

Relish true "Saveurs Françaises" with Michelin-Starred culinary execution

Prepare for a state-of-the-art French-style feast,
a memorable meal magnificently cooked for the most exigent gourmands



Beautifully executed dishes will entice your senses:

Salmon roll with nori leaves, girols et ceps
Presse de Foie Gras from « La Ferm Adour », roasted with apple tart & beetroot
Blue lobster tail, seasonal salad, bouillabaisse
Veal Loin from « Limousin », cabbage stuffed with confit belly, vegetables from "Chez Marc"
Crostillon chocolate



Complimentary water, soft drinks, coffee,
tea & champagne for welcome drink

24th & 25th September 2015,
from 19.30

650 Ron

Café Athénée

0731 305 734 | mara.danila@hilton.com

Michelin-Starred Chef Simone Zanoni,
Executive Chef of Gordon Ramsay
at the Trianon Palace, Waldorf Astoria Versailles



Chaiyasith Srichom,
Executive Chef of
Athénée Palace Hilton Bucharest