

Dear guest,

You find yourself in a space where balance and elegance reign, where light, nature, and architecture meet harmoniously, creating a warm and welcoming atmosphere. "Veranda dintre Vii" is a place with a unique identity, inviting you to discovery and moments of serenity, in harmony with nature.

Veranda dintre Vii
(The Veranda between the Vineyards)

The menu at "Veranda dintre Vii" offers a balanced selection of dishes inspired by Mediterranean gastronomy and world cuisines, developed around seasonal ingredients, contemporary techniques and the pleasure of discovering authentic flavors.

Under the signature of chef Nico Lontras, each dish reflects respect for the ingredient, attention to detail and the joy of creating memorable gastronomic experiences.

Welcome!

STARTERS

DEALU MARE TRUFFLE BUTTER / 50 g / 20 Ron



A fine butter, flavored with Dealu Mare truffles, that brings depth and elegance to dishes. A simple expression of intense flavor with refined notes, created to enhance the flavors of Veranda cuisine.

OCTOPUS CEVICHE / 160 g / 102 Ron



The irresistible expression of the sea: tender octopus with fresh flavors of lime and coriander, enhanced with red onion and delicate citrus notes. A lightly spiced, vibrant, fresh, and elegant dish.

YELLOWFIN TUNA TARTARE WITH MANGO SAUCE / 120 g / 98 Ron



Fresh yellowfin tuna, balanced by mango and yuzu, with a subtle hint of chili. Crispy rice chips add a delicate texture for a natural and elegant combination.

ARGENTINE PRAWN CARPACCIO / 120 g / 108 Ron



Thin slices of Argentinian prawns, enhanced by the freshness of candied cherry tomatoes, capers, and Kalamata olives, all dressed with a tangy lemon and olive oil vinaigrette. An expression of Mediterranean flavors with marine notes.

HUMMUS WITH TOMATO SALSA SAUCE / 230 g / 52 Ron



An exciting reinterpretation of classic hummus, bursting with flavor. The tangy taste of lemon is perfectly complemented by ripe tomatoes and toasted pine nuts, served alongside French baguette and pita bread.

HUMMUS WITH BEEF FILLET AND POMEGRANATE / 230 g / 89 Ron



A perfect journey to the heart of oriental flavors, where delicate hummus enhances the tenderness of finely chopped beef fillet and is balanced by the sweet and sour flavor of pomegranate and the crispness of pita bread.

VEGETARIAN ANTIPASTO / 320 g / 104 Ron



A refined Mediterranean assortment: creamy pecorino sauce, roasted pepper salad, olive tapenade, artichokes and candied cherry tomatoes, accompanied by a generous assortment of aromatic olives.

FETA IN FILLO PASTRY / 160 g / 72 Ron



An elegant contrast of feta cheese encased in a crispy flaky pastry crust, complemented by a delicate honey sauce, a fresh strawberry and mint salsa, and subtle hints of sesame.

SCALLOPS WITH SAFFRON AND SALMON CAVIAR / 180 g / 156 Ron



Delicately seared scallops served on a bed of sautéed spinach and enhanced by a smooth saffron and salmon caviar sauce. A refined dish, full of subtlety and seafood elegance.

BEEF CARPACCIO WITH TRUFFLES / 180 g / 120 Ron



Thin beef carpaccio, garnished with truffles, aged Parmesan, capers, and pecans, all finished with a delicate Dijon mustard vinaigrette. A refined dish with intense flavors.



Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof.



Soybeans and products thereof.



Sesame seeds and products thereof.



Crustaceans and products thereof.



Milk and products thereof (including lactose).



Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂.



Eggs and products thereof.



Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof.



Lupin and products thereof.



Fish and products thereof.



Celery and products thereof.



Molluscs and products thereof.



Peanuts and products thereof.



Mustard and products thereof.



Preparation included in HALF BOARD and FULL BOARD accommodation packages.

ARGENTINE PRAWNS IN A ROSÉ SAUCE / 180 g / 89 Ron

Juicy Argentine prawns prepared in a delicate rosé sauce, enriched with cherry tomatoes, cream, and the aroma of fresh basil. A vibrant combination with hints of herb oils and tapioca chips, where the flavour of the sea meets the freshness of the garden.

CRAB CLAWS IN A BUTTER SAUCE / 200 g / 138 Ron

An intense and elegant dish, where crab claws cooked in a butter sauce flavoured with garlic and chili peppers meet the freshness of cherry tomatoes and subtle Mediterranean notes.

