



V PALACE
ernescu

Starters

Vernescu Saint-Jacques Scallops

Saint-Jacques scallops with a delicate velouté sauce, cucumber caviar pearls, and pan-crisped kale

210g 125 RON

Beef Carpaccio with Aged Cheese Foam

Thinly sliced beef with airy aged cheese foam and confit capers

200g 124 RON

Burrata "Pomodoro Confit"

Creamy burrata with slow-confit tomatoes, fresh basil-infused oil, and crispy aged cheese chips

220g 57 RON

Popcorn Shrimp with Lime and Confit Garlic

Crispy shrimp served with lime mayonnaise and confit garlic

250g 67 RON

House Hummus with Beef Cracklings

Silky hummus with crispy beef cracklings and fresh tabbouleh salad

270g 61 RON

Foie Gras Terrine with Truffles

Delicate foie gras terrine with truffles, house-made brioche, pear chutney, and wild berry gel

200g 127 RON

Beef Skirt Katsu with Béarnaise Sauce

Beef skirt steak in a crispy katsu crust, served with classic Béarnaise sauce

320g 125 RON

Bao Buns with Confit Pork Belly

Fluffy bao buns filled with slow-cooked pork belly and a BBQ glaze with mirin and soy sauce

290g 62 RON

Tuna Tacos with Yuzu and Crispy Seaweed

Crispy tacos with fresh tuna, yuzu mayonnaise, and crispy seaweed

200g 64 RON

Feta Cream with Octopus and Chorizo

Smooth feta cream with tender octopus and smoked chorizo

250g 57 RON

Soups

Bouillabaisse with Jumbo Shrimp

Traditional Provençal fish soup with jumbo shrimp

400ml 58 RON

Salt-Baked Celeriac Velouté

Creamy velouté made with salt-baked celeriac, served with chorizo crisps

280ml 35 RON

Salads

Greek Salad with Jospier-Grilled Baby Squid

Classic Greek salad complemented by Jospier-grilled baby squid

300g 56 RON

Caesar Salad with Crispy Quail Egg

Caesar salad with a crispy quail egg and sous-vide chicken breast

300g 60 RON

Fattoush Salad

Fresh Lebanese salad with crisp vegetables and toasted pita bread

300g 48 RON

Paste & Risotto

Rigatoni with Beef Skirt and House Demi-Glace

Rigatoni with beef skirt steak and house-made demi-glace, enriched with truffle cream

280g 75 RON

Linguine with Shrimp and Bisque

Al dente linguine with fresh shrimp and a rich bisque sauce

270g 62 RON

Spaghetti Carbonara

A classic Italian recipe with a rich, creamy texture and authentic flavour

240g 55 RON

Wild Mushroom and Truffle Risotto

Creamy risotto with a selection of wild mushrooms and truffle cream

240g 50 RON

Beetroot Risotto with Shrimp Mousse

Beetroot risotto with delicate shrimp mousse, celeriac, and lime

240g 56 RON

Fish & Seafood

Wild Red Sea Bream with Parsnip Purée

Wild red sea bream with parsnip purée, salted caramel, and shrimp bisque

280g 89 RON

Teriyaki Salmon with Sushi Rice

Teriyaki-glazed salmon with sushi rice and crispy onions

290g 86 RON

Slow-Cooked Octopus

Tender sous-vide octopus with celeriac purée, baby potatoes, and tomato gel

230g 105 RON

Char-Grilled Seafood Selection

A selection of char-grilled seafood with roasted vegetables and roasted red pepper sauce

370g 122 RON

Main Course / Josper

Milk-Fed Veal Wiener Schnitzel

Milk-fed veal cutlet in a crispy crust, served with Béarnaise sauce and a salad with aged cheese

560g 195 RON

Sous-Vide Duck Breast with Passion Fruit

Sous-vide duck breast with carrot purée and passion fruit gel

260g 93 RON

Beef Short Ribs with Demi-Glace

Tender beef short ribs with creamy mashed potatoes and demi-glace sauce

320g 183 RON

Josper-Grilled Wagyu Striploin

Wagyu striploin served with shoestring fries, aged cheese, and Josper-roasted Padrón peppers

120/260/50g 380 RON

Josper-Grilled American Beef Skirt Steak

American beef skirt steak served with shoestring fries, aged cheese, and Josper-roasted Padrón peppers

230/260/50g 210 RON

Josper-Grilled American Prime Choice Ribeye

Juicy American Prime Choice ribeye served with shoestring fries, aged cheese, and Josper-roasted Padrón peppers

240/260/50g 375 RON

Josper-Grilled Picanha

Tender picanha served with shoestring fries, aged cheese, and Josper-roasted Padrón peppers

210/260/50g 110 RON

Sides

Shoestring Fries with Aged Cheese and Garlic

Crispy julienne fries coated with aged cheese and aromatic garlic

270g 35 RON

Truffle Mashed Potatoes

Silky mashed potatoes infused with truffle oil

220g 37 RON

Broccolini A.O.P.

