



FOOD MENU

STARTERS

nice and easy going

HOMEMADE EGGPLANT SALAD

with tomatoes chutney, mayo with chives, chilli peppers jam and oven toasted bread

350 g • 34,4 lei

BRUSCHETTA PARTY

crispy bread with tomatoes, olives, caramelized mushrooms, cheese and spinach

2 pax. • 350 g • 39,7 lei

TARTAR DREAM

of fresh salmon, seasoned with olive oil, rice vinegar, mirin and basil

110 g • 47,9 lei

NOBLE BEEF CARPACCIO

Argentinian beef delicacy with fine ham, pickled onions, arugula, parsley emotion and parmesan cheese

200 g • 64,9 lei

CAVIAR FROM RUSSIA WITH LOVE

the caviar with the supreme taste of the finest caviar on fraiche blini and sprinkled with Dill

2 pax. • 80 g • 489 lei

OLIVES IN ORANGE OIL

an invitation to the table with olives home marinated in orange oil

150 g • 26 lei

ROMANIAN PRECIOUS CHEESE

selection of precious Romanian cheese, next to green nuts jam, hot peppers jam and home marinated olives

2 pax. • 550 g • 84,7 lei

APERITIVO ITALIANO

authentic Mozzarella di Buffala, on the perfect plate, with avocado, baked and marinated cherry tomatoes, beet, arugula and basil

300 g • 53,8 lei

THE FINEST LOCAL CUTS

selection of local specialities of smoked Romanian pastrami, hams baked in amber and other cold cuts

2 pax. • 550 g • 89,4 lei

SOUPS

superenjoyable

MEDITERRANEAN WITH SEAFOOD

seaside feelings with mussels, shrimps and octopus, tomatoes sauce, Kalamata olives and a hint of garlic

380 g • 39,6 lei

ROMANIAN "BORȘ"

hot plate out of folklore, with chicken meat roasted on amber, artichoke, asparagus and celery

400 g • 23,6 lei

MUSHROOM FINE CREAM

fine delight of forest mushrooms, porcini mushrooms, goat cheese and a splash of white wine

350 g • 23,9 lei

SALADS

all inclusive

CAESAR

with chicken or salmon, Roman salad leaves, pancetta, crotons, cherry tomatoes and baked seeds

400 g • 38,9 lei / 39,9 lei

NORMANDIE

proud salad with Panko crusted Camembert cheese, raspberry sauce, prosciutto crudo, peaches, roasted hazelnuts and lime

400 g • 43,7 lei

CLOUD IN A JAR

Roman salad, baby spinach, mango, cherry tomatoes, papaya, quinoa, tapioka, flaxseed, almonds and maple dressing

260 g • 36,7 lei

PASTA

home fatto

SHRIMP LINGUINI

long and wide linguine, Italian style, with tomatoes, white wine, green basil and garlic

400 g • 49,3 lei

TAGLIATELLE VITELLO

the original pasta with Argentinian beef, 2 kinds of mushrooms, truffles, garlic and thyme

400 g • 63,9 lei

SPECIAL CANNELLONI

Italian Love of salmon pasta with cheese, sitting on spinach cream, crispy pancetta and baked cherry tomatoes

380 g • 48,7 lei

SPAGHETTI AL POMODORO

an authentic Italian story with spaghetti, tomatoes and basil sauce, white wine and a hint of garlic

360 g • 39,4 lei

VEGETARIAN

in green we trust

LEBANESE HUMMUS

homemade chickpeas and tahini hummus with olive oil, lemon and garlic served with pita bread

250 g • 36,4 lei

PURE SOUL LASAGNA

intense meatless pleasure, in a composition of cheese, mushrooms, artichoke, asparagus, spinach and a hint of garlic

400 g • 39,7 lei

BRILLIANT MAIN DISHES

tastes in the sky

THE DUCK FROM THE CLOUDS WITH TRUFFLE PERFUME

one art recipe with noble duck breast, sweet potatoes puree, foie gras with truffles sauce and rosehop jam

350 g • 84,9 lei

LE ROI DU FOIE GRAS

The King of French cuisine, prepared with lust and brought next to onions jam and crispy bread

160 g • 79,5 lei

DUCK CONFIT

tender leg, slow cooked in French style, with celery puree, mushrooms sauce and citrus reduction

380 g • 69,9 lei

SCHNITZELUS

maximum taste from chicken breast of healthy origin, prepared in golden Viennese crust

220 g • 44,7 lei

THE WONDERFUL CRISPY SALMON

salmon with a crispy crust, next to broccoli puree, baked beet, new potatoes and beet chips

400 g • 64,7 lei

HOLIDAY MUSSELS

the sensation from the South of France with mussels cooked in white wine and provençale spices, perfumed garlic and french toast

600 g • 52,2 lei

WAGYU BEEF BURGER

made from the famous Wagyu beef of Japanese origins, whose day consists of being fed with cereal and 3 liters of beer, being massaged and listening to symphonic tunes. Here in the form of a burger with cheddar on top, pancetta and mayonnaise with truffles alongside french fries

400 g • 79,4 lei

NOR BURGER

a piece of jewellery to be Instagrammed and eaten, with Black Angus meat. Comes with french fries, barbeque sauce and it's very tasteful!

