



When placing your order please specify if you have any food intolerances or allergies.

Our dishes are made with authentic, high-quality ingredients, from local and organic sources.

List of allergens

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats;
2. Eggs and derivatives;
3. Peanuts and derivatives;
4. Soybeans and soy derivatives;
5. Milk and derivatives;
6. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts;
7. Celery (including celeriac);
8. Mustard and derivatives;
9. Sesame seeds and derivatives;



Those curious of culinary experiences with a heightened aroma are invited to explore our selected spice and oil rack.

Tasting menu

Samsara Experience 95,-

A culinary journey through our new dishes of our spring - and summer menu

Mushroom miso soup

CARASSIA BLANC DE BLANCS / BOTANICAL TONIC

Zucchini fritter with smoked raita

LA PLAGE ROSOVA / MELON COOLER

Ricotta with leafy greens and bread selection

PORTA 6 VINHO VERDE / PEACH AND STORMY

Seaweed infused sweetpotato, celeriac pure and wasabi foam

DOMENIUL BOGDAN CHARDONNAY / KOMBUCHA SANGRIA

Roasted kohlrabi, kohlrabi pure, crispy cauliflower

11 MINUTES PASQUA ROSE / TEPACHE HIGHBALL

Smoked beetroot, demiglace sauce, celeriac pure with truffles

CASAS DEL BOSQUE PINOT NOIR / CHRONICLE

Tofu and white chocolate mousse

MEZZACORONA CASTEL FIRMIAN MOSCATO GIALLO / VITALITY

Wine pairing 95,-

Cocktail pairing 95,-

Samsara Experience is available daily between 18⁰⁰ and 22⁰⁰. The menu can only be ordered for the entire table.

Rohit Ghai

Tasting menu in collaboration with Chef Rohit Ghai 95,-

Tomato dhania shorba

Spicy tomato soup, coriander, cumin tulle

BOTANICAL TONIC

Beetroot chrops

Beetroot fritters with ginger, chilli and crushed peanuts

MELON COOLER

Gobi samosa

Samosa with cauliflower and turmeric

PEACH AND STORMY

Jackfruit uttapam

Indian pancake, jackfruit, red onion salad and coriander

KOMBUCHA SANGRIA

Tofu kofta

Tofu fritters with giner, chilli and coriander

TEPACHE HIGHBALL

Truffle mushroom khichidi

Rice, lentils and wild mushrooms with truffles

CHRONICLE

Kheer rice

Rice in coconut milk with cardamom, cinnamon and turmeric

VITALITY

Cocktail pairing 95,-

Only available for reservations with a 24h preorder.

SOUPS

Creamy wild soup 20,-

vegetarian 350 g/ 50 g
wild mushrooms, pecorino, cream, truffle oil, homemade bread

Spicy bamboo shoot soup 19,-

vegan 350 g
bamboo shoots, wood ear mushrooms, kombu seaweed, ramen, noodles

Almond and raisin cream soup 20,-

vegan, served cold 350 g
almonds, raisins, wine, garlic

Zucchini soup with apple and yoghurt mousse 18,-

vegetarian, served cold 350 g
apple, zucchini, yoghurt, onion

Lentil cream soup 18,-

vegan 350 g/ 20 g
lentils, carrots, red peppers, homemade bread

Mango cream soup 20,-

vegan, served cold 350 g/ 50 g
mango, pecan nuts, radish, lime, chilli, green onion, ginger, agave syrup

Miso soup with wood ear mushrooms 19,-

raw vegan, served cold 350 g
white wood ear mushroom, champignon mushroom, wakame seaweed, miso paste, sesame oil, tamari sauce, agave syrup

Starters

Zucchini fritters 24,-

vegetarian, spicy 150 g
zucchini, carrot, breadcrumbs, egg, sesame, chilli, smoked raita sauce

