

18

Dinner

Aperitive

Starters

Duo carpaccio- creveti si caracatita 36
Shrimps and octopus carpaccio Duo 200g

Salata Cosmopolitan 34
Cosmopolitan salad 180g

Creveti prajiti in crusta serviti cu sos de soia si chili 25
Crusted fried shrimps with soy & chili sauce 250g

Terina de vinete cu ardei marinati si branza de capra 18
Goat cheese, eggplants and marinated bell peppers terrine 200g

Terina de foie gras cu sos de fructe de padure 30
Foie gras terrine with wild berries sauce 150g

Salata din piept de rata cu oua moi si cascaval cu trufe 28
Duck breast salad with truffled cheese and mild-boiled eggs 250g

Carpaccio de somon cu Saint Jacques 26
Saint Jacques salmon carpaccio 200g

Salata de spanac si tartine cu branza de capra 24
Baby spinach salad with goat cheese tartine 150g

Sarlota din piept de rata afumat cu branza de capra 22
Smoked duck breast with goat cheese charlotte 200g

Salata calda cu vita si zucchini 26
Hot beef and zucchini salad 250g

Fel principal

Main course

Homar la gratar cu ierburi aromatate 110
Grilled lobster with aromatic herbs 250g

Foie gras cu pere si sos de miere 53
Foie gras with wine poached pear and honey sauce 300g

Muschi de vita cu sos de vin rosu si ciocolata 48
Tenderloin beef with red wine and chocolate sauce 350g

Muschi de vita invelit in jambon de Parma cu sos spaniol 48
Tenderloin beef wrapped in Parma Jamon and spanish sauce 350g

Muschi de vita cu sos la alegere: piper verde, gorgonzola 43
Tenderloin beef with sauce at your choice: green pepper, gorgonzola 300g

Frigarui de berbecut cu salata Tabouleh 34
Marinated lamb skewers and Tabouleh salad 300g

Piept de pui umplut cu creveti si gorgonzola 28
Shrimps and gorgonzola stuffed chicken breast 250g

Pulpa de rata cu sos Malaga si broccoli 32
Duck leg with Malaga sauce and broccoli 250g

Piept de rata cu chutney de mango 39
Roasted duck breast with mango chutney 300g

Creveti cu sos Sweet & Sour si orez basmati 37
Sweet & Sour shrimps with basmati rice 250g

Paella marinera 33
Seafood paella 450g

Somon cu porumb dulce si ardei rosu 38
Salmon fillet with sweet corn and bell pepper 250g

Tentacule de caracatita cu orez basmati si aceto balsamico 39
Marinated octopus arms with basmati rice and aceto balsamico 200g

Tagliatelle cu Saint Jacques, caracatita si crema de dovleac 29
Fresh tagliatelle with Saint Jacques, octopus and pumpkin sauce 200g

Penne cu sos pesto, fructe de mare si rosii cherry 26
Seafood penne with pesto sauce and cherry tomatoes 200g

Spaghete cu vongole 34
Spaghetti alle vongole 200g

Garnituri

Side dish 7

Legume la gratar cu sos mediteranean
Grilled vegetables with mediterranean sauce 150g

Sparanghel la gratar
Grilled asparagus 150g

Spanac cu peperoncino, ulei de masline si usturoi
Baby spinach with peperoncino, garlic and olive oil 150g

Cartofi gratinati la cuptor cu porcini
Potatoes gratin with porcini mushrooms 150g

Orez salbatic cu muguri de pin
Wild rice with pine seeds 150g

Salate

Salads

Salata de rucola cu rosii cherry si parmezan 14
Rucola salad with cherry tomatoes and parmezan cheese 200g

Salata de Pleurotus II
Vinegar pickled Pleurotus 200g

Salata mixta 8
Mixt salad 200g

Desert

Desert 17

Mousse de ciocolata neagra si alba in cosulet crocant
Black and white chocolate mousse served with a crispy pastry 200g

Crema de mango in foi crocante de orez si migdale
Mango cream served with almonds and crispy rice pastry 200g

Clatite cu ricotta si sos de portocale
Ricotta pancakes with oranges sauce 200g

Cheesecake cu sos de zmeura
Cheesecake with raspberry sauce 200g

Tiramisu cu zmeura
Raspberry Tiramisu 200g

Mere caramelizate cu semifreddo de scortisoara
Caramelized apple and cinnamon semifreddo 200g