



KANÉ

New Romanian Cuisine
Dianei No.9

A NEW ROMANIAN CUISINE MENU

KANÉ – Gastronomy Redefined!

We started in 2016 with a mission: to create an authentic place that reflects the energy and creativity of the new generation in hospitality.

Starting in spring 2025, we have reinvented the KANÉ experience! Taking the best of fine dining — authenticity, creativity, unique flavors, and spectacular presentations—and transforming them into a simple, surprising, and accessible menu.

Creative Romanian Cuisine

As the autumn menu is shaped by nature faster than we can write it, we invite you to stay curious with us and discover each evening the freshest ingredients in some of our dishes, presented by our service team.

A menu created by Chef Vlad Padurescu

You can choose from the à la carte menu, a set menu in the following format or our tasting menu:

Set Menu

Bread + Chose one of each: Starter + First Course +
Second Course + Dessert

360 RON

+ 30 RON supplement for the beef dish

Tasting Menu

10 dishes inspired from our seasonal menu

580 RON

Wine Pairing 300 RON | person

5 x 100ml Glasses of wine



Please let us know if you have any culinary restrictions, intolerances or allergies.
A service charge of your choice between 10% - 15% will be added
to your bill at the end of the service.
Kané accepts card payment only.





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A NEW ROMANIAN CUISINE MENU

Bread & butter selection - 35 RON

ENTRÉE

Balkan Hamachi – 70 RON

Hamachi crudo, cucumber salsa with bell peppers, capers, anchovies.

Strawberry Beetroot – 70 RON (vegetarian)

Roasted beetroot, goat cheese, strawberry dressing

Pâté en Croûte – 90 RON

Mangalitsa pork, liver pâté, pistachio, wild mushrooms, cognac, pastry

Tomatoes & Peach (vegetarian) - 70 RON

Hearts of tomatoes, soft cheese with figs, pickled figs, poached peaches

FIRST COURSE

Ricotta Clouds – 85 RON (vegetarian)

Ricotta gnocchi, peas & snow peas

Mussels with Fig Foam – 85 RON (can be vegetarian)

Mussels, seasonal mushrooms, fig hollandaise foam

Potato Soup in two colors – 85 RON (can be vegetarian)

New potato cream, confit egg yolk, wild garlic, jamón

MAIN COURSE

Free-Range Chicken – 130 RON

Chicken breast, roasted kapia peppers, goat cheese, bell pepper & tomato reduction

Pomme Pomme Pork – 160 RON

Iberico pork, baked potatoes & apples, andives and lemon

A Delicate Fish – 160 RON

Green olive & basil reduction, endive, dehydrated black olives

Beef Millefeuille – 180 RON

Beef sirloin, roasted eggplant cream, labneh

Cabbage & Mushrooms (vegan) – 90 RON

Baked Cabbage, Jerusalem Artichoke puree, black chanterelle mushrooms, mushroom demiglace

DESSERT

Spring Begins with the First Blossom | 65 RON

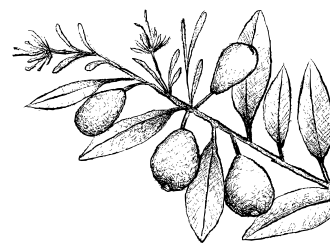
Milk “log”, buckwheat, sorrel sorbet, white flowers

Dark Chocolate Mousse | 65 RON

gorgonzola, Apricots and Lavender

Summer Whisper – 65 RON

Vanilla cremeaux, strawberry, hazelnut praline





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UN MENIU DESPRE NOUA BUCATARIE ROMANEASCA

KANÉ – Gastronomiia redefinită!

Am început în 2016 cu o misiune: să creăm un loc autentic, care să reflecte energia și creativitatea noii generații din ospitalitate.

Începând cu primăvara lui 2025, am reinventat experiența KANÉ! Luând tot ce e mai bun din fine dining – autenticitatea, creativitatea, aromele unice și prezentările spectaculoase – și le-am transformat într-un meniu simplu, surprinzător și accesibil.

