

# Menu

## -Quelques produits d'exception-

**Jamon Iberico de Bellota Cinco Jotas** 50 gr/100 gr **180 lei**  
tomato cream, charcoal grilled peppers

**Cecina de Leon José Gordón** 70 gr/110 gr **210 lei**  
tomato cream, charcoal grilled peppers

**Brie à la Truffe** 60 gr/150 gr **90 lei**  
brie cheese, Transylvanian black truffles, mascarpone cream, toast

**Traditional Duck Foie Gras** 60 gr/130 gr **115 lei**  
marinated in Laubade armagnac, chutney and toast

**Gillardeau Oysters**  
No 4 - 25 lei/pc No 2 - 30 lei/pc

**Somon Balik Tzar Nicolai** 60 gr/ 110 gr **215 lei**  
blinis, Malossol pickles



## -Caviar-

**Caviar House & Prunier Tradition** 30 gr **495 lei**  
**Caviar de Neuvic Baeri Signature** 100 gr **1400 lei**  
**Iranian Caviar Pearls of Persia Royal Select** 100 gr **1600 lei**  
**Caviar House & Prunier Imperial Oscietra** 125 gr **2600 lei**

## -Les Entrées-

**Vegetable Milefeuille** 120 gr/180 gr **75 lei**  
artichoke, piquillos, eggplant, zucchini, tomatoes,  
goat cheese mousse, tapenade toast

**Pizzeta with Truffles** 200 gr **50 lei**  
stracciatella, pancetta, dry tomatoes, black truffles  
from Transylvania

**Langoustine Carpaccio** 80 gr/30 gr **135 lei**  
mango spice, quinoa, piment d'Espelete

**Perfect Egg** 50 gr/200 gr **85 lei**  
sour celery puree, Transylvanian black truffles,  
duck foie gras, lemongrass emulsion, finger brioche

**Porcini Velouté** 110 gr/160 gr **95 lei**  
vegetable tartare, crispy Bresse chicken sticks

**Salade du Bistrot** 230 gr **75 lei**  
\*upon availability of fresh ingredients

**Sea Bass Tartare** 80 gr/80 gr **95 lei**  
lemon mousse, cucumber milk, parmesan biscuit

**Correze Veal Carpaccio** 50 gr/90 gr **90 lei**  
horseradish mousse, crispy chickpea croutons, walnuts, pickles

**Savory Polenta Muffins** 50 gr/90 gr  
+ **Caviar Shot** 5 gr **75 lei/145 lei**  
smoked sour cream, crispy pancetta, dill powder

**La Selection d' Entrees à Partager (3-4 pax) 425 lei**  
Gillardeau Oysters 4 pcs, Truffle Pizzeta, Langoustine Carpaccio,  
Traditional Duck Foie Gras, Savory Polenta Muffins

## -Les Plats-

**Basque Style Baked Sea Bass** 140 gr/120 gr 145 lei  
baby vegetables sautéed in caramelized butter, saffron sauce,  
crispy eggplant

**Crispy-Fondant Mangalița Pork Belly**  
120 gr/130 gr 125 lei  
ravigote sauce, crunchy vegetables, horseradish seasoning,  
creamy mashed potatoes

**Correze Veal Fillet** 140 gr/120 gr 190 lei  
asparagus, Comte veil, morel mushrooms,  
Transylvanian black truffles vinaigrette

**Wagyu Burger** 250 gr 150 lei  
aged cheddar cheese, bacon, lettuce, caramelised onions, tomatoes,  
pickles, chef's secret sauce, served with thick-cut French fries

