éto · cuisine of now

signature menu
Recolta



À LA CARTE / EN

What we gathered. What we kept.
What we bring to the table now.

alex măzăreanu · roberto lăduncă · florin marin · robert bizadea
alexandra zmau · andrei varga · vlad costea · claudiu ionescu
teofil grigore · lavinia lahmatov · emanuel pătrașcu · marius mincă
dias gihan · cătălina burlacu · sorin stoica · oana paraschiv

the spark

lángos pig ears, cabbage, horseradish	67 lei
pork cracklings homemade flatbread, pickled cauliflower	60 lei
rockfish fennel, salicornia	65 lei
aubergine kapia pepper ketchup, Meșendorf cheese	60 lei
zander house pickles, Romanian XO	75 lei
bread and butter service	55 lei

the core

beef entrecôte Jerusalem artichoke, pumpkin, demi-glace	250 lei
lamb pastrami beans, Pleșcoi meat	125 lei
guinea fowl cauliflower, quince, pickled cucumbers	140 lei
Mangalița pork schnitzel carrots, sauerkraut	235 lei
sea fish mussels, Black Sea shrimp	170 lei
pigeon Alba Iulia hazelnuts, chard, quince	175 lei
txuleta - Basque Country for two	73 lei / 100 gr

the conclusion

apples black lemon, caramel	55 lei
pears dark chocolate, hazelnuts	55 lei