



VALEA VERDE
DISCOVER TRANSILVANIA

Dinner Menu
December 1st, 2018

Potato skin dumplings

Catleya "Rose"
-Cabernet Sauvignon -
Mehedinti DOC, Romania

Grilled cucumber tartare, smoked beet roots, cured egg yolk

Crama LECHBURG "Sauvignon Blanc"
- Sauvignon Blanc -
Lechinta DOC, Romania

Celeriac rout carpaccio

Villa Vinea "Feteasca Regala"
- Feteasca Regala -
Tarnave DOC, Romania

Pea, mint and apple soup

Crama GIRBOIU "Tectonic Sarba"
- Sarba -
Cotesti DOC, Romania

Sous vide cooked chicken breast, peas and potato

Villa Vinea "Rubin"
- Feteasca Neagra & Merlot & Zweigelt -
Tarnave DOC-CMD, Romania

Raspberry Sorbet

Baked goat cheese

Villa Vinea "Contessa"
Tarnave DOC, Romania

Menu (three courses): 110,- lei per person
Menu (five courses): 135,- lei per person
Menu (seven courses): 150,- lei per person

Wine pairing (three courses): 90,- lei per person
Wine pairing (five courses): 110,- lei per person
Wine pairing (seven courses): 130,- lei per person

our wine pairings include one glass of wine per course as indicated,
water, coffee and a nightcap from the bar

- our Valea Verde bread, a trio of local butters and coarse salt are always included -