Steamed broccolini finished with extra virgin olive oil

200g 32 RON

Crispy Sweet Potato Fries

Sweet potato fries, crispy on the outside and soft on the inside

250g 36 RON

Wild Mushroom Risotto

Creamy risotto with sautéed wild mushrooms

200g 32 RON

Steamed Noisette Vegetables

Seasonal vegetables cut into noisette shapes and gently steamed

220g 30 RON

Chef's Choice

(Daily selection, subject to availability)

Black Sea Turbot

100g 36 RON

Wild Sea Bream (3-5kg)

100g 37 RON

Wild Sea Bass (3-5kg)

100g 33 RON

A daily selection of wild fish, prepared in the Josper oven or steamed, according to your preference

American Creekstone Tomahawk (1,5kg+)

100g 98 RON

American Prime Choice ribeye (1kg+)

100g 98 RON

Premium beef cuts grilled in the Josper oven for intense flavour and exceptional tenderness

Pizza

Margherita di Bufala

San Marzano DOP tomato sauce, Mozzarella di Bufala Campana, Grana Padano, basil, and extra virgin olive oil

423g / 32cm

42 RON

Prosciutto Cotto e Funghi

San Marzano tomato sauce, Fior di Latte mozzarella, prosciutto cotto, mushrooms, Grana Padano, basil, and extra virgin olive oil

508g / 32cm

46 RON

Diavola Piccante

San Marzano tomato sauce, Fior di Latte mozzarella, spicy Italian salami, Grana Padano, basil, and extra virgin olive oil

528g / 32cm

49 RON

Quattro Stagioni

San Marzano tomato sauce, Fior di Latte mozzarella, prosciutto cotto, brown mushrooms, Kalamata olives, artichokes, and Grana Padano

560g / 32cm

53 RON

Octopus Gourmet

San Marzano tomato sauce, Fior di Latte mozzarella, smoked provola, octopus, Kalamata olives, sun-dried tomatoes, chimichurri, chives, Grana Padano, basil, and extra virgin olive oil

618g / 32cm

74 RON

Quattro Formaggi al Tartufo

Fresh cream, Fior di Latte mozzarella, smoked provola, Gorgonzola, Grana Padano, truffle sauce, and truffle carpaccio

520g / 32cm

68 RON

Prosciutto e Gorgonzola

San Marzano tomato sauce, Fior di Latte mozzarella, smoked provola, Gorgonzola, prosciutto crudo, sun-dried tomatoes, rocket, Grana Padano, and extra virgin olive oil

575g / 32cm

64 RON

Smoked Salmon Royal

Fresh cream, Fior di Latte mozzarella, smoked provola, smoked salmon, avocado, chives, sesame seeds, salmon roe, dill, and lime

623g / 32cm

72 RON

Extra Topping:

Cheeses

50g

15 RON

Cold Cuts

50g

18 RON

Vegetables

50g

10 RON

Sauces

100g

10 RON

Focaccia & Bread

Focaccia with Maldon Salt and Rosemary Focaccia with Maldon salt, rosemary, and extra virgin olive oil	230g	16 RON
Focaccia all'Aglio Focaccia with garlic paste, Grana Padano, and extra virgin olive oil	270g	19 RON
Walnut Bread Bread with walnuts and oregano	440g	18 RON
Olive Bread Bread with olives and oregano	445g	16 RON

Desserts

San Sebastian Cheesecake Creamy cheesecake with a lightly caramelised crust, served with your choice of caramel, chocolate, or raspberry sauce	180g	42 RON
Cipriani Cake Delicate lemon sponge layered with vanilla textures, mascarpone, and Italian meringue	160g	42 RON
Chocolate Trio Delicate cream with layered chocolate textures and ricotta, served on a crunchy base	160g	42 RON
Pavlova with Vanilla Cream, Fresh Strawberries, Passion Fruit Sauce Crisp meringue with delicate vanilla cream, fresh strawberries, and passion fruit sauce	200g	42 RON
Chocolate Fantasy by Vernescu Silky chocolate mousse with a raspberry centre and a velvety glaze	180g	42 RON
Pistachio Tart with Chocolate Tart with pistachio cream and chocolate	160g	42 RON
Japanese Cheesecake Fluffy, soufflé-style Japanese cheesecake, served with your choice of raspberry or passion fruit sauce	200g	48 RON
Ice Cream Artisanal ice cream in assorted flavours	50g	16 RON
Fruit Platter (for 2 people) A delicious selection of fresh fruit	750g	52 RON



OPENING HOURS:

WEEKDAYS: 12:00 - 00:00

WEEKEND: 12:00 - 02:00

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