

# Bucharest Degustation Tour

THE *Restocracy* MENUS  
2019

**Sashimi de ton cu cleste de homar si trufe romanesti**  
(Tuna Sashimi with lobster claws and Romanian black truffles)

**Burta de ton tataki cu sos Ponzu si caviar romanesc**  
(Toro tataki with Ponzu sauce and Romanian caviar)

*Fossmarai, Valdobbiadene*

**Nigiri cu burta de ton si Nigiri cu ficat de gasca**  
(Otoro nigiri and Foie gras nigiri)

**Rola cu vita Wagyu, sos de trufe si foie gras si Rola cu homar tempura**  
(Wagyu beef roll with truffle sauce and foie gras and Lobster roll)

*Domaine Ceptura Rose, Dealu' Mare Ceptura Merlot & Cabernet Sauvignon*

**Sashimi din vita Hida cu arici de mare si caviar romanesc (hibrid mourn)**  
(Hida beef sashimi with sea urchin and Romanian black caviar)

*Monogram, Feteasca Neagra, Dealu' Mare Ceptura*

**Milojas**  
(Thousand sheets cake)

**Lava cake cu ceai verde, inghetata de vanilie si caramel din miso**  
(Green tea lava cake with vanilla ice cream and miso caramel)

*Liliac- Nectar*

Apa si cafeaua sunt incluse / Water and coffee are included

Pret meniu – 320 lei  
Menu with wine pairing – 500 lei

**Chef Cătălin Petrescu**

