

The art

of capturing and creating an exceptional harmony between refinement, taste & elegance.

Step inside the world of culinary experience and we promise you a celebration of your taste-buds, surrounded by the true meaning of paradise - in the middle of nature.

Our menu is altered every season, spicing it up with fresh ideas, gourmet ingredients & creative dishes. Our chefs, highly influenced by a variety of cultures and culinary traditions from around the globe, are truly dedicated to bringing a distinctive touch to every bite.

The story of the SunGarden's menu continues to develop and reinvent itself, in order to always offer a fresh and innovative dining experience. We are happy to bring the magic of gastronomy into the lives of our guests and to have the delight offer them an unforgettable culinary journey.

"Creativity is about questioning the norms and challenging the status quo in the pursuit of culinary excellence."

- Ferran Adria

—

let the
taste-bud saga
begin

—

THE TRUFFLED BURATTA

Creamy burrata elegantly paired with earthy beetroot, crunchy hazelnuts, and tangy sun-dried tomatoes. This dish is elevated with a hint of luxurious truffles, creating a symphony of textures and flavors for a truly gourmet experience.

*1*7*8

230 gr | lei 58

VITELLO TONNATO

Tender veal brisket, thinly sliced and adorned with a velvety tuna sauce with accents of zesty lemon, tangy capers, and fresh parsley, enhancing this classic Italian dish, offering a harmonious blend of flavors.

*1*3*4*7

250 gr | lei 65

**PORK RILLETTE WITH
APPLE PRESERVE & FRENCH MUSTARD**

Delicately slow-cooked pork neck harmonized with apple preserve and French mustard, offering a sublime balance of sweet, tangy, and savory notes. A luxurious, flavor-rich spread for the discerning palate.

*1*10

180 gr | lei 45

TUNA TARTARE WITH MANGO & AVOCADO

A culinary delight, this tuna tartare offers a burst of citrus harmony, paired with the creamy richness of avocado and the sweetness of mango for an exquisite dining escapade.

*3*4

180 gr | lei 63

S T A R T E R S

BASIL INFUSED BEEF TARTARE

Experience the indulgence of rich beef loin tartare, masterfully enriched with the tang of tomato paste and Dijon mustard, speckled with capers, pickles, and crisp onion. Each bite is a luxurious meld of savory and piquant flavors, finished with a hint of buttery smoothness.

***1*6*7*10**

180 gr | lei 78

THE REAL CAESAR

Savor the classic refinement of the classic Caesar Salad. Tender chicken breast meets crisp lettuce, aged Parmesan, and a rich Caesar sauce, with a hint of anchovy. It's a timeless blend of flavors, elevated to a luxurious culinary experience.

***1*3*4*7**

270 gr | lei 42

THE VIBRANT SHRIMP SALAD WITH MANGO & AVOCADO

A salad that bursts with vibrancy and color, celebrating the freshness of exotic ingredients. Mango and avocado bring their lush, tropical flavors to the fore, complemented by a bed of crisp, mixed greens.

***2*7**

250 gr | lei 49

SESAME CRUSTED TUNA WITH MANGO & AVOCADO SALSA

Dive into a sensory delight with this elegant dish, featuring a sesame-crusted tuna fillet as the star. The robust flavors of the tuna are perfectly balanced by the creamy richness of sliced avocado and the bright, sweet notes of mango salsa. A scattering of edamame adds a final, satisfying crunch, completing a plate that's as nutritiously balanced as it is aesthetically pleasing.

***4*6*11**

230 gr | lei 69

S T A R T E R S

CRISPY FETA SAGANAKI WITH CHOPPED PISTACHIOS

Savor the essence of Greece with this Saganaki Feta, where the creamy richness of feta meets the sweet drizzle of honey. A crunchy pistachio topping adds a delightful twist, all presented in a flaky, golden crust, offering a journey of Mediterranean flavors.

***1*3*7*8*11**

180 gr | lei 53

BULGUR PILAF WITH OVEN-ROASTED TOMATOES AND GOLDEN GOAT CHEESE CROQUETTES

Experience the rich tapestry of Middle Eastern flavors with this dish. It combines hearty bulgur, succulent roasted tomatoes, and crisp green beans, all complemented by creamy goat cheese croquettes with a golden breadcrumb coating.

