





Starters, salads, appetizers (Waiting time - 20 min.)	Price (RON)
Gardener's Salad (Vegan) salad mix, cucumbers, tomatoes, bell pepper, mushrooms, onion 300g	18
Mediterranean Salad with Tuna salad mix, cucumber, tomatoes, bell pepper, mushrooms, onion, tuna, corn, lemon 250/80g	23
Caesar Salad chicken breast, salad, Parmesan, toast, sardines, garlic 300g	22
Vole-Aux-Vent with carp roe and red/black caviar bouchée with carp roe salad 120g	19
Stir fry with Vegetables (Vegan) bell pepper, mushrooms, zucchini, tomatoes, sweet chili 350g	18
Traditional mashed beans with Oltenian sausages mashed beans, pork sausages, onion jam 200/80g	21
Oven-cooked sautéed liver chicken liver, bacon, bell pepper, mushrooms, sour cream, polenta 400/200g	23
Plateau with mashed eggplant salad and zacusca salad, 4 toast slices (Vegan) eggplant, zacusca, tomatoes, onion, toast 300g	21
Soups, Creams (Waiting time - 10 min)	
Vegetable cream soup (Vegan) 300g	12
Porcini mashroom cream soup (Vegan) 300g	14
Potato and ham cream soup 300g	14
Chicken cream soup with roasted garlic 300g	14
Chicken soup with dumplings 250/60g	12
Beef soup 250/60g	12
Greek-style chicken soup 250/60g	12

Pasta (Waiting time - 25 min)	Price (RON)
Penne with vegetables penne, mushrooms, eggplant, bell pepper, zucchini, tomatoes, Parmesan 250g	21
Spaghetti Carbonara spaghetti, ham, bacon, Parmesan, sour cream 250g	25
Tortellini Al Forno tortellini with cheese, porcini mushrooms, bacon, garlic, blue cheese, Parmesan, mozzarella 250g	34
Penne quattro fromaggi penne, Parmesan, blue cheese, mozzarella, white cheese, basil 250g	28
Main courses (Waiting time - 35 min.)	
Chicken, duck, turkey	
Mini-towers made of chicken breast, filled with blue cheese in ham crust chicken breast, mushrooms, hard cheese, ham, blue cheese 200/200/50g	35
Bavarian-style Duck Leg Confit served with Cabbage duck leg confit, braised red/white cabbage 150/250g	35
Gourmet Schnitzel chicken breast, eggs, garlic, ham, hard cheese, mushrooms, panko 350g	30
Chicken bites served with porcini mushrooms and sour cream sauce chicken breast, porcini mushrooms, sour cream, polenta 200/200g	31
Turkey in parmesan crust served with sautéed broccoli Turkey, parmesan, pesto sauce from roasted bell pepper, broccoli 180/130/50g	33
Pork	
Pork scruff confit served with rustic mashed potatoes and porcini mushrooms sauce Pork scruff, mashed potatoes, bacon, porcini mushrooms 150/250/100g	33
Sesame crusted pork chop served with rice cooked with porcini mushrooms Pork chop, sesame seeds, egg, garlic, panko, rice, porcini mushrooms 150/200g	29
Sticky pork ribs served with fried potatoes Pork ribs, sweet chili, barbecue sauce, soy sauce, ketchup, potatoes 300/150g	32

	Price (RON)
Pork chop served with Bavarian braised cabbage Stinco pork chop, red cabbage, mashed potatoes, barbecue sauce 250/100/200g	39
Infused pork tenderloin served with rustic mashed potatoes pork tenderloin, mashed potatoes, bacon, onion, sour cheese 160/200/100g	29
Lamb	
Herbs-crusted lamb chops served with mushy peas lamb chops, panko, mushy peas 220/180/100g	59
Beef	
English-style beef tenderloin beef tenderloin, garlic, thyme, bell pepper, zucchini, porcini mushrooms 120/130/120/50g	49
Hamburger with French fries 350/200g	29
Fish (Waiting time - 40 min.)	
Crispy zaṇḍer fillet over a bed of mushrooms,	28
served with leek and lemon sauce zander fillet, egg, panko, mushrooms, leek, sour cheese 150/130/50g	
Fish trilogy served with rice cooked with spinach	49
and citrus'sauce sea bass, zander, salmon, basil, baby spinach, rice 180/200/50g	
Salmon fillet in spicy citrus crust, served with tortellini and Kalamata olive sauce salmon fillet, tortellini with spinach and ricotta cheese, olives, bell pepper 180/250/50g	43
Sea bream pearl filled with shrimps and vegetables in Porto sauce sea bream fillet, shrimps, celery, carrot, sour cream, Porto wine 220/100/30g	45
Seafood	
Seafood Paella (serving for 2) Chicken breast, calamari, shrimps, garlic, bell pepper, rice, peas, sour cream, tomato juice 1000g	46
Traditional Main Courses (Waiting time - 20 min.)	
Stuffed cabbage rolls (sarmale) with polenta and	23
hot pepper pork meat, pickled cabbage, bacon, thyme, sour cream, hot pepper, polenta 170/200g	23

	Price (RON)
Shepherd's polenta (bulz) Bacon, cornmeal, egg, sour cream, white cheese, butter 350g	26
Ground meat rolls (mititei) with french fries 150/200g	21
Grills (Waiting time - 20 min.)	
Grilled chicken breast 150g	23
Grilled pork tenderloin 150g	23
Grilled beef tenderloin 150g	46
Lamb chops 220g	55
Sides	
French fries with herbs (Vegan) 250g	10
Rustic potatoes potatoes, bacon, onion 200g	14
Piure de cartofi cu trufe cartofi, trufe, smantana 250g	14
Grilled vegetables (Vegan) tomatoes, carrots, celery, zucchini, eggplant, onion and mushrooms 200g	15
Rice cooked with porcini mushrooms rice, porcini mushrooms, sour cream 200g	15
Salads (Waiting time - 10 min.)	
Coleslaw salad cabbage, carrots, mayonnaise 250g	10
Grilled pepper salad (Vegan) Grilled peppers, garlic 250g	12
Tomato salad (Vegan) 200g	11
French salad (Vegan) salad mix, lemon juice, olive oil 200g	15
Lettuce salad with lemon (Vegan) 200g	10
Seasonal mixed salad (Vegan) lettuce, tomatoes, cucumbers, bell pepper 200g	10
Bread Toast - white bread/rye bread 50g	2
Assorted buns White, multi-seed, rye 1 buc.	1,5

Dessert (Waiting time - 10 min.)	Price (RON)
Bel Canto pancakes cottage cheese, sour cream, pineapple, raisins 200g	15
Pancakes with chocolate sauce/jam 150g	15
Homemade cake butter, cocoa, eggs, nuts, sugar 200g	15
Tiramousse mascarpone cream, sponge finger biscuits, cocoa, eggs, milk, sugar 85g	15
Berries Yogurt Mousse yogurt cream, meringue, berries, amarena, white chocolate flakes, milk, eggs, sugar 100g	15
Lava Cake chocolate 58%, chocolate sponge cake, sugar, eggs, flour, ice cream 120/50g	15
Chesse cake cheese cream, biscuits, sugar, milk cream, Bavarian cream, eggs, butter 125g	16
Fruit salad (Vegan) seasonal fruit mix 250g	12
Mixed flavor ice cream chocolate, vanilla, wild berries, rum and raisins, strawberries 250g	14

LIST OF ALLERGENS



Celery



Crustaceans



Eggs



Fish



Lupine



Milk



Mollusks



Mustard



Peanuts



Sesame



Soy



Sulfur Dioxide



Tree Nuts



Wheat