FRIED CALAMARI WITH YUZU SAUCE / 180 g / 78 Ron

A vibrant dish where crispy baby calamari meet the citrusy freshness of Yuzu sauce and the slightly spicy notes of Sriracha, in a fresh and balanced combination.

FOIE GRAS TERRINE / 160 g / 108 Ron

Premium foie gras, served in a terrine, accompanied by a fresh mango salsa and crispy panko breadcrumbs. A refined blend of classic and exotic flavours.

TUNA TATAKI / 180 g / 98 Ron

Delicately seared tuna tataki, served with wakame seaweed, Ponzu sauce, and Sriracha mayonnaise. An Asian-inspired dish where freshness and umami flavours harmonize perfectly.

AVOCADO CREAM WITH SMOKED SALMON / 180 g / 92 Ron

A smooth avocado cream with feta cheese, smoked salmon, and fresh tomato salsa. A fresh and balanced dish with velvety textures and Mediterranean accents.

BURRATA WITH BASIL AND TOMATO SNOW / 200 g / 72 Ron

Creamy burrata served with an intense basil pesto and a light tomato snow. An elegant interpretation of Italian freshness, based on delicate textures and pure flavours.

SALADS

BEEF FILLET SALAD / 200 g / 110 Ron

A fresh mix: beef fillet served on a bed of salad with roasted peppers, cherry tomatoes, and Parmesan shavings. The honey-lemon mustard vinaigrette provides a perfect balance of sweet and tangy, harmoniously complementing this fresh and flavourful dish.

VERANDA SALAD WITH FETA / 300 g / 72 Ron

An explosion of freshness and colour: bell peppers, cherry tomatoes, cucumbers, olives, edamame, radishes, feta cheese, red onion, pesto, and a lemon and olive oil vinaigrette.

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CHICKEN CAESAR SALAD / 200 g / 68 Ron

Classic, yet surprising with a unique flavour combination: romaine lettuce with chicken breast, marinated anchovy fillets, Prosciutto Crudo crisps, and the original anchovy sauce, served with a French baguette.

VEGAN SUMMER SALAD / 200 g / 72 Ron

A fresh and vibrant combination of avocado, grilled corn, cherry tomatoes, and red onion, enhanced with fresh cilantro and a delicate mustard and maple syrup vinaigrette.

GOAT CHEESE AND ROASTED BEETROOT SALAD / 200 g / 72 Ron

A delicate goat cheese, roasted beetroot, and tangy pomegranate notes are enhanced by a smooth beetroot ice cream, pecans, and balsamic caviar. An elegant dish, full of contrasts and refined textures.

TOMATO SALAD WITH PECORINO CREAM / 200 g / 92 Ron

A fragrant and balanced Mediterranean delight: seasonal tomatoes, enhanced by a velvety pecorino cream, crunchy pine nuts, and aromatic croutons, all drizzled with a delicate balsamic vinaigrette.

SOUPS AND VELOUTÉS

FISH AND SEAFOOD SOUP / 350 g / 68 Ron

We offer you the chance to stroll freely along the shores of the Mediterranean, savouring a flavourful soup made with fish and seafood from all corners of the sea.

CREAMY PARMESAN SOUP / 250 g / 58 Ron

Prepared with authentic flavours, this smooth cream reveals the full richness of a 24-month aged Parmesan, to the delight of fine cheese lovers. Crispy croutons perfectly complement its texture and deep flavour.

MANGO GAZPACHO WITH SMOKED SALMON / 320 g / 64 Ron

A chilled soup with exotic flavours, where the delicate sweetness of mango meets the freshness of cucumber and the subtle flavour of smoked salmon. A vibrant dish, ideal for summer days.

CHICKEN MINISTRONE / 350 g / 52 Ron

A rustic Italian soup, rich in fresh vegetables, orzo pasta, and delicately flavoured with Mediterranean herbs, enhanced with tender pieces of chicken. A balanced, comforting, and flavourful dish.



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PASTA AND RISOTTO

SPRING RISOTTO WITH SHRIMP / 420 g / 122 Ron

A fresh and flavourful risotto, enhanced with succulent shrimp and a delicate tomato sauce. Its Mediterranean flavours and creamy texture make it an elegant expression of summer.

