



BEVERAGE SELECTION

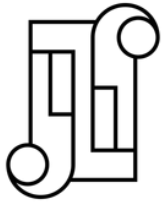
Wine Package
Selections of Davino white, red and rose wines
Sparkling: Vila Sandi Millesimato

Soft Drinks

Coffee & tea

Jorj Classic Cocktails
Aperol Spritz, Hugo, Tom Collins, Paloma





FOOD MENU

Artisanal Bread Station

Assortment of our homemade breads:

Pască, Cozonac, rye and whole wheat loaves, ciabatta, focaccia, hard and soft rolls, flatbread

Fish and Seafood

In-house cured seabass

served with coconut reduction and mango gel

Oysters No. 2 Gillardeau

French vinaigrette, parmesan pancakes

Fresh Black Sea mussels cooked in the Josper

Served with a delicate white wine and butter sauce infused with lime leaves, confit tomatoes, Mediterranean herbs, and a gentle touch of chili

Cheese Selection from France, Italy, and Romania

Served with condiments and authentic jams
Comte, blue cheese, truffle Brie, Caciotta with Barolo wine, Caciotta wrapped in chestnut leaves, and three types of Romanian cheese

Salad Bar

Cauliflower with Asian reduction, toasted hazelnuts, green oil, and parsley powder

Sous-vide roasted beetroot, Telemea cheese mousse (semi-sphere), sour cherry vinaigrette, toasted pecans, finished with Maldon sea salt

Padron peppers with smoked Maldon salt

Charcuterie

Josper-smoked roast beef

With Dobrogea fig cream, parmesan foam, Timut pepper, balsamic reduction with Carpathian berries, and marinated Buzau onions

Porchetta

Sous-vide porchetta cooked in the Josper with gorgonzola cream, arugula, and cherry tomato confit

Vitello tonnato

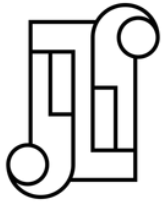
Home-smoked veal with tonnato cream, marinated onions, caper berries, and pomegranate seeds

Smoked burrata

Sweet and sour tomatoes, baby basil, black olive crumble

Slow-cooked duck salad

Duck confit with house-smoked burratina, raspberries in three textures (fresh, crumble, and vinaigrette), pistachios, sweet and sour onions, and crispy French brioche croutons



Hot Starters

Calamari Saganaki

Grilled whole squid with roasted tomato sauce, feta cheese, and Mediterranean herbs

Prawns

With butter, lime, and bisque

Live Risotto Station

With fresh Carpathian summer black truffle and smoked butter

Carving Stations

Roasted crispy baby pork

Stuffed porchetta served with brown sauce

Marinated lamb shank with Mediterranean couscous

Sous-vide for 36 hours, glazed with rich brown sauce, served with couscous, roasted eggplant, sun-dried tomatoes, and Mediterranean herbs

Braised veal cheeks

Slow-cooked, marinated with lime, served with brown sauce

Blackened whole chicken

With salmoriglio vinaigrette

Sides

Jerusalem artichoke puree with pecorino
Roasted baby potatoes
Grilled asparagus
Josper-marinated grilled vegetables

Desserts

Tiramisu Signature Jorj

Hazelnut bonbon, ladyfingers in coffee syrup, light mascarpone cream

Choco Pecan Smoked

Light milk chocolate cream, cocoa nib biscuit

Pavlova Citrus

Lemon cream, citrus marmalade, pineapple

Vanilla Red Forest Fruit

Light vanilla cream, raspberry jelly

Profiterole Black Forest

Duo of white and dark chocolate cream, sour cherry jelly

Exotique Passion Cake

Mango and passion fruit cream, coconut light cream, almond sponge