



Muse Bistro & Wine Bar is no pretentious hangout, but a place in which the animated spirit of a Greek tavern is fused with the bohemian atmosphere of a French bistro in a modern and innovative décor. It is a space that, effortlessly, blends novelty with classics, minimalism with familiarity, and comfort with elegance.

The Muse Menu has been created by Chef Silviu Furdui, who carefully prepares each item alongside his team, and it is dedicated to everyone looking for a unique culinary experience. Made by connoisseurs for connoisseurs, the menu is also open to those looking to add to their gastronomic pallet by choosing to trust an exceptional chef, dedicated to the culinary act and its artistry.

Most of the Menu's sections contain a selection of Mediterranean dishes, infused with noticeable influences from French cuisine.

In essence, Muse is a gastronomic voyage and a wonder ready to wow culinary fusion lovers and those who appreciate a good, savory, Dionysiac drink that completes a romantic dinner, a family meal, or an outing with friends.

This being said, if you can't get enough of the bohemian air of the small, modern bistros of Montmartre or the easy going spirit infused with the smell of grilled shrimp of the Mediterranean shore, then you've come to the right place.

Products with potential allergens: milk and derived from milk and milk derivatives, eggs, gluten, soy, fish, nuts, mustard, celery, shellfish, sulphites, shellfish and derived from shellfish.

Gramaje & Cantități:

AYW Eggs	100gr.	Forest Delice	300gr.
Hummus & tabouleh	200gr.	Kalispéra	300gr.
Sablé Biscuits	200gr.	Creamy Salmon	300gr.
Tomatoes Tartar	200gr.	Scandinavian Wave	400gr.
Aumônières	200gr.	Persian Shrimps	350gr.
Octopus	200gr.	Poisson de Tarascon	350gr.
Carpaccio		Zorba the Greek	350gr.
Salmon/Tunna Tartar	200gr.	Bon-Ton	300gr.
Grandparents B.	250gr.	Octopus	250gr.
Cauliflower	250gr.	Adriatic Plateau	800gr.
cream soup		Beef Quesadilla	450gr.
Tomatoes gazpacho	250gr.	100% Beef Burger	450gr.
Shroomy	250gr.	Zen Turkey	400gr.
Marmaris	250gr.	Tour de France	400gr.
Nefertiti	250gr.	Beef & Chips	400gr.
Apollo	250gr.	Fish Quesadilla	450gr.
Galatea	250gr.	Magellan	400gr.
Poseidon	250gr.	Mezzogiorno	300gr.
Hera	250gr.	Foie Gras Terrine	150gr.
AOP	250gr.	Star of the Day	150gr.
Porto Carras	300gr.	Creme Brulee	150gr.
Truffle Joy	300gr.	Nougat Glacé	150gr.



CULINARY VOYAGE

by

chef
Silviu Furdui



A place for ...

BREAKFAST

Eggs "as you want"
2 eggs fried / poached / omelette with
any topping you want
8 LEI

Hummus & Tabouleh
16 LEI

Sablé Biscuits
with mascarpone
& tomatoes confiture
18 LEI

STARTERS

Tomatoes Tartar
with cheese cream & cucumber salad
18 LEI

Green Rolls
cucumber rolls with caraway & sesame oil
24 LEI

Goat cheese aumônières
with pancetta & truffle Comté sauce
32 LEI

Octopus Carpaccio
with broccoli couscous
36 LEI

Salmon/Tunna Tartar
with mango, apio, cilantro & wasabi
36 LEI / 46 LEI

SOUPS & CREAMS

Grandparents Borsch
with noodles and vegetables
13 LEI

Cauliflower cream soup
with turmeric
14 LEI

Tomatoes gazpacho
with strawberries, mint,
chili & pink pepper
15 LEI

Shroomy
wild mushrooms cream soup
17 LEI

Marmaris
sea food soup
34 LEI

SALADS

Nefertiti
with beef, pomegranate sauce & parmesan
28 LEI

Apollo
haloumi & pesto
28 LEI

Galatea
with Chevre goat cheese, cranberries & dried
tomatoes
32 LEI

Poseidon
with red tunna & Dijon mustard dressing
34 LEI

Hera
with shrimps & avocado
35 LEI

PASTA

AOP Tagliolini
with garlic, olive oil & peperoncino
28 LEI

Porto Carras
tagliolini with calamari, cherry tomatoes & garlic
28 LEI

Truffle JOY
tagliatelle with white sauce & truffles
31 LEI

Forest Delice
tagliatelle with wild mushrooms & roquefort
32 LEI

Kalispéra
tagliolini with shrimps & zucchini
35 LEI

Creamy Salmon
with salmon, broccoli & mushrooms
35 LEI

FISH & SEAFOOD

Scandinavian Wave
salmon with pea puree
& caramelised parsnip
39 LEI

Persian Shrimps
shrimps with rice
& saffron
42 LEI

Poisson de Tarascon
breem with zucchini
& provencal sauce
42 LEI

Zorba the Greek
sea bass
with asparagus & cauliflower
puree
46 LEI

Bon-Ton
red tunna with lemon puree
& green salad
52 LEI

Octopus Garden
octopus with cherry
tomatoes & basil
56 LEI

Adriatic Plateau [2 persons]
seafood plateau
129 LEI

MEAT LOVE

Beef Quesadilla
with fried potatoes, garlic, parsley & tartar sauce
32 LEI

100% Beef Burger
with fried potatoes, garlic, parsley & green salad
34 LEI

Zen Turkey
panko crusted turkey breast
with mashed potatoes & cranberries sauce
36 LEI

Tour de France
duck breast with carrots puree & caramelised fennel
49 LEI

Beef Joy & Chips
beef entrecote with wild mushrooms sauce
& fried potatoes with garlic & parsley
69 LEI

MUSE SPECIALS

Recommendation of *chef Silvio Furdvi*

* Please ask the waiter for price & details *

Fish Quesadilla
with shrimps, salmon, fried potatoes & salad
34 LEI

Magellan
mussels with white wine sauce, garlic, parsley,
tomatoes, basil & potato chips
35 LEI

Mezzogiorno
shrimps risotto & asparagus
38 LEI

Foie Gras terrine
with tomatoes confiture
46 LEI

SWEET

Star of the Day
Please ask the waiter for further details
15 LEI

Creme Brulee
with lavender
15 LEI

Nougat Glacé
with candied fruits & nuts
18 LEI