

L——ATELIER

Tasting Menu

Amuse Bouche

"Papillon"

Beetroot, Gherăiesti endive jam, buckwheat, cherry sauce

Thalassa

Mussels marinated in vinegar, sea snails and anchovies from Black Sea, crayfish, pickled onions, raisin ketchup, seaweed chips

'Fregola' Risotto

'Fregola' pasta, nettles, asparagus, olives, pearl onion, Horezu cheese

Fish and mussels from Black Sea

Black Sea turbot, mussels, nettles and plankton, Black Sea mullet bisque, Nduja Mangaliza Food Art, hazelnuts

The pigeon and its food

Pigeon from Mihai Andrei, polenta, dandelion with anchovy dressing, rice, buckwheat, pearl onion,, cherry sauce

Spring flowers

Milk 'bark', buckwheat cream, sorrel sorbet, flowers, Carassia Blanc de Blancs dew and wild thyme

480 lei per person

Wine pairing at 300 lei per person.

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