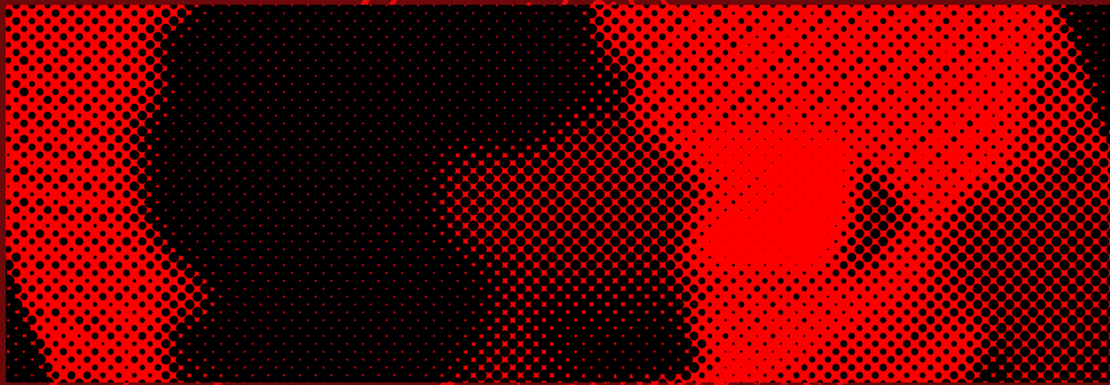


FALL MENU

A collection of little obsessions.  
Some live on the plate, some in



an

detail, and moment  
keeping.

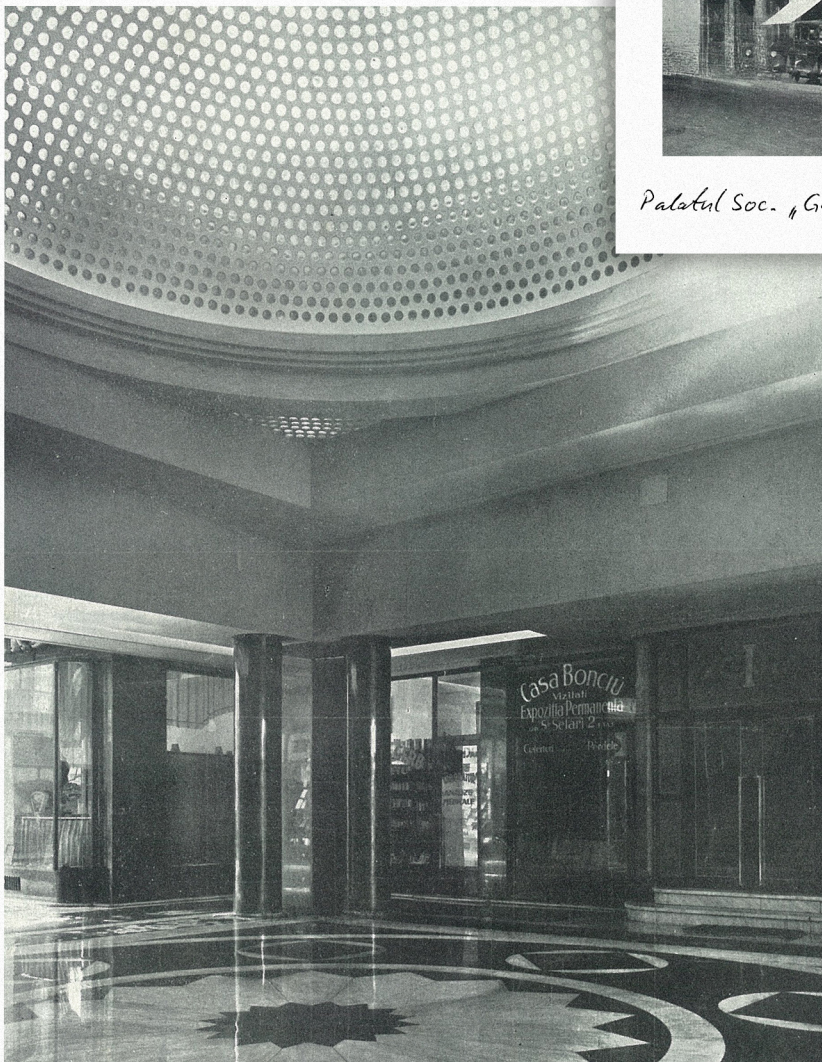
Welcome to The Lobby.