RISOTTO WITH WILD MUSHROOMS AND TRUFFLES / 420 g / 122 Ron

A creamy risotto, prepared in the Italian style, with Romanian mushrooms, porcini mushrooms, and truffles from Dealu Mare. A dish that showcases local ingredients, thanks to its rich and harmonious flavours.

SEAFOOD PACCHERI / 350 g / 122 Ron

A journey to the Mediterranean coast: shrimp, mussels, squid, and octopus, coated in a tomato sauce with aromatic herbs and arranged between generous, al dente paccheri pasta.

TAGLIATELLE WITH BEEF FILLET AND TRUFFLES / 400 g / 156 Ron

Tagliatelle with crème fraîche and Parmesan cheese, accompanied by thin slices of beef fillet, infused with the aroma of Dealu Mare truffles, create a perfect dish.

FISH AND SEAFOOD

BLACK COD FILLET WITH PUTTANESCA SAUCE / 400 g / 198 Ron

Delicate and juicy black cod fillets, served with a Puttanesca sauce of tomatoes, capers, and olives, Agata potatoes, and a pesto gremolata. An intense dish with authentic Mediterranean influences and the freshness of citrus.

TUNA FILLET WITH PAK CHOI / 400 g / 142 Ron

A delicately cooked tuna fillet, served with pak choi, Ponzu soy sauce, pickled ginger, and vegetable rice. A refined expression of Asian cuisine, where freshness and umami flavours harmonize perfectly.

DOVER SOLE WITH CAPER AND SALMON CAVIAR SAUCE / 400 g / 248 Ron

A fine and delicate Dover sole, enhanced by a caper and white wine sauce, salmon caviar, cherry tomatoes, and fresh parsley, served with Agata potatoes. A refined dish that celebrates the simplicity and elegance of authentic flavours.

SEA BASS FILLET WITH MUSSELS AND PROSECCO SAUCE / 300 g / 178 Ron

Sea bass cooked "à la plancha", accompanied by delicate mussels and brocolini, all topped with a prosecco sauce with butter and lemon. Lemon caviar and herb oil complete this refined and refreshing dish.

PAN-FRIED BLACK TIGER PRAWNS / 300g / 189 Ron

Pan-fried black tiger prawns served with a fresh tomato salsa, lemon vinaigrette, and herb oil. A fresh and flavourful dish that highlights the natural taste of seafood.



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OCTOPUS IN BUTTER AND WHITE WINE SAUCE / 400 g / 178 Ron



Tender octopus cooked in a butter and white wine sauce with cherry tomatoes and garlic. Broccoli adds freshness, and Agata potatoes with parsley and garlic complement the dish with their delicate texture and natural ability to absorb the sauce's flavours.

SEAFOOD PLATTER (minimum 2 people) / 800 g / 468 Ron



A refined selection of seafood, prepared using various culinary techniques, embodying the essence of the Mediterranean: tender octopus, prawns, scallops, squid, green-lipped mussels, and tempura anchovies. Accompanied by an aromatic herb salsa and a fresh Yuzu sauce with a touch of Sriracha, this platter becomes a true seafood feast, perfect for sharing.

SEA BASS APPROX. 1 kg / 100 g / 38 Ron



Sea bass cooked Mediterranean-style, "à la plancha," with olive oil and fresh lemon.

MEAT DISHES

BEEF FILLET MEDALLION WITH FOIE GRAS / 400 g / 242 Ron



The tender and juicy beef fillet is enhanced by the rich and smooth foie gras, while the creamy potato adds a delicate texture. The mushroom sauce, enriched with truffles, completes this culinary ensemble with an explosion of sophisticated flavours.

AGED PORK CHOP WITH GREEN PEPPERCORN SAUCE / 380 g / 178 Ron



A delicately aged pork chop, preserving its tenderness, served with a light green peppercorn sauce, new carrots, and creamy mashed potatoes. A balanced dish with elegant and comforting notes.

FREE-RANGE ROOSTER IN WHITE SAUCE / 360 g / 148 Ron



Slow-cooked free-range rooster served in a delicate white sauce, accompanied by new carrots, spring onions, mushrooms, and smooth mashed potatoes. An elegant and comforting dish with velvety textures and subtle flavours.

LAMB CHOPS AND MASHED POTATOES / 350 g / 212 Ron



Tender grilled lamb chops served with smooth mashed potatoes and broccoli. Pesto rosso adds warm, aromatic notes to this flavourful dish.

