Muse

Gastronomy

English Menu



STARTERS

Trio Mezze – eggplant salad with truffles, fish roe salad, caponata (300g)
Eggplant, mayonnaise, truffle paste, red onion, carp roe, pike roe, zucchini, capers, bell pepper, tomatoes, olive oil
60 RON

Padrón Peppers (300g)
Padrón peppers, Maldon salt, olive oil
45 RON

Hummus with Pine Nuts (250g)
Chickpeas, tahini, garlic, lemon, za'atar, olive oil, sesame oil, flatbread, pine nuts, parsley
40 RON

Hummus with Beef (300g)
Chickpeas, tahini, garlic, lemon, za'atar, olive oil, sesame oil, flatbread, beef, parsley
50 RON

Crispy Camembert with Sour Cherry Sauce and Green Salad (250g)
Camembert, flour, egg, panko breadcrumbs, sour cherry jam, green salad, mustard dressing
55 RON

Roasted Camembert with Toasted Bread (300g)
Camembert, garlic, toasted bread, rosemary, honey, olive oil
60 RON

Roast Beef with Arugula and Parmesan (250g)
Beef striploin, arugula, Parmesan, olive oil, mango, wine vinegar, butter
70 RON

Shrimp in Butter Sauce (250g)
Black Tiger shrimp, butter, white wine, garlic, cherry tomatoes, parsley, toasted bread
70 RON

Tuna Tartare (200g)
Tuna, avocado, strawberries, sesame, wasabi, sesame oil, toasted bread
65 RON

SOUPS

Cream of Pea Soup (350g)
Peas, onion, mint, cooking cream, butter
40 RON

Cream of Lentil Soup (350g)
Lentils, onion, carrot, tomato paste, tomato purée, oranges, cumin, croutons, olives, Gorgonzola
40 RON

Cream of Broccoli Soup with Gorgonzola (350g)
Broccoli, onion, Gorgonzola cheese, garlic, heavy cream, butter, salt, pepper
40 RON

Soup of the Day (400g)
40 RON



SALADS

Chicken Caesar Salad (350g)
Green salad, anchovies, Parmesan, chicken breast, capers, mustard, egg, olive oil, Worcestershire sauce, garlic, panko breadcrumbs
55 RON

Shrimp Caesar Salad (350g)
Green salad, anchovies, Parmesan, shrimp, capers, mustard, egg, olive oil, Worcestershire sauce, garlic, panko breadcrumbs, tempura flour
65 RON

Greek Salad (400g)
Tomatoes, cucumbers, bell pepper, red onion, olives, Feta cheese, oregano, mustard and vinegar dressing
55 RON

Cobb Salad with Smoked Salmon (400g)
Cherry tomatoes, avocado, quinoa, egg, spring onion, smoked salmon, olive oil
65 RON

Roasted Beetroot and Goat Cheese Salad (250g)
Beetroot, green apple, goat cheese, pecans, mustard and vinegar dressing
60 RON



PASTA

Spaghetti A.O.P. with Shrimp (350g)
Spaghetti, garlic, Black Tiger shrimp, olive oil, peperoncino, parsley
85 RON

Penne Pomodoro (300g)
Penne, cherry tomatoes, tomato sauce, Parmesan, basil, olive oil, garlic
45 RON

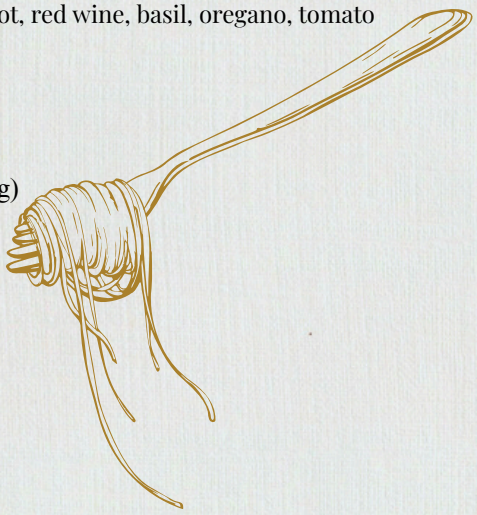
Tagliatelle with Truffles (300g)
Tagliatelle, truffle paste, cream, butter, truffle carpaccio
85 RON

Tagliatelle with Shrimp and Zucchini (300g)
Tagliatelle, Black Tiger shrimp, zucchini, cherry tomatoes, white wine, garlic, parsley
85 RON

Gnocchi Quattro Formaggi (300g)
Gnocchi, cream, Gorgonzola, smoked cheese, Camembert, Parmesan
65 RON

Tagliatelle Bolognese (300g)
Tagliatelle, beef, onion, celery stalk, carrot, red wine, basil, oregano, tomato sauce, Parmesan, olive oil
70 RON

Penne with pesto sauce (300g)
Penne, basil, cream, Parmesan, almonds, pine nuts, garlic
65 RON



**The type of pasta is your choice; whole wheat pasta is also available.*

FISH & SEAFOOD

Sea Bass with Mussels in Beurre Blanc Sauce (350g)
Sea bass, mussels, asparagus, broccoli, baby carrots, tomatoes, butter, vinegar, cream, parsley
140 RON

Salmon with Black Rice, Sweet Corn and Petit Pois Sauce (350g)
Salmon fillet, sweet corn, peas, mint, black rice, cream, butter, lime
130 RON

