

Inspired by world cuisine, influenced by Romanian traditions, driven by innovation, our culinary journey is the path of creativity

Chef Paul Oppenkamp & the ARTIST Team

Spoon Tasting Menu

Degustation of all Appetizers	55
Degustation of all Mains	76
Degustation of Desserts (without Cheese Selection)	38

Wine pairing available by request

Degustare Aperitive	55
Degustare Feluri Principale	76
Degustare Deserturi (Nu include Selectia de Branzeturi)	38

La cerere va oferim sugestii pentru asocierea vinurilor

If you have a food allergy, intolerance or sensitivity, please speak to the waiter before you order.

Daca aveti o alergie alimentara, intoleranta sau sensibilitate, va rugam sa va adresati ospatarului inainte de a comanda. Preparatele contin alergeni alimentari

A la Carte Menu

Appetizer

Price

∞	Romanian White Cheese Roasted Pear / Walnut Brioche / Grapes / Port	52
∞	Barley 'Carbonara' Pancetta / Egg / Parmesan / Cracker	58
∞	Plum Wood Smoked Salmon Lemon / Horseradish / Chioggia Beets / Cream Cheese / Poppy Seed Cracker / Trout Caviar	65
∞	Scallop Carpaccio Curry / Jalapeno / Coconut / Glass Noodles	75
∞	Beef Tartar & Quinoa Roll Black Garlic / Cucumber / Ponzu / Wasabi	70
∞	Foie Gras Cozonac / Plums / Hazelnut / Espresso / Sweet Potato	75

Aperitive

Price

∞	Branza Romaneasca Telemea Para / Briosca cu Nuca / Struguri / Vin Porto	52
∞	'Carbonara' de Arpacas Pancetta / Ou / Parmezan / Biscuite de Arpacas	58
∞	Somon Afumat cu Rumegus din Lemn de Prun Lamaie / Hrean / Sfecla Chioggia / Crema de Branza / Biscuit din Mac / Icre de Pastrav	65
∞	Carpaccio de Scoici St Jacques Curry / Ardei lute Jalapeno / Cocos / Taitei	75
∞	Tartar de Vita & Rulou de Quinoa Usturoi Negru / Castravete / Ponzu / Wasabi	70
∞	Ficat de Rata Cozonac / Prune / Alune / Espresso / Cartofi Dulci	75

Main Course

Price

∞	Seabass Fillet	68
	Vanilla Hollandaise / Carrot Textures / Raisins	
∞	Grilled Octopus	85
	Beans Puree / Pearl Onions / Garlic	
∞	Turbot	95
	Lemongrass / Ginger / Chinese Cabbage / Shi-i-take Mushroom / Eggplant	
∞	Natural Grown Country Chicken	75
	Transylvanian Truffle / Root Celery / Meat Ball	
∞	Confit Duck Leg "Sarmale"	75
	Red Cabbage / Duck Breast / Quince / Turnips	
∞	Beef Striploin Steak	105
	Potato "gratin" / Green Peppercorn / King Oyster	

Fel Principal

Price

∞	File de Biban de Mare	68
	Sos de Vanilie / Texturi de Morcov / Stafide	
∞	Caracatita la Gratar	85
	Fasole Batuta Calda / Perle de Ceapa / Usturoi	
∞	Calcan	95
	Lemongrass / Ghimbir / Varza Chinezeasca / Ciuperci / Vinete	
∞	Pui de Tara	75
	Trufe din Transilvania / Telina / Chifteluta	
∞	"Sarmale" cu Pulpa de Rata Confiata	75
	Varza Rosie / Piept de Rata / Gutui / Napi	
∞	Vrabiloara de Vita	105
	Cartofi "gratinati" / Piper Verde / Ciuperci King Oyster	

*Pessert**Price*

∞	Cucumber Sorbet	38
	Basil / Mint / Rose Petals / Orange	
∞	Apple Pie	40
	Vanilla Caramel / Plum Chutney	
∞	Sea Buckthorn Mousse	45
	Pine tree parfait / White Chocolate	
∞	Coffee Tartlet	45
	Milk Chocolate / Mocca / Tonka Bean	
∞	Cheese Selection	56
	Crackers / Natural Honey from Valenii de Munte	

*Pesert**Price*

∞	Sorbet de Castravete	38
	Busuioc / Menta / Petale de Trandafir / Portocala	
∞	Placinta Cu Mere	40
	Vanilie / Caramel / Prune	
∞	Mousse de Catina	45
	Sirop de Pin / Ciocolata Alba	
∞	Tarta cu Cafea	45
	Ciocolata cu Lapte / Mocca / Boabe Tonka	
∞	Selectie de Branzeturi	56
	Biscuiti / Miere din Valenii de Munte	