



DINNER

STANDARD

AMUSE BOUCHE

Buffalo Cream Cheese with herbs and lemon served on an Ice Plate

APPETISER

Smoked Transylvanian Trout tartar on toast with mustard and dill sauce served on an Ice Plate

SOUP

Duet of Carrots and Celery from the garden with oven-baked croutons

MAIN

Tenderloin Pork wrapped in bacon, rosemary jus with porcini mushrooms, baked garlic with dried tomatoes and potato gratin with broccoli

DESSERT

Mascarpone cream with wild fruits, aromatised in star anise served on an Ice Plate

Price: 60 Euros / 300 Ron per person

