigaie grill incinsa cu unt aromatizat, usturoi si focaccia de casa	500-600 gr	400
Antricot Black Angus Creekstone USDA Prime grain fed, maturat 28 de zile	350 gr	290
T-Bone Black Angus Creekstone USDA Prime (500-700 gr) grain fed maturat 28 de zile	500-700 gr	390
Porterhouse Black Angus Creekstone USDA Prime (900-1100 kg) grain fed maturat 28 de zile	900-1100 gr	620
	ASK THE WAITER!	
Tomahawk Black Angus USA Greater Omaha Prime Cut (1.2-1.6kg) maturat 28 zile	pret / kg	660
Antricot Black Angus Uruguay grain fed, maturat 28 zile	300 gr	185
Vrabioara Black Angus Uruguay grass fed, maturat 28 zile	350 gr	180
Muschi de vita Blockhouse Argentina grain fed, maturat 28 zile	250 gr	170

Sos la alegere: Bearnaise, Sos de vin rosu, Sos cremos de trufe, Sos chimichurri, Sos de ardei copt, Sos alioli cu usturoi confit, Sos de ceapa arsa sau sos de piper

BURGER

Burger Wagyu Carne wagyu, chifla briosa, salata, sos de trufe, ciuperci king oyster, castraveti murati, ceapa caramelizata	360 gr	120
Burger Raclette Carne vita Black Angus, branza Raclette, castraveti murati, sos mustar boabe, chifla briosa	360 gr	85
Burger GastroBar Carne vita Black Angus, salsa de trufe, bacon, blue cheese mayo, cheddar, ardei copt, ceapa caramelizata, chifla briosa	360 gr	75
Crispy Chicken Burger Snitel din piept de pui, inele de ceapa, cheddar, sos insanity, dulceata de ardei iute, castravete murat, salata verde	380 gr	65

GARNITURI

Cartofi prajiti	250 gr	25
Cartofi prajiti cu Grana Padano, usturoi si ierburi aromatate	280 gr	30
Cartof dulce copt cu harisa, rucola si Grana Padano	250 gr	35
Piure de cartofi cremos cu salsa de trufe	250 gr	35
Gratin de Cartofi, cu smanata infuzata cu usturoi si cimbru	200 gr	35
Ardei Padron la Josper	150 gr	30
Ciuperci King Oyster la Josper cu unt aromatizat	220 gr	40
Porumb copt usor picant	200 gr	30
Brocolini tras la tigarete cu usturoi si cimbrisor	180 gr	40
Mix de legume coapte cu vinegreta de menta	200 gr	35
Salata verde	120 gr	25

DESERT

Baba au Rhum	180 gr	35
Baba, sirop portocale, crema branza, lichior portocale		
Amaretto Crème Brûlée	150 gr	40
Crème Brûlée cu oua, zahar, lapte, migdale		
Texturi de Ciocolata	180 gr	40
Semisfera ciocolata, inghetata ciocolata, Disaronno, stafide, ganache de ciocolata, crumble de cacao, visine, chips ciocolata, sos de ciocolata		



*Pentru a consulta lista de
alergeni si valori nutritionale
scaneaza aici.*



BRUNCH

Mon-Fri 11:00-14:00 / Sat-Sun 10:00 -15:00

Eggs Benedict with dried Rainbow Salmon and Creamy Avocado	280 gr	65
Poached eggs, salmon marinated in red cabbage, avocado cream, hollandaise sauce with mustard seeds and chives, caper chips, homemade brioche		
Eggs Benedict on a bed of Brie with Truffles	260 gr	55
Poached eggs, brie, truffle salsa, hollandaise sauce, caramelised onion, homemade brioche		
The Highlander`s Steak & Eggs	420 gr	110
Beef entrecote, potato chips, breadcrumbed poached eggs, arugula salad, hollandaise sauce		
Fried Avocado with Sweet Potato and Poached Eggs	280 gr	50
Baked sweet potato, avocado, poached eggs, harissa, rocket salad, Grana Padano		
Scrambled Eggs with Bacon and Potato Fries	220 gr	50
Thinly cut potatoes, scrambled eggs, crispy bacon		
French Toast with Cream Cheese and Banana	340 gr	35
Homemade brioche, vanilla cream cheese, banana, honey, cinnamon		



