

L——ATELIER

Tasting Menu

Amuse Bouche

Tomato salad

Romanian tomatoes from La Borcan, goat cheese, tomato sorbet, fig oil, sourdough bread and black garlic

Crudo of mullet

Mullet, cucumbers, garum, fig leaf dressing, espelette

'Fregola' Risotto with tomatoes and pesto

Fregola pasta, pesto, tomato confit, Horezu cheese

Fish from the Black Sea, zucchini and seaweed

Wild caught fish from the Black Sea cooked in butter with seaweed, zucchini flowers, "Dunaliela" sauce, spirulina nibs

Lamb, pods and black beans

Lamb sparrow, pods, black beans, black garlic, osmosis

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.**