

●●● SABLE
CONTEMPORARY
CUISINE

1st May, starting 1pm

Smoke & meadow:
a Sable picnic experience

Starter (250 RON/pers)

Local cold cuts & artisanal cheeses (carefully selected from Pino Butchery)

Traditional Sălciumă zăcuscă (with wild mushrooms/roasted eggplant)

House-made pâté

Roasted eggplant salad

Hummus Sablé

Freshly baked Sălciumă bread

Dessert

Homemade chocolate served with vanilla cream

Plum & walnut tart accompanied by a delicate zabaglione

Starter + Grilling Experience (450 RON/pers)

Premium pork belly

A.O.P. Shrimps

Prime beef ribeye

Salsiccia

Baked Potatoes topped with whipped cream cheese

Asparagus

Broccolini & chilli

Grilled Mushrooms served with a rich brown jus

Green garlic salsa

Roasted bell pepper ketchup

Green salad