

# Bucharest Degustation Tour

THE *Restocracy* MENUS  
2019

Salata / Salad

**Salata de homar albastru de Bretagne cu fenicul, rosii cherry si busuioc**  
(Bretagne lobster salad with fennel, cherry tomatoes and basil)  
*Rose M Minuty, Cotes de Provence*

Antreu / Appetizers

**Tartar de langustine cu foie gras si trufe negre**  
(Tartar of scampi with foie gras and truffles)  
*Vin de Porto invecitat 20 ani "Quinta do Noval"*

Antreu cald / Hot appetizers

**Capesante St Jaques cu langustine gratinate in stil putanesca**  
(Sea Scallops with scampi in putanesca style)  
*Pouilly Fume 2018, Francis Blanchet*

Fructe de mare / Seafood

**Creveti rosii cu broccoli si bisque de crustacee**  
(Carabinero shrimps with broccoli and Bisque)  
*Chardonnay IGT, Capannelle 2015, Toscana, Italy*

Felul principal / Main course

**Lup de mare salbatic cu sparanghel si trufe negre**  
(Wild sea bass with asparagus and black truffles)  
*Chardonnay IGT, Capannelle 2015, Toscana, Italy*

Desert / Dessert

**Mousse de Toblerone cu caramel**  
(Mousse al Toblerone with caramel)

**Parfe de inghetata cu caramel**  
(Crunchy ice cream cake)  
*Vin de desert Ben Rye Donnafugata*

Apa si cafeaua sun incluse in meniu Water and coffee are included

Pret meniu / Food menu – 370 lei

Menu with wine pairing – 520 lei

**Chef Domenico Presta**

