

été

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cuisine
of
now

/en
à la carte

the spark

lángos	50
Meşendorf cheese, coral mushroom, wild garlic capers.	
red sea bream	85
rapa whelk, grilled apricots, lime caviar,	
salad from Grădina Corbilor	55
freshly picked from local gardens today,	
smoked mackerel	60
chard, buckwheat, garden herbs,	
potato	45
smoked ham, yolk, xoxo, sheepskin cheese,	
bread, butter and babic sausage from Buzău	50

the core

Pleşcoi sausages	85
rice, sauerkraut, pearl barley,	
the schnitzel	190
mangalica cutlet, string beans, horseradish, black garlic,	
cabbage	70
bonito, beans, wild garlic,	
the fish	130
black cod, stuffed vine leaves, cauliflower, babic sausage from Buzău,	
the steak	220
Uruguay steak, 3 types of potatoes, demi-glace,	
the pigeon	145
parsnip, smoked plums, pickled vegetables,	

the conclusion

cheese	45
filo pastry, cardamom, mint,	
66% dark chocolate	50
cherries, cherry leaves,	
apricots	45
yogurt, jasmine,	

alex mǎzǎreanu

roberto lăduncă

florin marin

iustin iftode

ada buruiană

robert bizadea

andrei varga

oana paraschiv

vlad costea

claudiu ionescu

teofil grigore

rony jenbaz

munish kumar

ghidion dănuț

sorin stoica