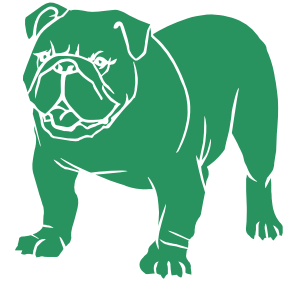


**WEEKLY MENU**  
& wine pairings  
March 24<sup>th</sup> -30<sup>th</sup>

The  
**LONDON  
STREET  
BISTRO**



**TO START**

*Asparagus & Parmesan Souffle with egg yolk & crispy prosciutto (soufflé de sparanghel cu galbenusde ou) 30 Ron*

*Minestrone de Primavara with "urzici" (nettles), "stevie" and "untisor" (watercress) and basil oil served with OMG bread 20 Ron*

**Suggested wine pairing :** Blanc de Blancs Brut metodo classico Edoardo Miroglio 30/120 Ron

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**IN BETWEEN**

*Lemon and basil sorbet (Sorbet de lamaie cu busuioc) 15 Ron*

**MAIN COURSE**

*Smoked Trout, Farro, Fennel & Orange salad (salata de pastrav afumat cu arpacas, fenicul si portocale) 45 Ron*

*"Tagliata" with sour cherries served on rucola and watercress (« Tagliata » de vita cu visine murate servita cu rucola si untiso)r 55 Ron*

*Ricotta Gnocchi with lemon, peas, prosciutto and mint (V) ( Gnocchi de Urda cu sos de mazare, menta, lamaie si smantana) 40 Ron*

**Suggested wine pairings :** Colle Secco Pecorino, 2012 20/80 Ron or Malgra Poggio Basco Gavi 2010 25/100 Ron

*Unico Montepulciano D'Abruzzo 2011 25/100 Ron or Tenuta Carretta Barbera D'Alba 2010 25/100 Ron*

**DESSERT**

*Orange & Amaretto Tiramisu 20 Ron*

**Suggested wine pairing :** Amaretto di Soronno

**Full four course tasting menu with four glasses of wine 150 Ron pp**

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**V-Vegetarian VG-Vegan ("POST") FF-Fat Free LF-Lactose Free GF-Gluten free**

LUNCH • DINNER • FOOD TO GO

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Toate preturile contin TVA