

STARTERS

Beef Carpaccio with Pine Nuts, Rocket Salad and Parmesan Cheese, 55 lei

Foie Gras with Miso, Mango and Ginger, 69 lei

Grilled Tiger Prawns with Pineapple and Coriander, 81 lei

Tuna Tartare and Crab Meat with Avocado Puree, 72 lei

Scallops with Corn Puree, Black Rice Salsa and Blueberry Vinaigrette, 69 lei

Grilled Octopus Bruscheta with Tomato Salsa and Artichoke, 59 lei

Baked Camembert with Blueberry Jam, 45 lei

Baby Squid with Fennel, Dill and Tomato, 59 lei

Antipasto AGO with Burratina, 69 lei

SOUPS

Cream of Mushrooms with Truffle, 37 lei

Sour and Spicy Sea Food Soup with Coconut Milk, 49 lei

Spicy Moroccan Style Beef Soup, 37 lei

Soup of the Day (Ask Waiter for Details), 37 lei

SALADS

Seafood Salad with Fennel Dressing, 65 lei

Asparagus and Prosciutto Crudo Salad with Truffles Bernaise Sauce, 54 lei

Salmon with Mixed Leaves, Green Beans, Olives and Quail Eggs, 48 lei

Romaine Salad with Grilled Chicken, Cherry Tomato and Parmesan, 44 lei

Spinach with Warm Goat Cheese in Almond Crust, 48 lei

Tuna Salad with Vegetables Ribbons and Spicy Ponzu Sauce, 54 lei

Spicy Chickpeas Salad with Tiger Prawns and Cherry Tomatoes, 56 lei

RISOTTO & PASTA

Tagliatelles with Seafood, 59 lei

Spicy Penne Pasta with Beef and Fresh Vegetables, 49 lei

Pappardelle with Black Truffles, 52 lei

Tagliatelle with Pancetta and Scallops, 65 lei

Risotto with Squid Ink and Tiger Prawns, 56 lei

Risotto with Pancetta and Mixed Wild Mushrooms, 52 lei

SEAFOOD & FISH

Sea Food Pasta Tagliatelle in a White Wine and Lemon Sauce, 69 lei

Spice Pasta with Beef Fillet and Fresh Vegetables in a Cream Sauce, 49 lei

Black Truffle Pappardele, 52 lei

Squid Ink Risotto and Tiger Prawns, 56 lei

Risotto Funghi with Panceta and Mixed Wild Mushrooms, 52 lei

Confitt Salmon Cooked at 45 degree C with Tomato Essence, Avocado Oil and Meditarenean Simphonie, 79 lei

MEAT

Fillet of Chicken with Camembert, Red Pepper Coulis, Gratin Potatoes, 59 lei

Duck Breast with Chili, Ginger, Hoisin Sauce and Basmati Rice, 78 lei

Lamb Shank with Mash Potatoes, Red Wine Jus and Pommegranade, 89 lei

Veal Cotlet in a Panko Crumb with Smocked Black Pepper Sauce, 105 lei

Fillet of Lamb with Punch Poran, Coriander Mash and Red Currant Chutney, 98 lei

Beef Tenderloin with Foie Gras, Black Truffles and Peas Puree, 152 lei

Wagyu Beef Medalion in Sesame Seeds Crust with Edamame and Wild Mushroom, 198 lei

Rib Eye with Green Peppercorn Sauce and Green Beens, 110 lei

SIDES

Potatoes Coin Du La Rue, 15 lei

New Potatoes in Garlic Herbs Butter, 15 lei

Truffles Mash Potatoes, 29 lei

Asparagus Sote, 20 lei

Sauteed Baby Spinach and Cherry Tomatoes, 18 lei

Green Beens Sote, 20 lei

Sauteed King Oyster Mushrooms, 20 lei

