

●●● SABLE  
CONTEMPORARY  
CUISINE

**1st June, starting 12pm**

The June reverie  
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