

Bucharest Degustation Tour

THE *Restocracy* MENUS
2019

Tartar de Ton Rosu

Ton rosu cu mousse de avocado, ulei de susan si emulsie de ardei iute

St. Jacques

Pregatite la gratar, servite cu piure de mazare si maioneza picanta

Bisque de Homar

Supa crema cu homar, legume si condimente Mediteraneene, cruton aromat si spuma de lapte

Riesling Markus Molitor Haus Klosterberg Alc 10.5% - Mosel, Germany

Creveti in Sos de Unt

Faimoasa noastra reteta de creveti trasi la tigaie cu sos de unt si usturoi

White Biblia Chora, IGP ALC 13.5% - Drama, Macedonia de Est

Cracatita in Stil Mediteranean

Caracatita la gratar cu ulei de masline extravirgin infuzat cu usturoi, ceapa condimentata si cartofi aurii trasi in tigaie

File de Lup de Mare

Pregatit la gratar, servit cu piure de pastarnac si sparanghel verde

Aligote Cail de la Letea Editie Limitata DOC-CMD Alc 13,5% - Sarica Niculitel

Creme Brulee

Creme brûlée cu vanilie Bourbon

Galaktoboureko

Placinta greceasca cu o umplutura fina si cremoasa din lapte si gris, indulcit cu miere si sirop de portocale

Moscato d'Asti NIVOLE DOCG - Piemonte

Pret meniu: 300 lei (TVA inclus)

Vinuri (wine pairing): 120 lei (TVA inclus)



Fish and Seafood Restaurant
MESOGIOS®

Bucharest Degustation Tour

THE *Kestocracy* MENUS
2019

Red Tuna Tartar

Red tuna, avocado mousse, sesame oil and red chili pepper cream

Scallops

Grilled and served with green peas mousse and spicy mayonnaise

Lobster Bisque

Cream soup with lobster, vegetables and Mediterranean spices, perfumed crouton and milk foam

Riesling Markus Molitor Haus Klosterberg Alc 10.5% - Mosel, Germany

Prawns in Butter Sauce

Our famous recipe of pan-fried prawns with butter sauce and garlic

White Biblia Chora, IGP ALC 13.5% - Drama, Macedonia de Est

Mediterranean Style Octopus

Grilled octopus with extravirgin olive oil infused with garlic, spiced red onion and pan-fried golden potatoes

Seabass File

Grilled, served with creamy parsnip puree and asparagus

Aligote Cail de la Letea Editie Limitata DOC-CMD Alc 13,5% - Sarica Niculitel

Creme Brulee

Velvety custard cream with Bourbon vanilla

Galaktoboureko

Greek pie with a delicate filling made of milk and semolina, sweetened with orange syrup

Moscato d'Asti NIVOLE DOCG - Piemonte

Menu price: 300 lei / person (vat included)

Wine pairing: 120 lei / person (vat included)



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