

# Menu

## -Quelques produits d'exception-

**Jamón Ibérico de Bellota Joselito** 50 gr/100 gr 180 lei

*(Declarado El Mejor Jamón Del Mundo)*

tomato cream, charcoal grilled peppers

**Wagyu Cecina** 70 gr/110 gr 180 lei

tomato cream, charcoal grilled peppers

**Brie à la Truffe** 60 gr/150 gr 90 lei

Brie cheese, Transilvanian black truffes, Black Label whisky jelly, hazelnuts

**Traditional Duck Foie Gras** 60 gr/130 gr 125 lei

grapes chutney, ice wine jelly

**Langoustine Carpaccio** 60 gr/80 gr 135 lei

yuzu condiment, quinoa, piment d'Espelette

**Perle Blanche Oysters No 3** - 30 lei/buc

kiwi, ginger, coriander



## -Caviar-

**Caviar Prunier Tradition** 30 gr 495 lei

**Caviar de Neuvic Baeri Signature** 100 gr 1400 lei

**Caviar Iranian Pearls of Persia Royal Select** 100 gr 1600 lei

**Caviar Prunier Imperial Oscietra** 125 gr 2600 lei

## -La Grande Cuisine de Famille-

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



**Catch of the Day** price upon request

**Charcoal Grilled Bresse Chicken** (min. 1,6 kg) 495 lei

**Sole Meunière** (min. 700 gr) 395 lei

**Côte de Boeuf Simmental** (min. 1,2 kg) 645 lei

\***Australian Wagyu Tomahawk** (min. 1,8 kg) 220 lei / 100 gr

\***Japanese Wagyu Kagoshima Beef Entrecote** (min. 300 gr) 350 lei / 100 gr

*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.*

## -Les Entrées -

**Foie Gras Raviol** 50 gr/150 gr 125 lei  
black truffles from Transylvania, parmesan cream, basil

**Truffle Souffle** 110 gr/80 gr 115 lei  
black truffles from Transylvania, comté cheese, mushrooms,  
yellow wine sauce

**Wagyu Tartare** 60 gr / 180 gr 125 lei  
smoked eel, red betroot, lovage ice cream

**Scallops** 65 gr/180 gr 120 lei  
pumpkin, kurkuma, yuzu

**Wild Mushrooms** 60 gr/120 gr 115 lei  
mussel, carrot, pine tree

**Catch of the Day Chevice** 60 gr/180 gr 120 lei  
prawn vinaigrette, basil

**Roscoff Crab** 60 gr/120 gr 115 lei  
concentration of carcasse, vanilla wood, tarragon

**Le Pain Perdu** 65 gr/110 gr 120 lei  
sea urchin, carrot, tarragon oil

## -Les Plats-

**Turbot** 120 gr/170 gr 175 lei  
broccoli, tarragon, saffron

**Brittany Lobster** 120 gr/270 gr 220 lei  
bisque risotto, pumpkin, curry

**Hereford Beef Fillet** 120 gr/210 gr 195 lei  
mashed potatoes, hazelnut oil, roasted leek albufera  
sauce

**French Pigeon** 110 gr/ 220 gr 190 lei  
daikon, blackberry, bao brioche

**Monkfish** 110 gr/150 gr 185 lei  
seaweed chutney, yuzu, genevoise  
sauce

**Iberian Pork** 110 gr/180 gr 180 lei  
cauliflower, hazelnut, coffee

**Chicken Pie** 120gr /300 gr 300 lei  
truffle foie gras, pepper sauce, mushrooms

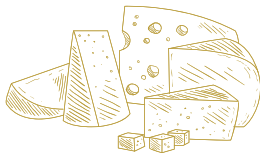
## -Les Accompagnements-

**French Fries** 120 gr 40 lei  
**Pommes Dauphine** 120 gr 40 lei

**Sucrine Salad with Fresh Herbs** 120 gr 40 lei  
**Vegetables à la plancha** 120 gr 50 lei

**Mille-feuilles Potatoes** 120 gr 40 lei

## -Les Fromages-



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

## -Les Desserts-

**Hazelnut** 150 gr 70 lei  
gianduja ice cream, barberry cream

**Vanilla** 150 gr 85 lei  
champagne granita, pear

**Floating Island** 150 gr 75 lei  
meringue, fresh herbs, citrus

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

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# Menu Dégustation

## Scallops

pumpkin, kurkuma, yuzu

## \*Foie Gras Ravioli

black truffles from Transylvania, parmesan cream

## \*Monkfish

seeweeds chutney, genevoise sauce, yuzu

## \*French Pigeon

daikon, blackberry, bao brioche

## Grand Affineur Cheese Platter

## \* Vanilla

champagne granita, pear

**\*4 temps degustation 450 lei**

**6 temps degustation 650 lei**

served to all the guests at the table

# Accord mets et vins

**Terroir**

**350 lei**

**Grand Cru Connoisseur**

**450 lei**

**Grand Cru**

**810 lei**

We will serve you glasses of 10 cl each, on the recommendation of our sommelier

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