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STARTERS

Foie Gras with Pear Chutney and Armagnac foam Foie gras, pear chutney, brioche, Armagnac foam, pickled onions, red wine gel	220 gr	90
Black Angus Beef Tartar with crunchy Onion and Grana Padano Cream Black Angus beef, pickled cucumber, capers, pickled shallot, egg confit, onion chips, crunchy onion, tartar sauce, Grana Padano cream	220 gr	90
Gravlax Salmon Ceviche Salmon, chivas emulsion, cucumber, orange and lime juice, chivas oil, brioche croutons, vegan caviar	140 gr	85
Gillardeau Oysters Oysters, mignonette sauce, ponzu sauce, jalapeno ginger sauce	250 gr	30/piece
Lobster cream with Shrimp croquettes Lobster cream, shrimp, metaxa, shallot, parsley	230 gr	50
Saint Jacques Scallops on the Jospier Grill with Butter sauce Saint Jacques scallops with flavoured butter	60 gr	35/piece
Beef Marrow on the Jospier Grill with Horseradish gel Beef bone marrow, garlic confit sauce, horseradish gel, pickled shallot	380 gr	55
Gourmet Vegan Salad Avocado, quinoa, hummus, vegan caviar, pomegranate, pine nuts, lemon dressing	330 gr	50
Caramelised Goat Cheese with Beetroot textures Caramelised goat cheese, beetroot puree, marinated beetroot, baked walnut crumble and praline, brown sugar	200 gr	50
Fritto Misto Deep fried prawns, octopus and squid with homemade sauce selection (burnt onion sauce, baked garlic sauce, bellpepper sauce)	320 gr	60

SALADS

Gourmet Salad with Prawns Prawns, mango, avocado, cherry tomatoes, mix of baby gem and romaine lettuce, pickled onion, lemon dressing, rice chips	320 gr	75
Argentinian Beef Salad Argentina beef tenderloin, baked sweet potato, parmesan chips, cherry tomatoes, pomegranate, hazelnut dressing, rocket salad, salad mix	340 gr	85

MAIN COURSE BY JOSPER

Sous-vide Iberico Pork Loin with Chestnut puree Iberico pork tenderloin, chestnut puree, truffle vinaigrette, creamy truffle sauce, pickled shimeji	380 gr	210
Secreto Iberico with Corn Ribs and Chimichurri sauce Iberico pork, corn, chimichurri sauce	380 gr	170
Beef Schnitzel with Roasted Pepper sauce Uruguayan beef entrecote, panko, egg, flour, lemon, parmesan, salt	450 gr	180
Lamb Sirloin on a bed of Pea Puree Lamb sirloin, pea puree, red wine sauce, pistachio vinaigrette, activated charcoal salt, pea chips	350 gr	115
Duck Breast on a bed of Carrot Puree with Burnt Butter Duck breast, carrot puree, burnt butter, baby carrots, carrot chips, creamy truffle sauce	420 gr	105
Mediterranean Octopus with Potato and Olive textures Octopus tentacle, purple potato chips, baked potato, olives, baked garlic alioli sauce, rosemary infused potato foam	360 gr	130
Butterfish on a bed of Jerusalem Artichoke Puree Butterfish, Jerusalem artichoke puree, Jerusalem artichoke chips, broccolini, caper salsa with parsley, pea chips	350 gr	110
Marinated Coquelet Chicken with Baked Potatoes Coquelet chicken, potatoes, burnt onion sauce	460 gr	95