The Lobby is located in a space declared a historical monument, dating from the early 1900s, at a time when Bucharest was known as "Little Paris".

In a synergy between tradition and modernity, the industrial design with Art Deco accents revives the elegance of bygone times, in a contemporary setting.



Palatul Soc. „Gemeala” , anul 1937 Architect Gh. Negoescu



Palatul „Gemeala” , anul 1937

Architect Gh. Negoescu

Here, French influences meet flavors from around the world, offering you a special culinary experience, in a place where history and modernity harmonize in balance.

# appetizers

French onion soup (until 5:00 PM)	🍷🍴🍴 (400g)	53
<i>onion, cellery, chicken stock, emmentaler, brioche bread</i>		
Burrata	🍷🍴 (180g)	65
<i>burrata, almonds, basil, romesco sauce</i>		
Tuna tartare with passion fruit, avocado and yuzu	🍷🍴🍴 (150g)	89
<i>yellowfin tuna, mango, passion fruit, green oil, yuzu, sesame oil, green onion, avocado, parsley</i>		
Black Tiger Shrimp in Butter and Lemon Sauce / n'duja Sauce 🍷	🍷🍴🍴🍴 (180g)	79
<i>black tiger shrimp, cherry tomatoes, parsley, garlic, French butter and wine /n'duja, focaccia</i>		
Sardines in olive oil	🍷🍴 (120g)	58
<i>sardines, salad with mustard dressing</i>		
Goat cheese and mango salad	🍴 (220g)	62
<i>baby gem salad, mango, goat cheese, pomegranate</i>		
Beef tartare	🍷🍴🍴🍴 (180g)	89
<i>Uruguayan beef tenderloin, egg, tabasco, shallots, capers, dijon mustard, worchester sauce</i>		
Vitello tonnato	🍷🍴🍴🍴 (150g)	77
<i>Argentine veal leg, tuna sauce, capers, anchovies</i>		
Homemade foie gras terrine with orange and mango jam	🍷🍴🍴 (180g)	95
<i>duck foie gras, cognac, amaretto, Japanese bread with milk</i>		
Caesar salad with chicken coquelet and 24-month-aged parmesan	🍷🍴🍴🍴🍴 (320g)	75
<i>chicken coquelet, romaine lettuce, caesar dressing, parmesan</i>		
Eggplant with tahini and pomegranate	🍷🍴 (450g)	68
<i>grilled eggplant, pomegranate, tahini and honey sauce, almonds</i>		
Marrow with chimichurri and candied garlic	🍷🍴 (500g)	75
<i>chopped bones, chimichurri, wholemeal bread, butter, parsley</i>		
King crab in Japanese bread with milk	🍷🍴🍴 (130g)	147
<i>Japanese bread with milk, king crab tentacles, mayonnaise, green onion</i>		
Saint Jacques	🍷🍴🍴 (120g)	117
<i>Saint Jacques, shallot, butter, lemon, garlic, liquid cream, white wine, Guanciale, Emmentaler</i>		

