



DINNER

VEGETARIAN

AMUSE BOUCHE

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

APPETISER

*Grilled Auberge with mayonnaise served on lettuce
with mature cheese shavings*

SOUP

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

MAIN

*Linguine with Porcini Mushrooms in cream sauce and
dried tomatoes*

DESSERT

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

Price: 60 Euros / 300 Ron per person