***1*3*7**

180 gr | lei 48

— *soup*

is the song of the heart —

and the home

VELVETY POTATO CREAM SOUP WITH TRUFFLES

Delight in the sublime richness of this soup, where creamy potato meets the exquisite aroma of truffles. A fusion of comfort and sophistication, each spoonful is a journey of indulgence and flavor.

***1*3*6*7**

300 gr | lei 28

SEAFOOD BISQUE

Savor the opulent flavors of this seafood bisque, featuring Danube salmon, tender salmon fillet, and succulent mussels, enriched with carrots, celery, parmesan, anise, saffron, and garlic. Infused with Romanian influences, it's a luxurious bowl of maritime and continental fusion.

***1*2*4*9*14**

300 gr | lei 49

Good food

warms the heart

and feeds the soul

**DUCK BREAST WITH HEIRLOOM GARDEN CARROTS,
GLAZED POTATOES & CARAMEL**

Indulge in the sophistication of this dish, featuring tender duck breast paired with garden-fresh carrots and broccoli. The glazed potatoes add a sweet crunch, while a caramel-infused duck sauce brings an enchanting blend of sweet and savory.

*6*7*9

350 gr | lei 92

**ROASTED PORK COLLAR
ACCOMPANIED BY CRISP RISOTTO ARANCINI**

Embark on a culinary adventure with this dish, featuring succulent pork neck accompanied by crispy risotto arancini. The roasted pepper glaze adds a touch of sweet and savory, while potatoes and broccoli round out the ensemble.

*3*6*7

400 gr | lei 69

**TENDER LAMB CONFIT WITH GARDEN-FRESH ZUCCHINI
AND A DELICATE INFUSION OF GOAT CHEESE AROMAS**

Indulge in the bold flavors of this dish, featuring succulent lamb meat elevated by the richness of French mustard. Accompanied by zucchini, bulgur, ripe tomatoes, and creamy goat cheese, it's a symphony of taste and texture. A side of Asian salad adds a refreshing contrast to this confident culinary creation.

*1*3*6*7*9*10

400 gr | lei 87

**BEEF CHEEKS WITH MUSHROOM RISOTTO
& DEMI-GLACE SAUCE**

A culinary refinement, featuring succulent pressed beef cheeks paired with creamy mushroom risotto. A drizzle of demiglace sauce enhances the richness, while a medley of white onion, carrots, celery, and aromatic herbs create a true masterpiece on your plate.

*1*7*9

350 gr | lei 81

M A I N S

BEEF TENDERLOIN SERVED WITH SEASONAL VEGETABLES & PROVENCE HERBS

Savor the succulence of beef tenderloin paired with a medley of seasonal vegetables, including mashed cauliflower, green beans, chickpeas, and baked peppers. Enhanced by a touch of sweet chili and the aromatic Herbs of Provence, it's a delightful dish that captures the essence of the season.

***6*7*9**

350 gr | lei 139

RIBEYE STEAK WITH A TOUCH OF WINE & CARAMELIZED ONIONS

The bold flavors of perfectly cooked beef steak, infused with the richness of wine. Accompanied by crispy parmesan potatoes, tender broccoli, chives, and garlic, it's a delectable journey of taste and texture.

***6*7*9**

500 gr | lei 175

SALMON FILLET WITH BROCCOLI & CRUSTACEAN SAUCE

Delight in the succulent flavors of salmon fillets, accompanied by a medley of vegetables including gnocchi, green beans, zucchini, spinach, and cherry tomatoes. A luscious crab sauce drizzle enhances the dish, with a hint of garlic and delicate microplants for a fresh finish.

***1*2*4*7*9**

350 gr | lei 82

BREAM SERVED WITH LIME RISOTTO, SUN-DRIED TOMATOES & ZUCCHINI

Fresh bream paired with a vibrant lime-infused risotto. Complemented by the rich flavors of sun-dried tomatoes and tender zucchini, it's a culinary experience that promises to please your palate.

***4*7**

300 gr | lei 75

M A I N S

MEDITERRANEAN SEAFOOD SKILLET

Take a trip for your taste buds to the Mediterranean with this flavorful seafood skillet. A mouthwatering combination of fresh seafood, aromatic herbs, and vibrant vegetables awaits your plate.

