

Tasting Menu

Cheese dumplings, an overcooked onion and celery essence

Horezu cheese and kuzu flour dumplings, grilled celery essence, Comana truffles, an overcooked onion and slightly burnt butter

Pumpkin raviolo baked in hay, fresh spinach and a touch of rosemary air

Homemade pumpkin and spinach raviolo, pesto, house-pickled turnips, Swiss chard, rosemary and oat foam

Winter at the Black Sea (Rapane on the sand, 2023-24)

BBQ Black Sea Rock Snails, roasted potatoes, parsley sauce, baked garlic foam and “sand” with Black Sea anchovies and sea plants

Fish with bean roe, black garlic cream and Danube Oscietra caviar

Wild caught fish of the day with bean roe, caramelized Buzău onion, Mangalița bacon, black garlic cream and Danube Oscietra caviar

BBQ lamb with lemon purée and rose petals

Grilled lamb sirloin, caramelized shallots with saffron, Fetească Albă sauce, pickled lemon purée and Damascus rose petals

Filled nuts

Nuts from soft dough filled with gianduja, quince ice cream, pickled walnut gel and roses

480 lei per person

Wine pairing available at 300 lei per person

*The Tasting Menu is available only for the entire table.