Avocado pure with edamame topping 26,-

vegetarian 150 g
avocado, edamame, lime leaf, onion, lemon

Cauliflower popcorn 14,-

raw vegan 150 g
cauliflower, nutritional yeast, corn oil

Kohlrabi carpaccio with spinach 21,-

raw vegan 150 g
kohlrabi, spinach, green onion, chilli, oil

Avocado tartar 25,-

vegan 150 g/ 200g
Avocado, tomato, cucumber, onion, homemade bread

Eggplant spread 22,-

vegan 150 g/ 200g
eggplant, homemade mayonnaise, onion, homemade bread

Starter trio 26,-

vegan 150 g
cashew cheese / lentil and mushroom pate/ chia caviar , bread selection

Salads

Ricotta with leafy greens 29,-

vegetarian 250g
ricotta, sour cream, dill, ramsons, lettuce, parsley, pine nuts

Sweet potato and quinoa salad 32,-

vegetarian 300 g/ 70g
sweet potato, quinoa, lettuce, cranberries, onion pumpkin seeds, vinaigrette

Avocado, tomato, goat cheese and mango salad 33,-

vegetarian 300 g/ 70g
mango, avocado, tomato, goat cheese, vinaigrette

Scottish egg salad 31,-

vegetarian 300 g
quail egg, breadcrumbs, parmesan, cucumber, cherry tomato, salad mix

Fennel with citrus and ginger 31,-

vegan 300 g
fennel, orange, grapefruit, salad mix, ginger

Halloumi and grilled vegetable salad 33,-

vegetarian 300 g/ 70g
halloumi, onion, tomato, peppers, zucchini, eggplant, vinaigrette

Pear and gorgonzola salad 32,-

vegetarian 300 g
pear, gorgonzola, pecan nuts, salad mix

Spinach, avocado and strawberry salad 31,-

vegetarian 300 g
strawberries, spinach, avocado, almonds, feta cheese, balsamic vinegar reduction

Main

Smoked beet 34,-

vegetarian 300 g
red beet, celeriac, truffle puré, butter, demiglace sauce, parsley oil

Sweet potato in poppy seed crust 34,-

vegetarian 300 g
sweetpotato, poppy seed, potato foam, onion, carrot, celeriac

Seaweed infused sweetpotato 34,-

vegetarian 300 g
sweetpotato, celeriac, wakame seaweed, butter, wasabi, soy milk

Roasted cauliflower with panko 34,-

vegetarian 300 g
cauliflower, potato, demiglace sauce, panko breadcrumbs, parmesan, Dijon mustard, coconut milk

Varzà à la Cluj 34,-

vegan 400 g
cabbage, rice, champignon mushrooms, boletus mushrooms

Boletus mushroom stew with polenta 33,-

vegetarian 200 g/ 100g/ 50 g
boletus mushrooms, polenta, demiglace sauce, cream, parsley, garlic, truffles

Beet of the sea 34,-

vegetarian 300 g
beetroot, edamame, butter, wakame seaweed, wasabi, soy milk

Red Thai coconut curry with rice 32,-

vegan, spicy 300 g/ 150 g
rice, potato, cauliflower, peas, carrot, coconut milk, tomato sauce, chilli, ginger, bay leaves, onion, paprika

Double cheesy burger 32,-

vegetarian 200 g/ 140 g
burger bun, halloumi and cheddar patty, cocktail sauce, salad, sweet potato

Eggplant parmigiana with mozzarella 34,-

vegetarian 350 g
eggplant, mozzarella, parmesan, tomato sauce, bread

Mushroom and spinach lasagna 34,-

vegetarian 400 g
pasta, champignon mushrooms, spinach, mozzarella, tomato sauce, béchamel sauce

Vegan burger 31,-

vegan 300 g/ 50 g
burger bun, mushroom patty, cocktail sauce, salad, sweet potato

Kohlrabi roast 34,-

vegetarian 300 g
kohlrabi, cauliflower, butter, pomegranate, sage, lemon

Four cheese potatoes with mushroom tempura 32,-

vegetarian 250 g/ 150 g
potato, gorgonzola, mozzarella, parmesan, taleggio, salad, oyster mushroom tempura

