

liquids

Most of our grandmother's recipes, Mami Nono, with their own adaptations in Fagaras country in the village of Vistea. If you want, pepper and sourcream are complimentary. And our delicious homemade bread is fresh out of the wood-burning oven.

- BEAN SOUP WITH HAM HOCK 21 (400 ml) 9
- MEATBALL SOUP WITH TAHOE AND CREAM 23 (400 ml) 9
- TRIBE SOUP 23 (400 ml) 7
- BEEF SOUP WITH LOGAE AND MEAT OFF THE BONE 22 (400 ml) 9
- WILD MUSHROOM CREAM 27 (400 ml) 7, 9

cold appetizers

- DUCK TARTARE 40 (180 g) 3, 6, 7, 10
red meat of the highest quality joined with fresh coriander, flavors of pickles and a fresh egg yolk
- EGGPLANT SPREADS (*vegetarian*) 27 (250 g) 3, 10
roasted over wooden coals in our own kitchen, with onions, Romanian cheese, tomato powder and pepper oil
- BEAN SPREAD 23 (230 g)
with caramelized and crunchy onions, bacon, herbs oil and sweet roasted pepper paste
- FISH ROE SPREAD 28 (230 g) 4
with olive sponge, onion and parsley oil
- PIG BRAIN PASTA 29 (250 g) 7, 9
with herbs, millet biscuits, onion puree, beetroot, celery, pear boiled in wine and a drop of old brandy
- BEEF TARTARE 45 (200 g) 3, 6, 7, 10
with corn, compressed cucumber, chili paste, homemade mustard and milk mayonnaise
- PARFAIT OF CHICKEN LIVER 33 (230 g) 3, 7
With millet biscuits, pear boiled in wine and quince marinated
- FISH TARTARE 39 (250 g) 4, 6, 7, 10
milk mayonnaise, parsley, pickled vine leaf, green onion, marjoram and homemade mustard

warm appetizers

NOBLEMAN FIRED GREAVES 32 (300 g) 10

homemade mustard with herbs, home fermented vegetables and red onion

FRIED TRIPE IN TWO TEXTURES 31 (300 g) 7

with garlic sauce and spicy chili sauce

BRAN GOLD (*vegetarian*) 31 (220 g) 7, 8

kneaded cheese from Nea' Ion from Bran, pine buds, tomato jam and pickled nuts

ROASTED MARROW 39 (300 g) 7

served bone-in with garlic sauce and pear boiled in wine

Now it is hard to find, but when we have you must to enjoy every bite! Many may remember the days when at the dinner table the bones would be shaken to get the marrow out. Today we save you from this struggle, roasting the marrow lengthwise.

salads main course

SALAD WITH DUCK BREAST 39 (400 g) 7, 10

smoked fat duck, with raspberry sauce and a mix of green goods

SALAD WITH GOAT CHEESE (*vegetarian*) 35 (400 g) 7, 10

goat cream cheese ennobled with fruit sauce, a mix of green goods and beet noodles

dishes without meat

CELERY (vegetarian) 39 (380 g) 7, 9, 10
celery fondant with truffles, celery puree, leek sauce and truffles oil

VEGAN SEASON DISH 38 (300 g) 1, 5, 6, 7, 9, 10, 11
Please ask the waiter for the dish of the day

MEATBALL WITH PUREE AND RED CABBAGE (vegetarian)

PEARL BARLEY RISOTTO WITH CHEESE
with mushrooms and smooth, slightly spicy mushrooms sauce

butcher truffles

BEEF CHEEKS 79 (380 g) 7, 12
with smooth potato puree with dark truffles, brown sauce, greens with borsch dressing and truffles slices

LAMB SWEAT BREADS 57 (380 g) 1, 7, 9
celery puree, creamy sauce with almond flakes and backed vegetables

VEAL ROCKY MOUNTAIN OYSTERS 49 (380 g) 7, 10, 12
with mashed potatoes with bacon and green onions, creamy mushroom sauce and pickled chives

PIG CHEEKS 49 (380 g) 3, 7, 12
fine mushrooms sauce, onion puree and Porto wine, potato spaghetti and egg

OX TAIL 48 (380 g) 1, 3, 7
slow cooked, served with celery puree and pickles
For those who already know this delicacy words do not do it justice. We are bringing it from healthiest ox that we can find in Paul's farm in Cincsor.

HOMEMADE NOODLES WITH GOAT CHEESE AND LOIN 45 (380 g) 1, 3, 6, 7, 10, 12
Homemade noodle made with eggs, roasted pepper sauce, goat cheese, nuts, spinach and loin

fish

CATFISH 49 (200, 200 g) 4, 7
backed vegetables, polenta, corn creamy sauce and buds pine

TROUT FILLET 43 (380 g) 4, 7
creamy cornmeal with truffles, roasted vegetables, milk sauce with garlic and parsley oil

WOLF FISH 59 (200, 200 g) 4, 7
with backed vegetables, pan-fried endive and zucchini salad with garlic

poultry

DUCK BREAST 57 (220, 200 g) 7
baked sweet potato puree, raspberry sauce, apple fondant and pie beetroot

CHICKEN BREAST 39 (220, 200 g) 7
fine and succulence meat with crispy skin, near a creamy barley risotto with cheese, mushrooms and mushrooms sauce highlighted by mead and honey dressing
The mead is a honey vinegar that the Dacians used to ferment until it would turn into alcohol. For the youngest this liqueur is mentioned in Harry Potter at the magicians' tables.