# *pasta*

Raviolo carbonara / spicy carbonara	🌾🍝(200g) 88 🌾🍝🍷🍴
<i>raviolo filled with Philadelphia and guanciale, parmesan and pecorino sauce, guanciale, n'duja</i>	
Paccheri with burrata	🌾🍝🍷(350g) 77
<i>paccheri, burrata, tomato sauce, liquid cream, romesco sauce, basil</i>	
Pappardelle with ragú	🍷🍝🍴(230g) 77
<i>prosciutto crudo, beef neck, pork shoulder, guanciale</i>	
Rigatoni with truffles	🌾🍝(400g) 90
<i>rigatoni, truffles, truffle salsa, sour cream, Pecorino, Parmesan, black pepper, truffle oil</i>	
Rigatoni with caviar	🌾🍝🍷(400g) 155
<i>rigatoni, Siberian sturgeon caviar, butter, liquid cream, wine</i>	

## main dish

- Le burger 🍷🍴🥗🍞 (380g) 78  
*Australian beef, duck leg, pickles, mayonnaise, cheddar, homemade red onion jam, potato bun baked daily*
- Smash burger 🍷🍴🥗🍞 (380g) 83  
*Australian beef, duck leg, truffles, dijon mustard, Gouda cheese, red wine reduction, potato bun baked daily*
- Whole chicken coquelet with Dijon mustard sauce and Robuchon-style mashed potatoes (700g) 121  
🍷🍴  
*chicken coquelet, provence herbs, dijon mustard, butter, agria potatoes*
- Bouillabaisse with rouille sauce 🍷🍴🥗🍞 (350g) 92  
*fish soup, tomato sauce, perch, black tiger shrimp, mussels, saffron*
- Seabass Acquapazza 🍷🍴🥗 (300g) 89  
*seabass, tomato sauce, wine, olives, parsley*
- Octopus with grilled eggplant puree and baked pepper salad 🍷🍴 (300g) 136  
*octopus, grilled eggplant puree, baked pepper salad, roasted almonds*
- Tuna al sole 🍷🍴🥗 (400g) 105  
*yellowfin tuna, tomato sauce, onion, garlic, white wine, capers, sun-dried tomatoes, agria potatoes*
- Beef Wellington with demi-glace sauce (preparation time 45 minutes) 🍷🍴🥗(350g) 229  
*Uruguayan beef tenderloin, spinach, mushrooms, prosciutto crudo, puff pastry*
- Duck leg with sweet potato puree and cherries 🍷🍴 (480g) 95  
*duck leg, sweet potatoes, oranges, lemon, thyme, pepper, bay leaves, cherry demi-glace*
- Orzo with truffles and beef cheek 🍷🍴🥗(400g) 115  
*orzo, butter, shallot, garlic, white wine, truffle salsa, truffle oil, parmesan, beef cheek, chicken stock*
- Beef Bourguignon 🍷🍴 (400g) 105  
*Uruguayan beef cheeks, wine, vegetables, Robuchon-style puree, butter, cipoline*

## grill

Grilled Iberian pork with chimichurri sauce	(350g) 135
<i>secreto iberico pork (300g), Maldon salt, black pepper</i>	
Sirloin	🍴(420g) 209
<i>USDA prime Creekstone beef sirloin (320g), herb-flavored butter, corn, Maldon salt</i>	
Beef Tenderloin with demi-glace / green pepper sauce	🍴🍴(370g) 164
<i>Uruguayan beef tenderloin (220g), demi-glace and carrot chips / green pepper sauce</i>	
Tomahawk creekstone	🍴(aprox. 1.2kg) 52 / 100g
<i>Tomahawk creekstone, garlic, butter, aromatic herbs</i>	
Steak au poivre	🍴🍴🍴🍴(500g) 255
<i>USDA prime creekstone beef sirloin (320g), Agria potatoes, green pepper sauce</i>	
Seabass	🍴(130g) 75
<i>seabass (130g), Maldon salt, black pepper</i>	

## extra

Chimichurri	12
Parmigiano Reggiano	10
Pecorino Romano	10
Heinz mayonnaise	10
Heinz Ketchup	10