***1*2*4*7*14**

450 gr | lei 82

ROASTED CAULIFLOWER WITH HAZELNUTS

The perfect harmony of roasted cauliflower and toasted hazelnuts, accompanied by vibrant green beans and sweet baked peppers. A touch of sweet chili adds a delightful kick, all served over a bed of fluffy quinoa.

***8**

250 gr | lei 52

—

there's always room
for dessert

—

LAVA CAKE

Satisfy your sweet cravings with a lava cake that combines the decadent richness of molten chocolate with the cool, creamy perfection of vanilla ice cream. A dessert duo that's simply irresistible.

*1*3 *7*8

160 gr | lei 36

PAIN PERDU: OUR CHEF'S TAKE

Rediscover the classic Pain Perdu with a contemporary twist. Enjoy the sweet embrace of vanilla ice cream, the satisfying crunch of hazelnuts and popcorn, all elegantly complemented by a decadent caramel sauce. A dessert that brings innovation to tradition.

*1*3*7

150 gr | lei 32

CHOCOLATE TRUFFLE PRALINES & FOREST BERRIES

Refined chocolate pralines that conceal a luscious interior of chocolate truffle and wild raspberry. Creamy hazelnuts, milk, egg, and butter create a velvety texture, while a surprising hint of wasabi adds a unique twist. These pralines are not only a delight for the taste buds but also, a treasure waiting to be discovered.

*1*3*7

150 gr | lei 36

ROSEMARY-INFUSED PANNA COTTA WITH MANGO & PASSION FRUIT

Savor the delicate infusion of rosemary in this creamy panna cotta, beautifully complemented by the tropical flavors of mango and passion fruit. A dessert that balances sophistication and refreshment, served with a side of velvety vanilla ice cream.

*1*3*7

130 gr | lei 35

list of
allergens

The food allergens can be categorized according to the EU Directive 2000-13 into the following groups:

- 1. Cereals containing gluten**
(wheat, rye, barley, oats, spelt wheat, kamut wheat, or their hybrids) and derived products
- 2. Crustaceans and derived products**
- 3. Eggs and derived products**
- 4. Fish and derived products**
- 5. Peanuts and derived products**
- 6. Soy and derived products**
- 7. Milk and derived products (including lactose)**
- 8. Shelled nuts**
(almonds, hazelnuts, walnuts, pecans, Brazil nuts, pistachios, macadamia nuts, and Queensland nuts) and derived products
- 9. Celery and derived products**
- 10. Mustard and derived products**
- 11. Sesame seeds and derived products**
- 12. Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10 mg/liter**
- 13. Lupin and derived products**
- 14. Mollusks and derived products**

list of
nutrients





GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

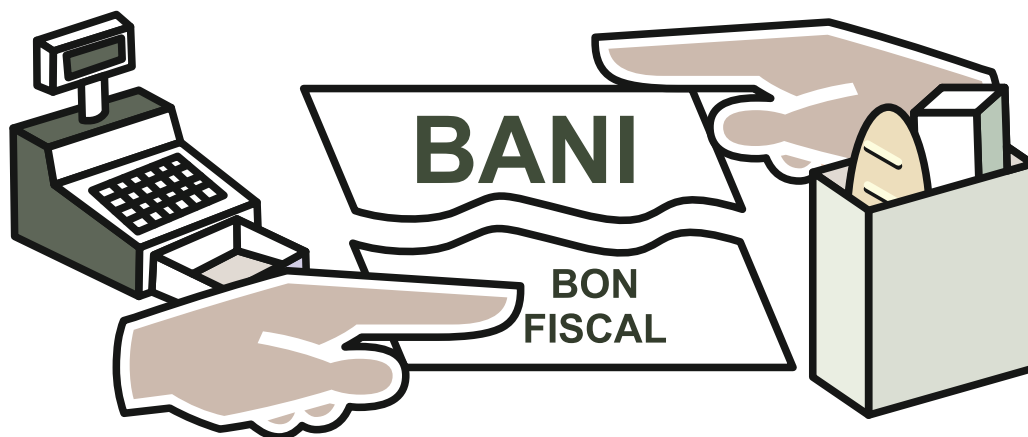
Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia

Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale

Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal

Pentru a semnală nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085



Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.