ROASTED CHICKEN LEG 37 (220, 200 g) 7
with mashed purée and sage sauce and a mixture of green based on apple vinegar

DUCK LEG CONFIT 47 (220, 200 g) 7
slowly cooked with apple, pear, raisins, roasted carrots and sautéed potatoes. For a very traditional interpretation try it with our fresh red cabbage with raisins recipe. A 400-year-old recipe served by the Prince of Transylvania

pork

PORK BELLY 44 (200, 200 g) 7

with potato and mushroom, chili pepper sauce and backed pepper in raspberry sauce

PORK NECK 39 (220, 200 g) 7

with gold potato and puree made with the softest lard, bacon and sweet paprika, green onion, roasted pepper sauce and greens salad

PORK SHANK 49 (400, 200 g) 7

horse radish sauce with gold potato and carob sauce or with backed beans with thyme flavoured oil

WHITE PORK FILE 43 (220, 200 g) 7

mashed potatoes with lard and sweet paprika, parsnip, Porto wine sauce, cucumber borsch dressing, pickled cucumber powder and garlic foam

SMOKED CONFIT MEATS 41 (200, 200 g) 7

with backed polenta, pickles and chilli jam.

Mummy Nono ensures we have enough each year for a large family!

lamb

LAMB DUO 89 (200, 200 g) 7

lamb confit and lamb chop with mashed peas and mint, potato and a flavoured sauce

LAMB SHANK 59 (200, 200 g)

served with spinach, mashed potatoes, raisins and bacon. The meat is cooked slowly with a thyme and garlic sauce

BONELESS LEG OF LAMB 55 (200, 200 g) 7, 8

served with onion puree, roasted sheep cheese, mashed potatoes seasoned with green onion and garlic wine reduction sauce

LAMB NECK 72 (220, 200 g) 7, 8

fine meat baked until it falls off the bone, mashed potatoes seasoned with green onion demi-glace, garlic puree seasoned with cumin powder, carrots and herbs salad

veal

LOIN 119 (200, 200 g) 7

with mashed potatoes, seasonal herb salad and Porto reduction sauce and truffles slices

COW TONGUE 47 (200, 200) 7

the classic slices of tender cow tongue with tomato puree with onion, leek sauce, mushrooms, mashed potato and olives

This recipe will take you back to your childhood. Mami Nono's recipe, which she did only during the holidays

MILK-FED VEAL CHOP 125 (550) 7

It is required to be served with bone-in for a perfect taste. It will be served with Porto wine sauce, mushrooms and a puree made with the softest lard and sweet paprika. The dish will be served medium cooked. *This dish served at royal courts has been reinterpreted by us through the added soft wine sauce.*

with cheese

MACARONI CHEESE (*vegetarian*) 33 (550 g) 7, 8, 10

a mix of cheese from the Brasov area, with a perfect gilt crust, removed hot from the oven.

This is Carmen's favourite, which you might see through the restaurant either draws or bothers you, running with other children between tables.

POLENTA WITH CHEESE AND SOUR CREAM (*vegetarian*) 33 (550 g) 7

a mix of cheese from the Brasov area, with the fattest sour cream browned in the oven until the crust becomes perfectly golden.

Honestly, we would have liked the order of the ingredients to be cheese, sour cream, and polenta. In any case, this dish follows Remus's recipe, who grew up in Bran.

accompanying salads

BAKED BETROOT SALAD with smoked raspberry sauce and goat cheese 16 (160 g)

ROASTED PEPPER infused in vinegar with raspberry 16 (160 g)

MIXED FERMENTED VEGETABLES SALAD 14 (160)

ZUCCHINI WITH ENDIVE AND GARLIC 18 (160 g)

SEASON SALAD 15 (160 g)

Desserts (180g) 1, 3, 5, 7, 8

RICOTTA CHEESE AND CARAMEL CREAM 23

ricotta with caramelized nuts and homemade caramel sauce

RASPBERRIES CHOCOLATE AND MASCARPONE ROLL 23

chocolate dough, mascarpone cheese with lemon and raspberries cream

MIXED BERRIES TART 23

chocolate dough, white fine cream and berries

FRIED MILK 25

with plum brandy, honey and homemade jam

ROMANIAN BROWNIE 23

a very popular dessert served with a lot of caramel sauce

PEAR BOILED IN WINE 23

it can also be vegan if you give up the ice cream

HOMEMADE ICECREAM 23

ice cream made in house

DESSERT OF THE DAY 23

Who knows, maybe today we are lucky and Catalin has done something new!

ALLERGENS

The dishes from this menu may contains allergens.

Food allergens may comply with Directive 2000-13, in the following groups:

1. Cereals containing gluten (i.e.wheat, rye, barley, oats, spelt, kamut, or other hybridised strains) and products thereof.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soya and products thereof.
7. Milk and products thereof (including lactose).
8. Nuts i.e. almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts and products thereof.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 ml/litre.
13. Lupin and products thereof.
14. Molluscs and products thereof.

Please ask your waiter!



**GUVERNUL ROMÂNIEI
MINISTERUL FINANTELOR PUBLICE**

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Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale

Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal

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Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.

All prices are in Romanian New Lei (ron)

*For specific dietary preferences,
please inform your waiter at the moment of order*

*We source all of your ingredients fresh, reason for which,
at certain times we might not have all products in the menu.*

For inquiries regarding allergens please ask your server.

*If you cannot find the desert you like in our list,
and you prefer to bring your own, with a health certificate attached,
and prior confirmation, we want to make sure you receive the same great service,
reason for which we will charge a service charge, for
all guests present, of 14 ron per guest.*