

MENU

12:30 – 16:30



BAKERY SHOP

Rolls

Freshly baked white | rye flour | seeded rolls

Loaves

Freshly baked ciabatta | sourdough | seeded loaves

Baguettes

Freshly baked French sourdough | rye flour dough | seeded baguettes

Pastries

Freshly baked croissants | pain au chocolat | torsade | marble tea cake | beignets | muffins

Spreads

3 types of jam | honey | Nutella | maple syrup | French butter | margarine | olive tapenade

SEAFOOD MARKET

On Ice

Fresh oysters | lobster tails | black tiger prawns | New Zealand green-lipped mussels | razor clams | salmon caviar
Rosé wine shallot vinegar | Tabasco | lemon wedges | egg yolk | egg white | chives | sour cream | shallots

Asian Selection

Sashimi – Tuna | salmon | hamachi | unagi

Nigiri – Tuna | salmon | prawn | unagi

Maki Rolls – Philadelphia | California | Dynamite | spicy tuna

Wakame salad | wasabi | pickled ginger | soy sauce | sriracha mayo | teriyaki sauce | unagi sauce

Seafood Creations

Classic prawn cocktail (individual)

Octopus salad | calamari salad | prawn salad | mussel salad | salmon salad | tuna salad | fried sardines | tartar sauce | scallop salad |
crab stick salad

Cold-smoked salmon | hot-smoked salmon

Herb lemon cream cheese | horseradish sauce | sweet mustard

DELI COUNTER

Platters

Parma ham & melon | foie gras terrine & red wine jelly | Italian salami & pickles | smoked duck breast & mandarin | roast beef tonnato | Romanian traditional lamb delicacy (*drob*)
For each plate: pesto | Amarena cherry | sweet mustard | strawberry jam | parmesan

Cheese Selection

Parmesan wheel with parmesan cubes | Brie | blue cheese | cheddar | Romanian traditional cheese (*burduf*)
cherry jam | strawberry jam | honey | mustard | *zacusca*

Gourmet Salads

Classic Olivier cocktail (individual)
Duck noodle salad | Caesar salad | Thai beef salad | Moroccan chickpea & lamb salad | turkey salad

SALAD BAR

Fresh

Mixed lettuce | cherry tomatoes | sliced cucumber | sliced bell peppers | herbed white cabbage

Extras

Pickled cucumbers | pickled silverskin onions | pickled cauliflower | pickled tomatoes | capers | green & black olives | sweet corn | crispy bacon cubes | croutons | lemon wedges | mixed nuts | mixed seeds | dried fruits

Dressings

Olive oil | white wine vinegar | balsamic vinegar | tonnato sauce | Caesar dressing | vinaigrette | pesto | *zacusca* | eggplant paste

Easter eggs | stuffed eggs

TRADITIONAL LAMB SOUR SOUP (*CIORBĂ*)

Traditional lamb & vegetable soup
Served with mint sour cream and garlic-dill sour cream on the side

HUNTER'S COTTAGE

Lamb Racks*

Carvery of whole New Zealand lamb racks
Mint demi-glace on the side
Buttered French beans | baby carrots with ginger & orange zest

Beef Wellington*

Carvery of beef tenderloin wrapped in mushrooms, spinach, foie gras, pancake & puff pastry
Truffle jus on the side
Served with potato gratin

Duck breast

Carvery of crispy skin duck breast
Amarena cherry sauce on the side
Buttered asparagus & lemon zest pinenuts | butter cauliflower & broccoli with almonds & bread crumbs

USDA Prime beef sirloin

Roasted beef sirloin
Marinated green pepper corn cream sauce on the side | mini potato roti

Sarmale

Traditional Romanian cabbage rolls filled with pork, rice, and vegetables
Served in cherry tomato sauce with sun-dried tomatoes

