

DESSERT

Crispy Millefeuille with strawberries
115

Delicate Pavlova with raspberries
85

Creamy chocolate mousse with cherries
110

Decadent chocolate ganache with crumble
65

ABOUT US

Each season our menu changes so that we ensure that only the finest and freshest seasonal ingredients are used in our dishes. Classical dishes like hand made pasta and risotto are prepared in a variety of forms, being inspired by recipes from all across Italy. Modern cooking techniques, accomplished chefs, quality produce sourced from local farms and their skilful combination take you on a mouthwatering journey.

CHEF RECOMMENDS

Our Chef Roman Batin will be guiding you through a gastronomic experience with ingredients, cooking techniques and sensations which represent our passion for a modern, elegant, creative cuisine.

5 Courses, created by Chef Roman Batin:

2 Starters, 2 Main Courses, Dessert

600_{MDL}

Vegetarian Dishes

Our menu contains allergens. If you suffer from a specific food allergy or intolerance, please tell your waiter about that before placing an order.

All Prices are in MDL



STARTERS

🍃 Zucchini flowers stuffed with ricotta
130

Salmon carpaccio flambe with capers
170

Zander crudo with citrus sauce
110

Classic beef tartare
130

🍃 Gourmet Melanzana
135

SALADS

🍃 Vitamin salad with green peas, asparagus and pumpkin seeds
105

Rocket salad with beef and horseradish sauce
130

🍃 Beetroot ravioli with ricotta and spinach
90

🍃 Eggplant salad with baked vegetables and yogurt sauce
110

🍃 Burrata with cherry tomatoes and Pesto sauce
150

🍃 Tomato salad with Kalamata olives, radish, cucumber, cauliflower and ricotta
90

SOUPS

🍃 Cream of green peas soup with asparagus ice cream
80

🍃 Creamy beetroot soup with gorgonzola cheese
90

🍃 Cream of spinach cream with parmesan
90

PIATTO FOR WINE TASTING

Gorgonzola, Brie, Prosciutto, Campagnolo, beef pate,
sun dried tomatoes, olives, nuts, focaccia
320

FISH

Zander baked in grape leaves with cherry tomatoes and bulgur
170

Grilled salmon with spinach risotto, green peas and asparagus
210

MEAT

Steak Bavette with potato chips and vegetable tartare
280

Tenderloin steak with grilled vegetables and Peppercorn sauce
250

Boneless cornish hen with asparagus and corn sauce
190

Beef Wellington
650

PASTA & RISOTTO

Ravioli with smoked zander
130

🍃 Tortellini with Pecorino Romano and saffron sauce
130

🍃 Risotto with Gorgonzola and champagne
120

🍃 Aromatic truffle pasta
120

TASTE OF MOLDOVA

Traditional Mămăligă" with stewed beef
190

Traditional chicken soup Zeamă"
80