

An experience brought to you

by

ESSENCE DE ROUMANIE



Olfactory Dinner Experience

MENU

The Olfactory Experience

by Cristina Bălan

DRACOOOLA

A playful reinterpretation of legend — dark sweetness meets luminous mischief. A fragrance that turns mystery into charm.

Notes: forest berries · baked apple · amber

IA

A tender memory of home — warm, comforting, softly spiced with sweetness and nostalgia.

Notes: forest fruits · May carnation · musk

HORA

A joyful whirl of blossoms and sun-ripened fruit — warm, embracing, endlessly celebratory.

Notes: jasmine · peach · honey

AMURG

A sensual twilight of coffee and cognac, wrapped in smoke and golden warmth. Deep, magnetic, unforgettable.

Notes: coffee · cognac · dark chocolate

ROUA

A luminous morning kissed by dew — delicate berries, soft sweetness, pure light.

Notes: wild strawberry · blackcurrant · caramel

The Gastronomic Experience

By Chef Michael Passarelli

AMUSE BOUCHE

Oven-baked apple with Carpathian hazelnuts, Roquefort mousse and Jamón Ibérico de Bellota crisps

A sensitive balance of sweetness, depth and smoky allure

STARTER

Strawberry and raspberry gazpacho with goat cheese ice cream, paired with slow-roasted honey-spiced tomato couscous

A bright, modern play of freshness and warmth

FIRST COURSE

Oven-glazed black cod with flame-touched peach and white dashi

A lyrical dance between Earth, Sea and light, gentle umami elegance

SECOND COURSE

Duck breast bathed in coffee and cognac, served with dark chocolate and toasted almonds

A bold and mysterious evocation of twilight

DESSERT

Chocolate sphere with rose and peony panna cotta, cocoa crumble infused with guaiac wood, salted caramel and blueberry ice cream

A sensory symphony where scent becomes flavor, and each bite reveals a new olfactory dimension