Noodles

Spicy bamboo noodles 31,-

vegan, spicy 400 g
ramen noodles, wood ear mushrooms, bamboo shoots, homemade soy sauce

Shiitake noodles 31,-

vegan 400 g
ramen noodles, shiitake mushrooms, zucchini, homemade soy sauce

Tamarind and coconut noodles 31,-

vegetarian 400 g
ramen noodles, tamarind, zucchini, celeriac, coconut milk, tamarind, soy sauce, garlic, coriander, honey, chilli pepper

Pasta

Zucchini noodles with avocado sauce 30,-

raw vegan, served cold 400 g
zucchini, avocado, cherry tomato, cashew cream, nutritional yeast

Whole wheat penne with tofu, artichoke and cashew cream 32,-

vegan 400 g
whole wheat penne, tofu, artichoke, dried tomato, cashew cream

Linguine veggie Bolognese 33,-

vegan 400 g
linguine, champignon mushrooms, shiitake mushrooms, tomato sauce, parmesan at choice

Four cheese campanelle 34,-

vegetarian 400 g
campanelle, gorgonzola, mozzarella, parmesan, Taleggio

Linguine Puttanesca 31,-

vegan 400 g
linguine, jackfruit, tomato sauce, capers, parsley, seaweed, chilli pepper

Boletus and cream pappardelle 35,-

vegetarian 400 g
pappardelle, boletus mushrooms, doublecream, parmesan, parsley, onion, garlic

Gnocchi with chanterelle mushroom sauce 34,-

vegan 400 g
gnocchi, chanterelle mushrooms, cashew cream, parsley, onion, garlic

Broccoli and pesto campanelle 34,-

vegetarian 400 g
campanelle, broccoli, parmesan, homemade pesto, cream

Sushi

Maki raw 26,-

raw vegan 125 g/ 25 g
nori, cauliflower and carrot rice, avocado, cucumber, cashews, tamari, soy sauce, wasabi, homemade pickled ginger, bell pepper

California platter 29,-

vegetarian 250 g
nori, white rice, avocado, tomato, goat cheese, chilli kashmiri, sesame seeds, soy sauce, wasabi, homemade pickled ginger

Mushroom platter 29,-

vegetarian 250 g
nori, white rice, shiitake mushrooms, enoki mushrooms, egg, daikon, silken tofu, tomato, avocado, soy sauce, wasabi, homemade pickled ginger

Sea platter 29,-

vegetarian 250 g
nori, white rice, avocado, kombu seaweed, wakame seaweed, chia seeds, sesame seeds, carrot, chilli, dijon mustard, soy sauce, wasabi, homemade pickled ginger

Desserts

Chocolate and coconut mousse 23,-

vegan 120 g
dark chocolate, coconut, almonds, dates, orange

Brownies with vanilla ice cream and caramel sauce 21,-

vegetarian 100 g
dark chocolate, brown sugar, hazelnuts, cranberries, walnuts, egg, butter, vanilla icecream

Raw cake trio 23,-

raw vegan 120 g
pecan nuts, almonds, cashews, coconut, cacao, dates, passion fruit, mango, lemon, berries

Tofu and white chocolate mousse 23,-

vegetarian 120 g
silken tofu, white chocolate, almonds, raspberries, basil, balsamic vinegar

Chocolate bar with peanut butter 21,-

vegan 120 g
almond crumble, cashew, agave syrup, peanut butter, peanuts, chocolate, coconut oil

Cheesecake with goat cheese 20,-

vegetarian 120 g
goat cheese, doublecream, butter, almonds, dates, mint, rosemary

Crema al limone with mango 21,-

vegan 200 g
almonds, cashews, coconut oil, mango, lemon, agave syrup

Lime and yuzu icecream, italian merengue and coconut crumble 23,-

vegetarian 120 g
lime, cream, milk, egg, yuzu, orange, pistachio

Yuzu icecream 19,-

raw vegan 120 g
yuzu, coconut milk, banana

SAMSARA

F O O D H O U S E