

AFTER

- ✦ **MASCARPONE MOUSSE W/CARAMEL RASPBERRY** 25
ON SAMBUCA – INFUSED ALMOND SPONGE
- ✦ **CANTALOUPE MOUSSE W/VANILLA ICE CREAM** 25
CANTALOUPE VARIATION IN MOUSSE AND CHUTNEY
- ✦ **RASPBERRY INSIDE W/WHITE CHOCO ESPUMA** 29
CHOCOLATE DUO WITH A RASPBERRY TOUCH
- ✦ **TULIPE W/CHANTILLY PRALINE** 30
WHITE CHOCOLATE AND CHERRIES DELIGHT
- ✦ **BLACK CHOCOLATE DESSERT & MANGO CRÈME BRULÉE** 35
MOUSSE AND CRÈME BRULÉE TOPPED WITH MANGO CAVIAR
- ✦ **CHOCOLATE TART & PUMPKIN ICE CREAM** 20
DUO OF CHOCOLATE FILLING COMPLIMENTED WITH PUMPKIN SORBETTO
- ✦ **SAVOY PLATTER** 25
ASSORTED INTERNATIONAL CHEESES, NUTS AND GRAPES
- ✦ **ENCHANTED SCENTS OF SORBET & ICE-CREAM** 20
OUR FRESH DAILY SELECTION OF NATURAL FLAVORS

PRICES ARE IN LEI AND INCLUDE VAT.

DISCOVER THE EVOLUTION OF AVANT-GARDE GASTRONOMY



AVALLON
restaurant

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BEFORE



✦ MEAT CUBE SOUP TWIST ON THE LOCAL SPECIALTY	17
✦ CHICKEN CONSOMMÉ JULIENNE CHICKEN & VEGETABLES, HOME - MADE NOODLES	17
✦ BROCCOLI CREAM SOUP TOPPED WITH PARMESAN SCENTED FOCACCIA CROUTONS	19
✦ AVALON CAESAR SALAD FOCACCIA CROUTONS, CRISPY PANCETTA, PARMESAN SLIVERS	32
✦ AMERICAN SPINACH SALAD FRESH SPINACH, BACON BITS, RED ONION, BOILED QUAIL EGGS, ROASTED RED PEPPER	35
✦ HEALTHY & WEALTHY SALAD ASSORTED GARDEN GREENS, TOPPED W/WHEAT & LENTIL SPROUTS, DELICATE GRAPE SEED OIL & AGED VINEGAR DRESSING	29
✦ WATER MELON & FETA SERVED ON RUCOLA W/ MARACUJA INFUSED DRESSING	35
✦ TERRINE OF FOIE DE POULE "SOUS VIDE" SPICED RED WINE GEL, CORNICHON & MARINATED PEARL ONIONS	29
✦ SALMON & CHEESE LOLLY POPS CHÈVRE & FRESH HERBS, FETA & HOT CHILI, CREAM CHEESE & HORSERADISH	43
✦ COGNAC SCENTED VENISON TARTAR SERVED WITH QUAIL EGGS AND FRENCH TOAST	65
✦ VEGETABLE TEMPURA CHILLI INFUSED PONZU SAUCE	25
✦ CHICKEN & VEGETABLES MILLEFEUILLE SAFFRON SCENTED VELVET CREAM SAUCE	35
✦ PANCO CRUSTED TIGER SHRIMPS SPICED & HOT MIRIN SAUCE	48

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DURING



✦ BEEF MEDALLION W/ FOREST MUSHROOMS SAUCE AGATHA POTATOES AND ASSORTED VEGETABLES	98
✦ RIB EYE STEAK TOPPED WITH FRIED ONION AND SERVED W/ LOADED BAKED POTATOES AND SEASONAL VEGETABLES	140
✦ BEEF TANGO BLACKENED FILET WITH VEGETABLE RATATOUILLE, CHAR-GRILLED FILET TOPPED WITH PEARL ONION & HONEY JUICE SERVED WITH DIJON & BACON MASH, VEGETABLES	99
✦ BRAISED CHICKEN IN MASSAM CURRY CREAM SAUCE ON FINE GRAIN RICE, TOPPED W/ FETTUCCHINI OF VEGETABLES	39
✦ CHICKEN BREAST W / SPINACH & PROVOLONE SERVED ON FRESH MADE FETTUCCHINI	43
✦ DUCK LEG CONFIT BRAISED RED CABBAGE, RUSHED POTATOES & RUSSIAN MUSTARD	52
✦ "SOUS VIDE" IRISH LAMB CHOPS COUNTRY POTATOES AND SEASONAL VEGETABLES	95
✦ FINE HERBS BASTED LAMB ROLLS VEGETABLE RATATOUILLE AND TRADITIONAL COUSCOUS	70
✦ ASIAN FLAVORED ROASTED PORK SWEET POTATO MASH, ORIENTAL VEGETABLES	45
✦ ATLANTIC SALMON ON "NEWS PAPER" GLAZED, MINI ASPARAGUS, PINK GRAPEFRUIT INFUSED NISHIKI RICE, LOTUS ROOTS, FINE CRESS	75
✦ LEMONGRASS AND GINGER MARINATED HALIBUT & SERRANO HAM ORANGE & CRANBERRY SAUCE, GRILLED VEGETABLES	75
✦ RED MULLET FILET SERVED ON ORANGE FENNEL, FRIED RICE AND SAUTÉED BABY GREEN PEAS	65

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DURING



✦ SHRIMPS YAKITORI SERVED ON A BED OF FRIED RICE & ASIAN STYLE VEGETABLES	60
✦ MUSSELS & SHRIMP MEDLEY SERVED WITH GARLIC BUTTERED FRENCH TOAST	55
✦ LINGUINI W/ BABY CLAMS FRESH PASTA, ASSORTED TOPPINGS, PARMESAN CHEESE	40
✦ CHEESE TORTELLINI LIGHTLY TOSSED WITH SWEET BUTTER AND SAGE, PARMESAN	45
✦ SPAGHETTI À LA CHEF ASK FOR THE CHEF'S RECOMMENDATION	35
✦ SEAFOOD CANNELLONI CREAMY BASIL & TOMATO SAUCE	40
✦ PENNE PRIMAVERA FRESH MADE PASTA TOSSED W/ ASSORTED VEGETABLES, BUTTER AND WHITE WINE	30
✦ SEAFOOD RISOTTO FRESH SELECTION OF SEAFOOD, WHITE WINE, PARMEGGIANO REGGIANO	40
✦ ASPARAGUS RISOTTO ARBORIO RICE, BUTTERED ASPARAGUS, PECORINO ROMANO AND PARMESAN	35

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