**Roasted Brittany Lobster** 120 gr/270 gr 350 lei  
creamy polenta, baby vegetables, green salsa

**Angus Beef Entrecote**  
300 gr 185 lei

**Japanese Wagyu Kagoshima Beef Fillet**  
200 gr 690 lei

## -La Grande Cuisine de Famille-

*\*for these dishes, the cooking time is at least 45 minutes*

**Charcoal Grilled Bresse Chicken** 1,8 kg/ 600 gr 590 lei  
**Fish of the Day cooked in salt crust** (min. 1,6 kg) 45 lei/ 100 gr  
**Côte de Boeuf Simmental** (min. 1 kg) 650 lei  
**Côte de Boeuf Premium Selection José Gordón** (aprox. 1,5 kg) 1500 lei  
**Japanese Wagyu Kagoshima Beef Entrecote** (min. 300 gr) 350 lei/100 gr



## -Les Accompagnements-

**Thick-cut French Fries** 150 gr 30 lei  
**Mashed Potatoes à la Bistrot** 150 gr 30 lei  
**Padron Peppers** 150 gr 30 lei  
**Vegetables à la plancha/ marinated** 150 gr 35 lei  
**Sucrine salad with Roasted Walnuts Dressing** 130 gr 35 lei

## -Les Fromages-

**Grand Affineur Cheese Platter** 80 gr/ 120 gr 75 lei



## -Les Desserts-

**Brioche Perdue** 190 gr 55 lei  
with vanilla ice cream, caramel sauce

**Chocolate** 170 gr 55 lei  
foamy, creamy, crunchy, peanut ice cream with smoked salt and d'Espelette pepper

**Milk Rice Pudding** 170 gr 55 lei  
mix of caramelized nuts and hazelnuts, salted caramel

**Ice Cream and Sorbet** 130 gr 55 lei  
selection of ice cream and sorbet "fait à la maison"

**La Selection des Desserts à Partager (3-4 pax) 190 lei**

*Our products contain allergens or traces of allergens. If you have questions or you know you are allergic to some ingredients or products, please consult the restaurant personnel and they will provide further details on our allergens list.*

*All prices include VAT.*

# Menu Dégustation



## Perfect Egg

sour celery puree, Transylvanian black truffles,  
duck foie gras, lemongrass emulsion, finger brioche

## Savory Polenta Muffins + Caviar Shot

smoked sour cream, crispy pancetta, dill powder

## Basque Style Baked Sea Bass

baby vegetables sautéed in caramelized butter, saffron sauce, crispy eggplant

## Roasted Brittany Lobster

creamy polenta, baby vegetables, green salsa

- or -

## Japanese Wagyu Kagoshima Beef Fillet

vegetables à la plancha

## Chocolate

foamy, creamy, crunchy, peanut ice cream with smoked salt  
and d'Espelette pepper

**Price: 690 lei/pax\***

\*served to all the guests at the table



## Accord mets et vins

### -Terroir-

### -Grand Cru-

### -Grands Vins de Bordeaux-

**Michel Redde Pouilly Fumé**

**La Moynerie 2021 10 cl**

Loire Valley

**Domaine Didier Dagueneau**

**Blanc Etc 2020 10 cl**

Loire Valley

**Château Haut Selve**

**Blanc 2022 10cl**

Graves

**Domaine de Villaine Bouzeron**

**Aligoté 2021 10 cl**

Burgundy

**Domaine Didier Dagueneau Les**

**Jardins de Babylone 2017 10 cl**

Jurançon

**Domaine de Chevalier**

**Blanc 2020 10cl**

Pessac-Léognan

**Domaine de Baronarques Blanc**

**2019 10 cl**

Languedoc

**François Carillon Puligny-**

**Montrachet 2020 10 cl**

Burgundy

**Château Mouton Rothschild**

**Château d'Armailhac 2010 10cl**

Pauillac

**Philippe Livera Côte de Nuits-**

**Villages Rouge 2020 10 cl**

Burgundy

**Philippe Livera Gevrey-**

**Chambertin 2020 10 cl**

Burgundy

**Château Smith Haut Lafitte**

**Rouge 2014 10cl**

Pessac-Léognan

**250 lei/pax**

**450 lei/pax**

**750 lei/pax**