

●●● SABLE
CONTEMPORARY
CUISINE

2nd May, starting 5pm

Wine, embers and
the dusk at
Sable Wine Bar

Charcuterie & spreads (250 RON/2 pers)

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

Traditional Sălciua zacuscă (with wild mushrooms and roasted eggplant)

House-made pâté

Roasted eggplant salad

Hummus Sablé

Freshly baked Sălciua bread