

 STARTER

EDELWEISS
white mould local cheese with pear, olives,
black radish, pickled radish and pear dressing 200 gr.
30 LEI

HUMMUS ROSÉ
with spiced mix of seeds and grains,
pomegranate and green salad 250 gr.
28 LEI

SALMON TARTAR
with buttered toast
125 gr.
32 LEI

SEA BASS CEVICHE
with physalis, vegetables brunoise, red onions,
fennel, chili and lime 200 gr.
35 LEI

TACO WITH CHILI CON CARNE
roasted red pepper, sweet potato fries and
cheddar cheese sauce 250 gr.
35 LEI

FOIE GRAS
with caramelized pineapple, tamarind sauce and toast
200 gr.
56 LEI

 SOUP

BEETROOT AND SOUR CHERRY SOUP
with Telemea cheese and horseradish crumble
300 gr.
26 LEI

LOHIKEITTO SALMON SOUP
with fresh dill, potatoes, carrots, cream and lime
300 gr.
35 LEI

CONSOMMÉ
with home made noodles
300 gr.
19 LEI

 HOME MADE PASTA & RISOTTO

PUMPKIN TAGLIATELLE
with spinach
350 gr.
32 LEI

CHORIZO RISOTTO
with dried tomatoes, basil and olives
350 gr.
40 LEI

 FISH

SALMON FILLET WITH PECORINO ROMANO
and grapes, baked apples, roasted celeriac,
water chestnuts and rocket salad 200/250 gr.
58 LEI

GRILLED SEA BREAM WITH BLITVA
potato and spinach sauté with garlick and olive oil,
roasted cherry tomatoes 300/250 gr.
49 LEI

TONNO VITELLATO
with dried tomato mousse, carrot purée and
fresh cucumber sticks 200/200 gr.
62 LEI

 POULTRY

CRISPY PANKO CHICKEN BREAST
stuffed with gorgonzola,
with mashed potatoes and plums 300/300 gr.
40 LEI

DUCK BREAST
with pumpkin purée and beetroot purée,
fig chutney and goji berry sauce 180/250 gr.
58 LEI

 BEEF

OSSO BUCO
with gremolata and saffron risotto
300/300 gr.
56 LEI

SURF & TURF
filet mignon and prawn, with wok-fried vegetables,
grilled sweet potato and chili sauce 250/250 gr.
85 LEI

AGED RIB-EYE STEAK
with crispy potatoes, celeriac fries and
blue cheese dip 400/250 gr.
96 LEI

 PORK

PORK TENDERLOIN
shiitake and oyster mushrooms with cheese,
potato tartiflette with pickled cucumber and capers 200/250 gr.
44 LEI

MANGALITZA CHOPS
with roasted pickled cabbage and
potato rosti with leek and cheese 250/200 gr.
68 LEI

 DESSERT

BLACK FOREST MOUSSE
with sour cherry sorbet
175 gr.
18 LEI

CRÈME BRÛLÉE
150 gr.
22 LEI

WALNUT LAYERED WARM APPLE CAKE
with Crème Anglaise
200 gr.
22 LEI

HOME-MADE ICE CREAM AND SORBET
150 gr.
18 LEI

LAVA CAKE
with Chantilly and raspberry coulis
150 gr.
20 LEI

ASSORTED LOCAL CHEESES
200 gr.
25 LEI

SEGAL VIKTOR
Executive Chef

KEREKES MARGIT
Chef de Cuisine