

L'Apero

Selection of appetizers chosen by the Chef and served in small portions, the perfect pairing to enjoy a bottle of Champagne
Solo - 85 lei | Duo - 150 lei | Trio - 200 lei

Marinated Kalamata Olives 150g.	25 lei
Grands Charcutiers Selection 100 gr.	95 lei
Grand Affineur Cheese Plater 80 gr.	80 lei

Salades et Legumes

Caesar Salad Burgundy Farm (Free Range) Chicken 200g.	65 lei
Caesar Salad - Tiger Prawns 200g. Sucrine salad, crispy ciabatta, anchovies, parmesan, Caesar dressing	60 lei
Chevre Chaud Salad 200g Mix of Organic Salads from Grădina Corbilor, Valencay goat cheese, avocado, sweet potato, crispy quinoa, walnuts, pomegranate, honey and lemon vinaigrette	65 lei
Atlantic Blue Fin Tuna Salad 200g. Seared tuna, tomatoes, green onion, cucumber, Kalamata olives, balsamic vinaigrette	85 lei
Vegetarian Tasting 150g. Eggplant salad, guacamole, grilled pepper salsa, crispy pita	40 lei
Charcoal Grilled Leeks 150g. Arugula, preserved lemons, stracciatella, hazelnuts, balsamic reduction	40 lei

Starters

The Sea

Organic Smoked Madagascar Shrimps Crudo 100g.	120 lei
Amberjack Tartare , 110g. avocado, radish, cherry tomatoes, Ponzu sauce	115 lei

The Land

Jamon Iberico de Bellota Joselito 40 gr.	130 lei
Charolais Beef Tartare , organic greens, sourdough bread 100 gr. - 88 lei 200 gr. - 140 lei	
Foie Gras Terrine 120g. Caramelized onions, mango chutney, toast	115 lei
Croque Monsieur Patrice 200g. Prosciutto Cotto with truffles, Comte cheese, Bechamel sauce served with Organic Salad	58 lei

Add an egg: 10 lei



Produits d'Exception

Maison Gillardeau Oysters, served with a choice of Mignonette, Ponzu or Coconut and Jalapeno
Nr. 2 - 25 lei/piece | Nr. 4 - 22 lei/piece

Prunier Caviar Tradition 30 gr. Served with blinis, fresh herbs and crème fraiche	390 lei
Neuvic Caviar 100 gr. Served with blinis, herbs and crème fraiche	1100 lei
Mancini Linguine with Blue Brittany Lobster 220g. Cherry tomatoes, fresh herbs, lobster sauce	340 lei
Kagoshima Wagyu Beef Fillet , Japan 200 gr.	625 lei
Wagyu Burger 250g. Aged cheddar cheese, bacon, lettuce, caramelized onions, tomatoes, pickles, chef's secret sauce	150 lei

Goat Cheese Pizzetta , 200g. caramelized onions, Kalamata olives, fresh thyme	45 lei	Grilled Coquelette , 250g. herb salad, lemon, chimichurri	85 lei
Truffle Pizzetta , 200g. stracciatella, pancetta, sundried tomatoes and black truffles	45 lei	Crispy Segovia Suckling Pig Roulade , 300g. baby carrots, apple puree	175 lei

Fish & Seafood

Octopus & Mussels Cataplana 250g. Mussels, ratte potatoes, fennel, tomatoe and saffron sauce	115 lei	Mancini Linguine with Shrimp 250g. Cherry tomatoes, fresh herbs, shrimp sauce	85 lei
Charcoal Grilled Organic Sea Bass 300g. Caramelized shallot, asparagus, parsley, lemon, tartar sauce	155 lei	Mancini Bucatini with Wagyu Bolognese , 250g. fresh herbs	95 lei
Label Rouge Salmon 250g. Broccolini, lemon, beurre blanc	125 lei	Seafood rice with Octopus and Calamari , 200g. lemon aioli	95 lei
Tiger Prawns , 230g. with garlic and chili	75 lei	Basil Risotto , 150g., tomatoes, burrata and pine nuts	65 lei

Pasta & Co

Side Dishes

Simmental Côte de Boeuf , Switzerland, for two (minimum 1 kg.)	650 lei	Bistrot Français French Fries 100g.	25 lei
Black Angus Burger Aged cheddar cheese, bacon, lettuce, caramelized onions, tomatoes, pickles, chef's secret sauce	75 lei	Organic Salad 150g.	25 lei
Argentine Angus Entrecote , 300 gr. Asian mushrooms, arugula	165 lei	J. Robuchon-style Mashed Potatoes 100g.	35 lei
Louis Ospital Marinated Basque Pork Chop 300g.	110 lei	Oven-Roasted Sweet Potatoes , 120g. with Rosemary and Thyme	25 lei
		Creamy Mushrooms , 100g.	30 lei
		Sautéed Brocolini , 100g., Miso and Sesame Sauce	35 lei
		Piquillo Peppers , 80g.	30 lei
		Padron Peppers , 150g.	30 lei

Dessert

Tarte Tatin , 150g., vanilla ice cream	45 lei
Crème Brûlée , 100g. with candied cherries and Cointreau	45 lei
Brownie 130g. with white chocolate and Mascarpone Ganache	48 lei
Millefeuille , 130g. with vanilla cream and seasonal fruits	50 lei
Bistrot Français Ice Cream (2 flavors to choose) 100g. (vanilla, chocolate, salted caramel, strawberry, mango, lemon)	45 lei
Dessert Tasting 200g.	75 lei

Gourmet Breakfast

Served from 10:00 to 17:00

Jambon et Fromage Omelette 200g. Gruyere cheese, jambon blanc de Paris	55 lei
Champignon Omelette 200g. Mushrooms, spinach and Gouda cheese	45 lei
Omelette aux Fines Herbes 180g. Fresh herb, sun-dried tomatoes, mozzarella	45 lei
* All omelettes are served with toast and organic salad.	
Eggs Benedict with spinach and Basque Country bacon - Louis Ospital 200g. 2 perfect eggs, spinach, crispy bacon, hollandaise sauce	55 lei
Eggs Benedict with Avocado and Smoked Organic Salmon 200g. 2 perfect eggs, spinach, creamy avocado, organic smoked Norwegian salmon, hollandaise sauce	75 lei

Eggs Benedict with Prunier Caviar 150g. / 15g. Caviar 2 perfect eggs, Prunier Caviar, hollandaise sauce	175 lei
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*Our products may contain traces or some allergens.
In case you have some questions or know that you are allergic to some products, please consult the personnel from the restaurant and you will be informed about the allergens that we use.

