

## Private Dining Menu

### STANDARD

---

3 Dishes Degustation

(tuna tartar, veal tartar and  
duck foie gras with rhubarb and pistachios)



Salmon with Vegetables  
and Light Soy Sauce  
or

Beef Fillet with Garden Salad



White Chocolate Cake  
with Coconut and Forest Fruits

Average price 194 lei/person

### PREMIUM

---

Tuna Tartar with Garden Salad  
and Guacamole

or

Ginger Sesame Asian Shrimps



Turbot with Steamed Spinach,  
Red Pepper and Curry  
or

Beef Fillet with Chanterelles,  
Morels and Baby Basil



French Chocolate Tart and Mango Sorbet

Average price 214 lei/person

### SUPERIOR

---

Starter Degustation "Casa di David"

(bio beetroot carpaccio with goat cheese and horseradish cream,  
tuna tartar, veal tartar, duck foie gras  
with rhubarb and pistachios, jamon iberico de pata negra)

Seafood Platter

(shrimps with garlic and olive oil, ginger sesame asian shrimps,  
grilled squid, grilled octopus)



Salmon with Vegetables and Light Soy Sauce  
or

Nut Crusted Sea Bass, Shimeji Mushrooms and Watercress  
or

Beef Fillet with Chanterelles, Morels and Baby Basil  
or

Duck Breast with Vegetables and Beetroot Puree



Assortment of Desserts, to share

Average price 303 lei/person

Cover (focaccia) 10 lei

An additional 10% service charge will be added for groups of more than 10 persons