



Irish lamb chop with pea puree and wine sauce with berries

APPETIZERS

Transilvania platter <i>small/large</i>	155 / 330
<i>1000/2500 gr</i> (moldavian croquettes, chicken schnitzel, homemade sausages, pork fat, fresh vegetables, goat cheese, spicy tomato sauce)	
Smoking Platter <i>small/large</i>	74 / 149
<i>220 gr / 400 gr</i> (smoked pastrami, smoked ribs, smoked sausages, pork rind, peasant bacon, smoked pork tenderloin, mustard, red onion)	
Eggplants salad 300 gr	35
<i>(eggplants, tomatoes, onion, parsley, toast)</i>	
Chicken liver paté with caramelized onion 200 gr	38
Moldovian Snack 450 gr	59
<i>(mashed vegetables, beaten beans, eggplant salad)</i>	
Cheese platter 400 gr	78
<i>(cheddar, gorgonzola, parmesan, goat cheese, grapes, walnuts, dried fruits, honey, jam, grissini)</i>	
Vegetarian platter 650 gr	73
<i>(fresh vegetables, goat cheese, olives)</i>	
Assorted pickles platter 700 gr	49
<i>(cucumbers, tomatoes, cauliflowers, bell pepper, eggplants)</i>	
Trio Transilvania 450 gr	59
<i>(eggplants salad, speciality carrot, speciality beetroot)</i>	
Homemade pork fat with goat cheese and red onion 300 gr	69

SOUPS

Chicken soup with homemade noodles 400 gr	35
Moldavian borscht <i>(red soup with vegetables)</i> 400 gr	32
Cream soup <i>(mushrooms/nettles)</i> 350 gr	32
Smoked meat soup 400 gr	37
<i>*All soups are accompanied by homemade bread, hot pepper and sour cream.</i>	

VEGETARIAN DISHES

HOUSE SPECIALTIES

Candied duck leg accompanied by mashed potatoes with truffles, sauteed cabbage and pear poached in red wine 280gr/ 200 gr	90
Trout fillets with polenta and sauteed vegetables 220 gr/ 150 gr/ 100 gr	84
Irish lamb chop with pea puree and wine sauce with berries 250/ 150/ 80 gr	140
Moldavian spring rolls with polenta and sour cream 300 gr/ 200 gr/ 50 gr	65
Pork/ chicken stew with polenta 250 gr/ 200 gr	60/56
Chicken breast with mushroom sauce 300 gr	52
Moldavian dumplings with cheese/potato/meet and sour cream 300 gr/ 80 gr	44/44/48
Pan beans with vegetables, pickles and pita bread 250 gr/ 80 gr/ 60 gr	44
Mushroom stew with polenta 250 gr/ 200 gr	47
Polenta with goat cheese and sour cream 500 gr	38

MOLDAVIAN PIES

Cow cheese pie with green onion and dill 350 gr	39
Potato pie 350 gr	39
Cabbage pie 350 gr	39
Meet pie 350 gr	41
Apple pie 350 gr	39
Pumpkin pie 350 gr	39
Sweet cheese pie with raisins 350 gr	39

GRILL

Grilled pork neck 220 gr	66
Chicken/pork skewers 220 gr	52/59
Grilled beef tenderloin 220 gr	140
Salmon steak 240 gr	79
Ocean perch fillet 220 gr	79

SALADS

Spring salad 300 gr <i>(tomatoes , cucumbers, peppers, radishes, green onion)</i>	32
Tomatoes salad with goat cheese 300 gr	29
Cabbage salad 250 gr	22
Vitamin salad 300 gr <i>(cabbage, carrot, green peas, green onion)</i>	30
Caesar salad with chicken/ salmon/shrimps 350 gr <i>(iceberg salad, cherry tomatoes, caesar sauce, croutons)</i>	44/55/55

SIDE DISHES

Home fries 200 gr <i>(with bacon, mushrooms, onion, garlic)</i>	31
French fries 200 gr	24
Potato chips 100 gr	24
Wild rice 200 gr	26
Rice with vegetables 200 gr	28
Grilled vegetables 300 gr	28
Asparagus 100 gr	30
Mashed potatoes 200 gr	24
Buckwheat 200 gr	24



REFRESHING DRINKS

Lemonade 500 ml	28
<i>(classic / strawberry / raspberry / watermelon/ elderflower/ apple)</i>	
Lemonade with ginger & grapefruit 500 ml	32
Orange/grapefruit fresh 250 ml / 400 ml	24 / 38
Still water 330 ml / 750 ml	13 / 15
Sparkling water 330 ml / 750 ml	13 / 15
Frappe 400 ml	28
Ice cofee 250 ml	24

SPIRITS / COCKTAILS

Palinca/ Strawberry schnaps/ Cranberries schnaps 50 ml	25
Aperol Spritz 350 ml	38
Gin Tonim (light/ grapefruit) 350 ml	38
Hugo 350 ml	38

HOT DRINKS

Natural herbal tea 300 ml	19
<i>(collection from the mountain)</i>	
Espresso 25 ml / 60ml	15
Espresso doppio 50 ml	25
Cappuccino 200 ml	19
Caffe latte 200 ml	19
Hot Chocolate 300 ml	19
Mulled wine 300 ml	25

BEER

Holsten Draught (unfiltered) 400 ml	24
Carlsberg Draught 400 ml	22
Bucur blonde Draught 400 ml	22
Carlsberg 330 ml	22
Bucur blonde/ dark 350 ml	22
Kronenbourg Blanc 330 ml	24
Grimbergen Ambree 330 ml	26
Carlsberg 0% 330 ml	22



Scan and find out the nutritional values for each dish



DESSERT

Jam pancakes 200 gr	28
Chocolate pancakes 200 gr	28
Sweet cheese pancakes with raisins 300 gr	32
Caramel pancakes 200 gr	26
Lava cake 180 gr	32
Homemade cake 180 gr	32
Apple pie 350 gr	39
Pumpkin pie 350 gr	39
Sweet cheese pie with raisins 350 gr	39

KIDS MENU

Chicken soup with homemade noodles 250 gr	23
Vegetable soup 200 gr	21
Chicken schnitzel with fries/ mashed potatoes 250 gr	38
Penne in white/red sauce 200 gr	34
Polenta with goat chesse and sour cream 250 gr	22

