



# DINNER

PREMIUM

## AMUSE BOUCHE

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

## APPETISER

*Smoked Duck Breast with a honey red berry sauce on winter salad served on toast served on an Ice Plate*

## SOUP

*Porcini Mushroom Cappuccino with whipped cream foam and oven-baked croutons*

## MAIN

*Angus Roast Beef Scallopini in cream sauce with green and red peppercorns, baked tomato with garlic and parmesan crust, potato gratin with broccoli*

## DESSERT

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

*Price: 80 Euros / 400 Ron per person*