Tuna with Quinoa and Vegetables (350g)
Tuna fillet, quinoa, cherry tomatoes, coriander, parsley, olive oil, sesame oil, ginger, soy sauce
165 RON

Octopus à la Plancha (350g)
Octopus, new potatoes, butter, dill, garlic, olive oil, lime, lemon
165 RON



MEAT

Chicken Supreme with Baby Potatoes and Roasted Pepper Purée (350g)

Chicken breast, baby potatoes, roasted pepper, butter, garlic, dill

55 RON

Pork Tomahawk with Mashed Potatoes, Spring Onion and Mustard Sauce (600g)

Pork tomahawk, Dijon mustard, cream, demi-glace sauce, potatoes, spring onion

115 RON

Lamb Chops with Bulgur and Vegetables (450g)

Lamb chops, bulgur, bell pepper, cherry tomatoes, red onion, coriander, parsley, olive oil, butter

125 RON

Duck Breast with Mashed Potatoes and Sour Cherry Sauce (350g)

Duck breast, potatoes, butter, milk, demi-glace sauce, sour cherry jam, asparagus, broccoli

115 RON

Duck Leg Confit with Sweet Potato Purée and Celeriac Purée (320g)

Duck leg, sweet potatoes, celeriac, vanilla pod, butter, oranges, milk, cream, demi-glace sauce

85 RON

Chicken Goujons with Potato Chips (320g)

Chicken breast, potatoes, mayonnaise, ketchup, mayonnaise, panko breadcrumbs, egg, flour

65 RON

Beef Burger with Truffle Sauce and French Fries (500g)

Beef, Emmentaler, green salad, pickled cucumbers, tomatoes, red onion, bacon, truffle sauce, potatoes

85 RON

Beef Ribeye with French Fries (600g)
Uruguayan beef ribeye, potatoes, butter, demi-glace sauce
165 RON

Halloumi Burger with French Fries (vegetarian) (500g)
Halloumi, tomatoes, zucchini, bell pepper, pesto sauce, green salad, potatoes
75 RON



BBQ

Beef Ribeye (300g)
145 RON

Lamb Chops (350g)
95 RON

Merguez Sausages (170g)
80 RON

Large "Mici" (2 pcs.)
20 RON

Pork Tomahawk (400g)
90 RON

Chicken Breast (250g)
50 RON

SIDE DISHES

Potato Chips (150g)
Potatoes, duck fat, garlic, parsley
40 RON

Mashed Potatoes with Truffles (150g)
Potatoes, truffle sauce, milk, butter
35 RON

Baby Potatoes with Garlic Butter (200g)
Baby potatoes, butter, garlic, thyme, dill
35 RON

French Fries with Parmesan (150g)
Potatoes, Parmesan, parsley
35 RON

Sautéed Vegetables (200g)
asparagus, broccoli, baby carrot, butter
35 RON

White Cabbage Salad (100g)
White cabbage, dill, olive oil, vinegar
25 RON

Green Salad (200g)
green salad, olive oil, lemon
25 RON

Sun-Pickled Cucumber Salad (150g)
Cucumbers
30 RON

Summer Salad (200g)
Tomatoes, cucumbers, bell pepper, olive oil
35 RON

DESSERT

New York Cheesecake (120g)
Mascarpone, cream cheese, biscuits, sour cherry jam, egg, vanilla pod, sugar
45 RON

Homemade Tiramisu Muse (120g)
Mascarpone, cream, ladyfingers, coffee ice cream, espresso, egg, sugar, Amaretto
45 RON

Chocolate Tart (150g)
Chocolate, cream, caramel cream, whipped cream, biscuits, raspberries
45 RON

Lemon Tart (150g)
Flour, butter, sugar, lemon, egg, cornstarch, maple syrup
45 RON



Crème Brûlée (120g)

Smooth vanilla custard topped with a crisp layer of caramelized sugar

45 RON

Lava Cake (135g)

Rich chocolate sponge with a molten center, served with vanilla ice cream

45 RON

Tarte Tatin (100g)

Caramel, apple millefeuille, butter puff pastry, served with vanilla ice cream

45 RON

Romanian Doughnuts with Sour Cherry Jam (400g)

Flour, fresh cottage cheese, sugar, lemon, egg, orange,
sour cherry jam, sour cream

45 RON

Slice of Muse Cake (150g)

Moist cocoa sponge, smooth white and dark chocolate cream with
condensed milk, milk chocolate ganache

45 RON



All Muse Gastronomy products may contain traces of allergens:
(milk or milk derivatives, sulfites), either from raw materials obtained in a factory processing allergen-containing foods or from the production process carried out in the Muse Gastronomy restaurant.

The menu may undergo changes throughout the day and may vary from one day to another. Muse Gastronomy does not take responsibility for any discrepancies in the data provided by the manufacturer or other external sources.

The number of additives in the dish is marked with 'E'.
*Product rich in caffeine.
Not recommended for children, pregnant women, and breastfeeding mothers.

For the attention of customers

Muse Gastronomy menu items may contain allergens.

If you are intolerant/allergic to any ingredient, before ordering any dish from the Muse Gastronomy menu, please refer to the information regarding the ingredients in the dishes and/or ask the staff for assistance.

https://musecc.ro/alergeni



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Tripadvisor

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COUNTRY CLUB

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