

IN-SUITE DINING MENU

À LA CARTE

APPETIZERS

Pata Negra, with Crostini and Pickles <i>80g (246 kcal)</i>	180
Crispy Squid with Smoked Olives Tartar Sauce <i>260g (256 kcal) / Allergens: Eggs, Fish, Gluten, Milk, Molluscs, Mustard, Soy</i>	130
Grilled Lettuce, with Dry Miso, Pecorino, Pistachio Pesto <i>220g (919 kcal) / Allergens: Milk, Nuts, Soy</i>	130
Chicken Salad, with Romaine Lettuce, Pine Nuts <i>400g (1044 kcal) / Allergens: Gluten, Mustard, Sesame, Soy</i>	120
Burrata, with Mixed Seasonal Tomatoes <i>250g (467 kcal) / Allergens: Milk</i>	120

LITTLE ITALY

Penne all'Arrabbiata <i>300g (644 kcal) / Allergens: Gluten</i>	130
Linguini with Lobster <i>250g (533 kcal) / Allergens: Celery, Crustaceans, Fish, Gluten</i>	220
Porcini Mushroom Risotto with Truffles <i>350g (903 kcal) / Allergens: Milk</i>	140

OPEN FIRE

Grilled Black Angus Entrecôte, with Black Pepper Sauce <i>365g (2388 kcal) / Allergens: Milk</i>	310
The Burger, with Wagyu Beef Ham, Smoked Cheese, French Fries <i>600g (1239 kcal) / Allergens: Eggs, Fish, Gluten, Milk, Molluscs, Mustard, Soy</i>	190
Grilled Dorade Filet, with Caramelized Baby Carrots, Parsley Sauce <i>620g (746 kcal) / Allergens: Fish, Gluten, Milk, Sulphur Dioxide</i>	160
Barbecue Pork Ribs, with French Fries, Scallions, Cashew <i>500g (2882 kcal) / Allergens: Gluten, Mustard, Soy</i>	170

SIDES

French Fries <i>200g (338 kcal)</i>	60
Sauteed Vegetables <i>150g (46 kcal)</i>	60
Green Salad <i>150g (30 kcal)</i>	50
Baby Broccoli <i>150g (50 kcal)</i>	60
Traditional Purée <i>300g (398 kcal) / Allergens: Milk</i>	60

OUR SELECTION OF SWEETS

Cheese Selection <i>150g (345 kcal) / Allergens: Milk</i>	160
Lemon Cheesecake <i>160g (592 kcal) / Allergens: Eggs, Gluten, Milk, Nuts, Soy</i>	80
Apple Tarte Tatin, with Vanilla Ice Cream <i>250g (990 kcal) / Allergens: Eggs, Gluten, Milk</i>	80
Fresh Fruits Selection <i>300g (135 kcal)</i>	80

Scan the QR code
for allergens and calories



Please note, a tray charge of 25 lei applies to all in-suite dining orders, along with a 10% service charge. *We look forward to serving you in the comfort of your suite.*

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À LA CARTE

SOFT DRINKS

Coca Cola	26
Coca Cola Zero	26
Red Bull	32
Sprite	26
Fanta	26
Fuze Tea	26
Juices of Alain Millat <i>Orange, Pineapple, Apple, Pear, Apricot</i>	32
Fevertree / Nature, Ginger Beer, Ginger Ale or Lemon	26

WATERS

Acqua Panna 75cl	32
San Pellegrino 75cl	32
Evian 33cl / Evian Sparkling 33cl	26
Evian 75cl / Evian Sparkling 75cl	36

BEER

Noam	52
Peroni	42
Corona	42
Peroni 0%	42

HOT BEVERAGES

Espresso	26
Americano	28
Latte	32
Cappuccino	36

WINE BY THE GLASS

White

Bulgarini, Lugana '010' DOC, Italy	60
Chablis Grand Regnard 2023 AOC, France	130
Liliac, Private Selection Sauvignon Blanc 2020, Romania	70

Rosé

Miraval 2023, Provence, France	70
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Red

Lucente 2020, Toscana IGT, Italy	100
1000 Chipuri, Wild Heritage 2020, Romania	80
Château Cantemerle 2020, Bordeaux, France	100

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