

The perfect
association of
wine and food
is an esthetic
delight of
the senses

tapas

Rainbow cherry tomatoes, quinoa, kalamata olives, capers, goat cheese mousse, and romesco dressing

200 g / 28 lei



Aubergine salad, shallots, served with focaccia

120 g / 19 lei



Mini-brie coated in panko with red peppers jam

90 g / 32 lei



Red lentils hummus, with caju paste, served with focaccia

150 g / 24 lei



Foie gras, with green apple jelly served with a brioche

90 g / 29 lei



Mini-burger made with slow cooked beef, dried cherry tomatoes, lettuce and demi-glace sauce

160 g / 32 lei



Beef tagliata, rucola, dried cherry tomatoes, parmigiano-reggiano and balsamic vinegar dressing

90 g / 45 lei



"Piggies in a blanket" made with salsiccia rolled into pancetta, zucchini tagliatelle and romesco sauce

150 g / 35 lei



Tartar de la mer, tuna, salmon and avocado

180 g / 55 lei



Beef tartare, wasabi, mayonnaise, butter flavoured with soft herbs

180 g / 55 lei



Cheese and charcuterie board

350 g / 65 lei



salads

**Mixed salad with burrata,
boletus mushroom, prosciutto
and pesto genovese**

250 gr / 49 lei



**Mixed salad with tiger shrimps,
avocado and olive oil infused
with grapefruit**

250 gr / 55 lei



pasta / risotto

Tagliatelle with red pesto, shrimps, clams and artichoke

350 g / 55 lei



Tagliatelle quattro formaggi

350 g / 39 lei



Gluten free spaghetti, vegetables and natur vegetable broth

350 g / 39 lei



Green risotto with mixed forest mushrooms

350 g / 55 lei



main

**File mignon (Argentina), spinach flan,
green peas pureé, asparagus, broccoli
and demi-glace sauce**

350 g / 85 lei



**Tuna steak with charred red bell
pepper, pan seared cherry tomatoes
and romesco sauce**

350 g / 55 lei



**Coquelet cooked in the oven with
butter, fondant potatoes, blanched
vegetables and demi-glace sauce**

350 g / 45 lei



**Confit duck leg, mash potatoes
flavoured with truffles, crispy carrots
and demi-glace sauce**

400g / 45 lei



dessert

Cheesecake with saffron and passion-fruit ice cream

140 gr / 19 lei



Chocolate tart with raspberry mousse

140 gr / 19 lei



Tiramisu

120 gr / 21 lei



drinks

Espresso

50 ml / 8 lei

Cappuccino

220 ml / 10 lei

Hot chocolate

220 ml / 12 lei

Althaus tea

Red Fruit Flash / Smooth Mint /

Fancy Chamomile /

Rooibos Strawberry Cream /

Strawberry Flip / Grün Matinee /

Jasmine Ting Yuan / Ginseng Valley /

English Breakfast St. Andrews

250 ml / 12 lei

Mellow

Soft drink – Apple / Orange

330 ml / 12 lei

Perlage water

Naturally carbonated water

300 ml / 7 lei

700 ml / 13 lei

Aquavia water

Plain water – 9.5 pH

Carafe: 800 ml / 10 lei