

●●● SABLE
CONTEMPORARY
CUISINE

3rd May, starting 12pm

Slow Sunday
Brunch

Brunch Menu (300 RON/Pers)

To start

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

Rustic Potato Salad

Hot from the Pot

Traditional green lettuce soup
delicately enriched with egg

Spinach with eggs

Oven-roasted whole chicken

Crispy pork belly

Fire-grilled vegetables

Dessert

Homemade chocolate

Plum jam tart with vanilla cream