## garnituri

Fried potatoes	🍷 (180g)	39
Agria potatoes		
Robuchon-style mashed potatoes	🍷 (200g)	35
Agria potatoes, butter		
Robuchon-style mashed potatoes with truffles	🍷 (200g)	39
Agria potatoes, butter, truffles		
Sweet potato puree	🍷 (200g)	35
sweet potato, oil		
Vegetables Bouquet	🍷 (250g)	45
broccolini, zucchini, corn, butter, garlic, parsley		
Polenta with emmentaler	🍷 (150g)	35
cornmeal, butter, emmentaler		
Baby gem salad	🍷 (150g)	39
mustard dressing		
Baked pepper salad	(150g)	35
charcoal-roasted peppers, vinegar, oil, garlic, balsamic vinegar cream		
Bread basket	🍷 (150g)	14
artisan bread mix		

# desert

*all desserts are prepared in our kitchen*

Crêpes Suzette	🍰🍰(200g)	51
<i>orange juice, sugar, butter, liqueur, eggs, flour, milk</i>		
Winter on the French Riviera	🍰🍰(230g)	46
<i>Chantilly cream, Philadelphia, Madagascar vanilla paste, wine-poached pear</i>		
Profiteroles with pistachios and chocolate cream	🍩🍰(230g)	49
<i>choux with craquelin, pistachio cream, chocolate sauce</i>		

## specialty coffee

	blend	rarity
Espresso	18	22
Double	20	24
Long black	20	24
Cortado	18	22
Cappuccino	24	28
Flat white	24	28
Latte	26	30
Iced latte	26	30
Oat milk	5	

## rare coffee

*double espresso*

Jamaica Blue Mountain	70
Panama Geisha	70
Yemen Wadi al Mahjr	70
Hawaii Kona	70

## water

Acqua Panna 250 ml / 750 ml	15/27
San Pellegrino 250 ml / 750 ml	15/27

## soft drinks

Coca Cola/Coca Cola zero	250ml	18
Fanta	250ml	18
Sprite	250ml	18
Fuze tea	250ml	18
Franklin & Sons Tonic	200ml	18
Lemonade still/sparkling water	275ml	25
Mint lemonade	275ml	27
Peach and raspberry lemonade	275ml	29
Fresh orange juice	200ml	27
Fresh grapefruit juice	200ml	27
Selection of teas from Dammann		27

## Beer

Nenea Iancu	500ml	28
Paulaner	500ml	30
Paulaner weissbier	500ml	30
Estrella Galicia Especial draft	330ml	26
Nenea Iancu without alcohol	330ml	24
Paulaner without alcohol	500ml	26

## wines by the glass 125ML sparkling

Taittinger Brut Réserve - Chardonnay, Pinot Noir, Pinot Meunier	76
Taittinger	
Val d'Oca Extra Dry - Glera	36
Val d'Oca	

## white

Eden Wine Bouquet - Pinot Gris / Tămăioasă Românească	36
Moșia Galicea Mare	
Tiefenbrunner Pinot Grigio Merus - Pinot Grigio	41
Tiefenbrunner	
Rapaura Springs Bull Paddock Vineyard - Sauvignon Blanc	47
Rapaura Springs	
Jean Collet & Fils Chablis - Chardonnay	58
Jean Collet & Fils	

## rose

Chateau Minuty M De Minuty - Grenache, Cinsault, Syrah	50
Chateau Minuty	

## red

Eden Wine - Fetească Neagră	39
Moșia Galicea Mare	
Torcicoda Salento Primitivo - Primitivo	49
Tormaresca	
Elégance - Cabernet Sauvignon/Merlot	78
Moșia Galicea Mare	
Alamos Malbec - Malbec	39
Alamos Catena	

