

éto – cuisine of now

signature menu

ACASĂ



À LA CARTE / EN

*the most personal chapter in a conversation
éto has had since day one*

alex mazăreanu roberto lăduncă florin marin robert bizadea alexandra zmau andrei vargo
vlad costea claudiu ionescu teofil grigore lavinia lahmataov emanuel pătrașcu marius mincă
dias gihan cătălina burlacu alexia stan sorin stoica

the spark

67 lei

lángos

wild mushrooms, wild garlic, aged Sibiu telemea

salad from Grădina Corbilor

with what we picked from the garden today

storcean

sturgeon, carrots, dill

Pleșcoi sausages

beans, pickles, smoked paprika

bread and butter service

pike roe

telemea, sour cream, house pickles

55 lei

60 lei

65 lei

55 lei

65 lei

the core

sea fish

mussels, pickled kohlrabi

Mangalita pork schnitzel

roasted vegetables, kale

beef entrecôte

zucchini, chard, roasted onion

veal sweetbreads

potatoes, sauerkraut brine, grapevine

pearl barley

kohlrabi vs carrots

txuleta - Basque Country

for two

lamb saddle

green beans, Jerusalem artichoke, pickled cucumbers

170 lei

230 lei

250 lei

90 lei

90 lei

70 lei / 100 g

150 lei

the conclusion

summer compote

seasonal fruit, sour cream, thyme

apricots

elderflower, yogurt

sour cherries

brioche bun, milk, sour cherries

55 lei

55 lei

55 lei