300 g • 49,5 lei

TO SHARE

is to care

LUST FOR CHATEAUBRIAND

one rare and tender piece of Chateaubriand for two, in a story with red wine sauce, truffles butter and foie gras

2 pax. • 500 g • 329 lei

THE SPECTACULAR 36

the most spectacular seafood platter with 2 storeys full of baby octopus, Black Tiger shrimps, calamari, langoustines, mussels in wine, tomatoes, garlic, 4 sauces and toasted bread. We only live once!

4 pax. • 2.500 g • 499 lei

THE TOMAHAWK

the beef steak of all steaks, brought from foreign lands, dry-aged, with a dash of salt and the best of spices

**weight: 700-1100 g*

100 g • 39 lei

CHARCOAL GRILL FOR REAL

best match with a Side Dish and Salad

GRILLS

ARGENTINE BEEF TENDERLOIN

tender origins
200 g • 119 lei

SKY MARINATED CHICKEN BREAST

grilled with talent
220 g • 34,8 lei

FINE FRENCH STYLE LAMB RACK

with beef
demi-glace sauce
350 g • 115 lei

HALLOUMI WITH HONEY AND NUTS

of Mediterranean
origins
200 g • 39,9 lei

URUGUAY BEEF ENTRECOTE

the supreme taste
280 g • 119 lei

RIBS FROM HEAVEN

mangalitza ribs, slooowly
cooked in the oven
550 g • 89,5 lei

SEA BASS

delicious fish fillet
180 g • 54,3 lei

MANGALITSA PORK NECK

a noble style
250 g • 58,8 lei

SIDE DISHES

FRENCH FRIES

fries / with parmesan /
with garlic and parsley
200 g • 14,9 lei

MASHED POTATOES WITH TRUFFLES AND CHIVES

200 g • 19,7 lei

ASPARAGUS WITH BUTTER SAUCE

90 g • 24,4 lei

VEGETABLES ON CHARCOAL GRILL

220 g • 18,7 lei

BREAD SELECTION

2 buns • 4.5 lei 4 buns • 9 lei

SALADS

RED PEPPER SALAD WITH BEET AND HALLOUMI

200 g • 17,8 lei

ARUGULA SALAD WITH FETA, TOMATOES AND RASPBERRY DRESSING

130 g • 15,6 lei

NOR

SKY CASUAL RESTAURANT



DESSERT

"PAPANASHI" THAT MADE US FAMOUS

Romanian delicacy after a classic recipe but with a reinterpreted design, involving sweet cheese, sour cream and blueberry jam, or with english cream and homemade chocolate sauce with green mint

280 g • 34.9 lei

PAVLOVA WITH FOREST FRUITS

The dessert dedicated to the ballerina Ana Pavlova, in a deliciousoous vegan interpretation with meringue and forest fruits

270 g • 34.9 lei

CHEESECAKE

"THE FORBIDDEN FRUIT"

exactly the Cheesecake coming to tempt you in the shape of a green apple, sitting on a biscuits pedestal with sour cherries sauce and caramel

200 g • 34.9 lei

GELATO DELICATO

Häagen-Dazs ice-cream with three flavors by choice: Belgian chocolate, vanilla cream, strawberry cream

cup • 50 g • 13.3 lei

ONE CLOUD ABOVE THE CHOCOLATE NEST

a mouth-watering weather show with three chocolate textures, under a cloud of cotton candy

250 g • 42.4 lei

GOOD MOOD DRINKS

NOR 36

Smirnoff Vanilla vodka, white cocoa liqueur, mascarpone, organic agave nectar, ginger, lemon, crackers and chocolate

230 ml • 37.9 lei

MANGO MOJITO

Captain Morgan White, mango puree, mint, prosecco

200 ml • 37.9 lei

ESPRESSO WITH A VIEW

30-50 ml • 10.5 lei

GRAPPA DI BRUNELLO, CASTELLO BANFI

40 ml • 28 lei



The weight of each product presented in menu refers to the crude form, before preparation. Some ingredients may contain allergens.



THE BREAKFAST TREAT

AMERICAN STYLE

American style pancakes prepared with care and ricotta chesse, maple syrup and raspberry

200 g • 24.9 lei

WHAT DIET?

all-inclusive breakfast, as in fried eggs, pancetta, French fries, cheese, parsley, tomatoes and caramelized red onion

400 g • 32.8 lei

FRENCH STYLE ASPARAGUS

noble style breakfast with asparagus, poached egg, fine jambon and parmesan sauce

220 g • 31.4 lei

SWISS MORNING WITH AVOCADO

delicious traditional Swiss mix of eggs and red potatoes, parmesan, cherry tomatoes, Edamer cheese and avocado tempurah

350 g • 29.8 lei

MORNING NEWS

poached egg gourmet sandwich with pancetta, chesse, spinach, rosemary and basil

400 g • 26.8 lei

FRUITS AND MAPLE FLAVOURED CLOUDS

a croissant and a silky Greek yogurt with dry fruits, maple syrup and roasted seeds

250 g • 21.9 lei

SAVOIRE FAIRE

a croissant covered in fine omelette, cheese and duck breast, spinach and cherry tomatoes

250 g • 26.7 lei

To be enjoyed

Monday to Friday, 10:00 AM – 12:00 PM

Weekends, 10:00 AM – 03:00 PM