

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, homemade foccacia

Wagyu Cecina 70 gr/110 gr 180 lei

tomato cream, charcoal grilled peppers, homemade foccacia

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

lemon, mignonnette sauce



-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

*optional: pepper sauce

Sole Meunière (min. 700 gr) 495 lei

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

*optional: béarnaise sauce

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

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

Perfect Egg 65 gr/110 gr 85 lei
sour celery puree, Transylvanian black truffles, foie gras, lemongrass emulsion, comte cheese, finger brioche

White Asparagus 120 gr/100 gr 85 lei
almonds ice cream, elderflower, ginger sabayon

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

Roscoff Crab 60 gr/120 gr 115 lei
vanilla wood bisque, tarragon

Scallops 65 gr/180 gr 120 lei
gnocchi, pumpkin sauce with kurkuma, jamon, kumquat

-Les Plats-

Wild Sea Bass 120 gr/170 gr 185 lei
baby broccoli, tarragon, saffron, bottarga, sabayon

Brittany Lobster 120 gr/270 gr 220 lei
risotto, pumpkin puree

John Dory Fish 110 gr/180 gr 195 lei
grapefruit gel, sage, beurreblanc, anchovy sauce

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

French Pigeon 110 gr/ 220 gr 190 lei
young potatoes, snow peas, pigeon jus

The Lozère Lamb 140 gr/180 gr 175 lei
green asparagus, lamb jus with Ortiz tuna, basil

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

-Les Accompagnements-

French Fries 120 gr 40 lei

Asparagus 120 gr 40 lei

Mille-feuilles Potatoes 120 gr 50 lei
with black truffles



Green salad with vinaigrette 120 gr 40 lei

Vegetables à la plancha 120 gr 50 lei

Sautéed Broccolini 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 blanc de blanc Delamotte granita, pear

Floating Island 150 gr 75 lei
meringue, basil ice cream, mandarin gel

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

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Menu Dégustation

*White Asparagus

almonds ice cream, elderflower, ginger sabayon

Foie Gras Ravioli

black truffles from Transylvania, parmesan cream

*John Dory Fish

grapefruit gel, sage, beurreblanc, anchovy sauce

*French Pigeon

young potatoes, snow peas, pigeon jus

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 Roumaine

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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