PASTA

Tagliolini with Lobster Fresh tagliolini, lobster, tomato sauce, butter, white wine, cherry tomatoes, parsley	320 gr	190
Mafaldine with Wild Boar and Venison Ragu Mafaldine pasta, wild boar and venison ragu, Grana Padano scaglie	360 gr	85
Pappardelle with Prawns in White Wine Butter sauce Pappadelle pasta, prawns, butter, garlic, parsley, chili seeds, white wine	320 gr	80
Papardelle Carbonara Pappardelle pasta, guanciale, Grana Padano, eggs	280 gr	75

SOUP

Creamy Cauliflower soup with Grana Padano crumble and Vanilla oil Cauliflower, potato, onion, sour cream, vanilla, pomegranate, Grana Padano crumble, burnt butter	280 gr	40
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PREMIUM SELECTION BY JOSPER

Showtime Beef Duet Argentina beef tenderloin and Black Angus sirloin on a hot grill pan with flavoured butter, garlic and homemade focaccia	500-600 gr	400
Entrecote Black Angus USDA Prime Creekstone grain fed, maturat 28 de zile	350 gr	290
T-Bone Black Angus USDA Prime Creekstone grain fed, dry aged for 28 days	500-700 gr	390
Porterhouse Black Angus USDA Prime Creekstone grain fed, dry aged for 28 days	900-1100 gr	620
Tomahawk Greater Omaha Black Angus Prime USA (1.2-1.6kg) dry aged for 28 days	pret / kg	660
Entrecote Black Angus Uruguay grain fed, dry aged for 28 days	300 gr	185
Sirloin Black Angus Uruguay grass fed, dry aged for 28 days	350 gr	180
Tenderloin Blockhouse Argentina grain fed, dry aged for 28 days	250 gr	170

Sauce of choice: Bearnaise, Red wine sauce, Creamy truffle sauce, Chimichurri sauce, Roasted pepper sauce, Aioli sauce with confit garlic, Burnt onion sauce or pepper sauce

BURGER

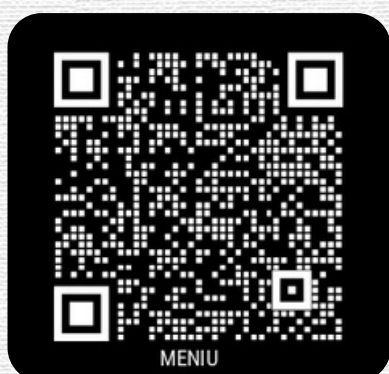
Wagyu Burger Wagyu meat, muffin bun, salad, truffle sauce, king oyster mushrooms, pickled cucumbers, caramelized onions	360 gr	120
Raclette Burger Black Angus beef, raclette cheese, pickles, mustard sauce, brioche bun	360 gr	85
GastroBar Burger Black Angus beef, truffle salsa, bacon, blue cheese mayo, cheddar, baked pepper, caramelised onion, brioche bun	360 gr	75
Crispy Chicken Burger Chicken breast, onion rings, cheddar, insanity sauce, chili pepper jam, pickles, green salad	380 gr	65

SIDES

French Fries	250 gr	25
French Fries with Grana Padano, Garlic and Aromatic Herbs	280 gr	30
Baked Sweet Potato with Harissa, Rocket and Grana Padano	250 gr	35
Creamy Truffle Mash	250 gr	35
Au Gratin Potatoes with Garlic and Thyme infused Sour Cream	200 gr	35
Josper Grilled Padron Peppers	150 gr	30
Josper King Oyster Mushrooms with Flavored Butter	220 gr	40
Spicy Baked Corn	200 gr	30
Pan-fried broccolini with garlic and thyme	180 gr	40
Mixed baked vegetables with mint vinaigrette	200 gr	35
Green Salad	120 gr	25

DESSERTS

Baba au Rhum	180 gr	35
Baba, orange syrup, cream cheese, orange liqueur		
Amaretto Crème Brûlée	150 gr	40
Eggs, sugar, milk		
Chocolate Textures	180 gr	40
Chocolate hemisphere, chocolate ice cream, disaronno, raisins, chocolate ganache, cocoa crumble, sour cherries, chocolate chips and sauce		



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