Polenta Cakes

Creamy polenta cakes with milk, mascarpone, and parmesan

Tortelloni

Cheese stuffed tortelloni with porcini cream sauce

Wedges

Crispy skin-on potato wedges

Mititei

Grilled Romanian beef & lamb specialty
Served on sour cabbage & sumac

SIGNATURE FISH

Lobster Thermidor

Live-grilled sand lobster tails with Parmesan cream sauce

Salmon Unagi

Live-grilled salmon fillets marinated in soy, sake, and glazed with unagi sauce

Seabass

Live-grilled seabass topped with leek salsa

King Prawns

Live-grilled tiger prawns with sour cream, garlic and lovage

EASTER CARVERY

Mountain grouse

Whole roasted grouse, stuffed with rice, goji berry, raisins, orange zest, thyme & walnuts served with baby potato & cherry jus

Pork involtini

Bacon & pork rolled with sage & mozzarella stuffing with sage & grain mustard sauce

CONTEMPORARY CAKES

Dome: Cheesecake with passion fruit and chocolate cream

Armonia: Chocolate and orange layered cake

Vortex: Salted caramel mousse with hazelnut crunch

Piña Colada: Coconut mousse with pineapple insert, coconut truffle, and pineapple gel

Tiramisu: Mascarpone mousse with coffee, cocoa, and biscuit layers

MONO DESSERTS

Strawberry Cake: Fresh strawberries with crème Chantilly

Chocolate Cake: Chocolate & coconut

Morena: Raspberries paired with peanut butter cream

Opera: Classic butter chocolate and coffee layer cake
Black Forest: Chocolate cake with Amarena cherries and whipped cream

EASTER FUN

Exotic: Whipped cream with tropical exotic fruits
Choco Trio: Dark, milk & white chocolate cake
Oreo: Chocolate biscuit with mascarpone cream
Carrot: Carrot cake with whipped cream
Mango: Cheesecake & mango

CREAMY & JUICY

Rote Grütze: Red wine, orange & berries
Panna Cotta: Silky cooked cream with mint jelly
Crème Brûlée: Classic vanilla custard with caramelized sugar and fresh berries
Profiteroles: Choux pastry filled with Bailey's cream
Baba au Rhum: Rum-soaked sponge cake with crème Chantilly

TIMELESS TREATS

Papanasi: cottage cheese doughnuts, sour cream & cherry jam
Easter Cake (Pasca): Romanian sweet bread with vanilla and raisins
Cozonac: Walnut, essences & cocoa
Cheese Pie: Salted cheese pie
Choux & Éclairs: Pâte à choux pastries filled with assorted chocolate, vanilla, and berry creams
Cannoli: Crispy Italian pastry shells filled with ricotta and chocolate chips

SWETTS LIVE STATION

Selection of classic ice creams

Chocolate fountain

Milk chocolate & whole strawberries | sliced bananas | marshmallows

Crêpes Suzette

This pancakes with gran Manier orange reduction

Waffle cones | sugar sprinkles | mix of chocolate chips | crushed hazelnuts | chocolate sauce | sliced bananas | whipped cream | strawberry sauce | crushed cookies | meringues | berries | coconut flakes | sliced Mars | sliced Bounty | sliced Twix

LITTLE FOODIES CORNER

Pasta: Classic mac & cheese topped with crispy Parmesan panko crumbs
Chicken: Breaded fresh chicken breast served with fries
Mini Burgers: Black brioche buns with beef patties, cheddar cheese & tomatoes | ketchup & mayo on the side
Pizza: Sourdough base with fresh tomato sauce and Fior di Latte mozzarella
Sweets: Assorted cookies | macarons | Galaxy chocolates | sliced fresh fruit

** Frozen ingredient*

UNLIMITED OPEN BAR

Soft Drinks: Coca-Cola | Fanta Orange | Sprite

Water: still & sparkling

Tea & Coffee Station

Selection of premium teas and brewed coffee
With milk, sugar, and lemon

Wines: White | Rosé | Red

Beer: Ursus

 **Welcome glass of Prosecco**

 **Live band throughout the event**

 **Dedicated kids' area with fun activities**



Prices:

Adults: 550 lei

Children (6-12 years): 225 lei

Children (under 6 years): free

Prices are in lei and include VAT.

*Kindly note that for the Easter Brunch we require reservations and full advance payment for the participant adults. Due to limited seating and the high demand for our brunch service, **advance payments are non-refundable**. This policy helps ensure that we can continue to provide the highest level of service to all our guests.*

Booking: +40758 088 550 | laloc.ro