DUCK BREAST WITH HOISIN SAUCE / 350 g / 148 Ron



Tender duck breast, delicately glazed with hoisin sauce, ginger, and soy sauce, served with pak choi and vegetable fried rice. A dish with Asian influences, where sweet, savoury, and fresh flavours harmonize beautifully.

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BLACK ANGUS RIBEYE STEAK WITH SAUTÉED ASPARAGUS / 400 g / 298 Ron

Aged Black Angus ribeye steak, cooked to perfection and served with sautéed asparagus and a fresh cherry tomato salsa. An intense and refined dish, dedicated to true meat lovers.

WAGYU BEEF NECK SKEWERS / 350 g / 212 Ron

Wagyu beef neck skewers, grilled for extra flavour, served with a roasted vegetable sauce and a fresh eggplant salad with garlic. A dish with character, where intense taste meets authentic Romanian flavors.

WAGYU BEEF WITH SAUTÉED BROCCOLINI / 260 g / 480 Ron

An exclusive dish featuring the most tender, A5-grade marbling of Wagyu beef, cooked to perfection. Served with sautéed broccolini and confit cherry tomatoes, for a harmonious blend of refined flavours and textures.

AUSTRALIAN BLACK ANGUS TOMAHAWK / 100 g / 72 Ron

Aged for 30 days and cooked in a charcoal oven, this Black Angus tomahawk steak is the ultimate delight for grilling enthusiasts.

GRILLED BLACK ANGUS T-BONE / 100 g / 72 Ron

A matured, grilled Black Angus T-bone steak, an iconic cut that combines two distinct textures: tender tenderloin and juicy sirloin.

SIDE DISHES

TRUFFLE FRIES / 150 g / 68 Ron

AGATA POTATOES WITH GARLIC AND PARSLEY / 200 g / 28 Ron

MASHED POTATOES / 160 g / 28 Ron

VEGETABLE FRIED RICE / 160 g / 28 Ron

SAUTÉED BROCCOLINI / 80 g / 48 Ron

SAUTÉED ASPARAGUS / 80 g / 48 Ron

SIDE SALADS

ROMAINE LETTUCE WITH CHERRY TOMATOES AND PARMESAN / 70 g / 32 Ron

BABY SPINACH SALAD WITH PARMESAN / 70 g / 30 Ron

CHERRY TOMATO SALAD WITH FETA / 150 g / 34 Ron

ARUGULA SALAD WITH PARMESAN / 70 g / 30 Ron



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DESSERTS

OBLIVION WITH MANGO SORBET AND CUSTARD / 150 g / 56 Ron

Oblivion combines a smooth, gluten-free chocolate mousse with crème anglaise and a vibrant mango sorbet. A perfect balance of rich chocolate and fruity freshness.

PISTACHIO TIRAMISU / 160 g / 65 Ron

A journey to the heart of flavours: mascarpone tiramisu, pistachio cream, and sponge cake infused with coffee syrup and almond liqueur. The coffee is revealed in surprising textures—cream, syrup, and jelly—that harmoniously complement this classic dessert.

MEDOVIK WITH LAVENDER ICE CREAM / 150 g / 65 Ron

Delicate layers of honey cake with smooth cream, in an elegant reinterpretation of the famous Medovik dessert, accompanied by our artisanal lavender ice cream, caramel sauce, and crunchy pecans. A refined contrast between velvety sweetness and subtle floral notes.

BAKED ALASKA WITH VANILLA ICE CREAM / 150 g / 68 Ron

A spectacular dessert: thin vanilla ice cream encased in delicate caramelized meringue, enhanced by a strawberry coulis and a fresh strawberry and mint salsa. The contrast of textures and the balance of flavours make every bite an unforgettable moment.

LAVENDER ICE CREAM / 75 g / 28 Ron

Our signature ice cream! A feast for the senses, our artisanal ice cream reveals a subtle dance of lavender aromas that will transport you to a world of elegance and refinement.

TRUFFLE AND CREAM CHEESE ICE CREAM / 75 g / 28 Ron

Already curious and eager to try something new? Don't miss this spectacle of irresistible sensations brought by Dealu Mare truffles.

ICE CREAM ASSORTED / 150 g / 52 Ron

A wide selection of flavours, for a moment of pure pleasure for lovers of delicate desserts.

CHEESE PLATTER / 250 g / 160 Ron

A selection of artisanal cheeses with different textures and flavours, accompanied by fig jam and fresh fruit. This platter is the perfect partner for a wine tasting.



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