## desert

Vietti Moscato d'Asti - Moscato d'Asti	44
Vietti	

## cocktails

Negroni	90ml	49
gin, vermouth, campari		
Pornstar Martini	140ml	49
vodka, passoa, passion fruit puree, vanilla syrup, prosecco		
Amaretto Sour	110ml	49
disaronno, lemon juice, elderberry syrup		
Gin-Gin	100ml	49
gin, blackberry cream, lemon juice, tonic water		
Espresso Martini	100ml	49
vodka, kahlua, espresso		
Old Fashioned	80ml	49
bourbon, sugar syrup, angostura		
Spicy Margarita	100ml	49
tequila, triple sec, lemon juice, sugar syrup		
Paloma	100ml	49
tequila, grapefruit juice, lemon juice, tonic water		
Whiskey Sour	120ml	49
bourbon, lemon juice, sugar syrup		
Martini Dry / Dirty	90ml	49
gin, vermouth, olive water		

## signature cocktails

Peacher	120ml	53
Hennessy VS, passoa, peach puree, lemon juice		
Coffee Toffee	135ml	53
dark rum, spiced rum, lemon juice, orange juice, ginger syrup, hazelnut bitters		
Rhum Tea	300ml	53
Don Papa Baroko, berry tea, Thymus Berry bitters, maraschino jam, lemon juice, cinnamon		
Apple Cider Toddy	200ml	53
Ruby Black, honey, cloves, cinnamon, anise, apple juice		

## non alcoholic

Négligé	100ml	45
alcohol-free gin, mint, cucumber, lime cordial, salt		
Crimson Winter	130ml	45
pomegranate juice, orange juice, cranberries, cinnamon, ginger syrup, sparkling water		

## spritzers 150ML

Aperol Spritz	49
aperol, prosecco, sparkling water, orange	
Hugo Spritz	49
elderflower liqueur, prosecco, sparkling water, mint, lime	
Citron	49
limoncello, prosecco, sparkling water, lemon	
Myrtille	49
blackberry liqueur, prosecco, sparkling water, lemon, blueberries	

## gin tonic 250ML

*served with Franklin & Sons  
tonic water*

Tanqueray London Dry Gin	47
Tanqueray Royale	47
Tanqueray Flor de Sevilla	47
Copeland Jones Navy Gin	47
Boe Superior	47
Ukiyo Japanese Blossom	47
Monkey 47	47
Wolfpack Moonlight	47
Wolfpack No 4	47
Tanqueray 0% alcohol	43

## *spirits* 40ML

### *vodka*

Smirnoff Black	26
Belvedere	42
Beluga	44

### *whiskey*

#### *blend*

Johnnie Walker 12	37
Johnnie Walker Blue Label	136
Johnnie Walker Black Ruby	36
Bulleit	39

#### *single malt*

Ardbeg 10	37
Glenmorangie 12	37
Glenmorangie 18	78
Lagavulin 16	65

### *rum*

Zacapa 23	49
Don Papa	39

### *tequila*

Jose Cuervo Especial Silver	29
Don Julio Blanco	42
Don Julio Reposado	47
Don Julio 1942	125

### *brandy*

Hennessy Cognac VS	36
Hennessy Cognac VSOP	56















### *digestive*

Jägermeister	25
Fernet Branca	29
Fernet Branca Menta	29
Unicum	27
Disaronno	29

### *liqueur*

Southern Comfort	32
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# explanatory note

- |   |  |
|---|--|
|  Soy         |  Sulfur dioxide and sulphites |
|  Crustaceans |  Mustard                      |
|  Spicy       |  Eggs                         |
|  Molluscs    |  Dairy                        |
|  Gluten      |  Celery                       |
|  Fish        |  Nuts                         |
|  Peanuts     |  Sesame                       |

The preparation time of each dish can vary  
between 25 and 45 minutes.

Wine menu



Nutritional values





A collection of little obsessions.  
Some live on the plate, some in the glass,  
and some in the way we serve them. We chase flavour, detail, and  
moments worth keeping.

Welcome to The Lobby.