Menu

Delicatese și grădină

Starters

Wild carp roe, olive salsa, capers and anchovies	150g	47lei
Whipped beans with caramelised onion or sausage crisps	150g	45lei
Memorable house pâté: poultry liver, allspice and truffle	150g	53lei
Garden aubergine zacuscă, 2026 production	150g	47lei
Bulzișor with burduf, dried tomato sauce & goat cheese cream	170g	55lei
Devilled eggs (yolks whipped with Doamne Ferește mustard cream)	4buc	37lei
Cheese croquettes with babic and sun-dried tomato salsa	4buc	45lei

Romanian charcuterie (2-3 people) 600g 110lei

The Tour of the Country platter, with artisan Romanian meats and cheeses from local small producers: Bihor paprika sausages, Mangalitsa sausages, Plai sausages, Pleșcoi babic, Tatar ghiudem, aged sheep's cheese, burduf cheese, beech-smoked pork tenderloin, Mangalitsa lardo (seasonal urdă or caș, May–October; lebar, tobă, caltaboș: November–January)

Salads

Selection of rare leaves, from the farm or market, with roasted pepper dressing 100g 39lei
(wood sorrel, rocket, oak leaf, romaine, mustard greens, mizuna, wasabi leaf, wild garlic, purslane, dandelion or whatever is fresh in season)

Pickled vegetable salad in brine 150g 41lei

Mains

Fish & Chips, battered sea bass, house tartare & roasted potatoes	280g	75lei
Confit duck leg with creamy polenta and black truffle sauce	280g	77lei
Roast chicken quarter with autumn ratatouille (squash, peppers, shimeji)	280g	67lei
Mangalitsa cheeks, mashed potatoes & Fetească Neagră sauce	250g	89lei
Lamb moussaka with aubergine and nutmeg	280g	78lei

Vegetarian

Creamy polenta with butter, Parmesan & artisan cheeses 280g 72lei
selection of four kinds of fresh mushrooms, sautéed with thyme and garlic

Orzo with sun-dried tomatoes & buffalo burrata 220g 69lei

Cabbage meatballs with parsnip purée & pickled red onion 4buc 59lei

Sides 25lei

Potatoes roasted in duck fat 200g
Caramelised carrots 200g
Mashed potatoes with milk and butter 200g
Roasted pepper salad 200g

Homemade durum wheat rolls 3buc 13 lei