Bucatarie Creativa

Intrucat meniul de primavara ne este dictat de catre natura mai rapid decat il putem noi scrie, va invitam sa fiti curiosi alaturi de noi si sa afiti seara de seara cele mai proaspete ingrediente ce vor fi comunicate de catre echipa de service.

Un meniu creat de Vlad Padurescu

Puteti alege din meniul a la carte , un set menu dupa formatul de mai jos sau tasting menu

Set Menu

Paine + La alegere din
ENTRÉE + Fel I + Fel II + Dessert
360 RON

+30 RON supliment pentru preparatul de vita

Tasting Menu

10 preparate inspirate din meniul de sezon
580 RON

Wine Pairing 300 RON | person

5 pahare de vin x 100ml



Va rugam sa ne informati asupra posibilelor alergii si intolerante pe care le aveti si daca aveti nevoie de informatii aditionale referitoare la preparate
O taxa de service la alegere intre 10% - 15% se va aplica la totalul notei
Kané accepta doar plata cu cardul bancar



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UN MENU DESPRE NOUA BUCATARIE ROMANEASCA

Selectie de Pâine și unt - 35 RON

ENTRÉE

Hamachi Balcanic – 70 RON

Hamachi crudo, salsa de castravete, ardei gras, capere, anchois

O sfeclă căpșunată – 70 RON

Sfeclă coaptă, brânză de capră, dressing de căpșună

Pâté en croûte – 90 RON

Carne de mangaliță, pate de ficat, fistic, ciuperci sălbatice, coniac, aluat

Roșii & Piersici (vegetarian) – 70 RON

Inimi de roșii, brânză proaspătă cu smochine, smochine murate, piersici

FEL I

Nori de ricotta – 85 RON

Gnocchi de ricotta, mazăre & mazăre păstăi

Midii cu smochine – 85 RON

Midii, ciuperci de sezon, sos hollandaise de smochine

Supă de cartofi în două culori – 85 RON

Cremă de cartofi noi, gălbenuș confiat, leurdă, jamón

FEL II

Pui de fermă – 130 RON

Piept de pui, ardei kapia copt, branza de capra, reductie de ardei gras & rosii

Pomme Pomme Porc - 160 RON

Porc Iberico, cartofi copti și mere, andive și lămâie

Un pește delicat – 160 RON

Reducție de măslina verzi și busuioc, andivă, măslina neagra deshidratata

Millefeuille de vită – 180 RON

Vrăbioară, cremă de vinete coapte, labneh

Varză & Ciuperci (vegan) – 90 RON

Varză coaptă, piure de topinambur, ciuperci galbiori negri, demi-glace de ciuperci

DESERT

Cu prima floare se face primăvara | 65 RON

Trunchi de lapte, hrișcă, sorbet de măcriș, flori albe

Mousse de ciocolata neagra | 65 RON

gorgonzola, caise, lavanda

Șoapta de vara – 65 RON

Cremeaux de vanilie, căpșuni, praline de alunele de pădure





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THE TASTING MENU

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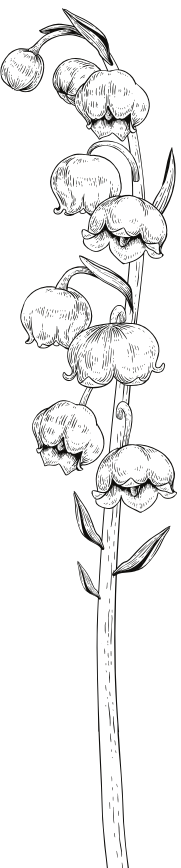
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Farm to Table

We are now a restaurant with a seasonal menu, adapted to each season of the year. A Farm to Table concept with original flavors, fresh ingredients, and combinations that will spark your curiosity.

A menu created by Chef Vlad Padurescu



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OUR TASTING MENU

Amuse Bouche

Balkan Hamachi

Hamachi crudo, cucumber salsa, bell peppers, capers, anchovies

Strawberry Beetroot

Roasted beetroot, goat cheese, strawberry dressing

Pâté en Croûte

Mangalitsa pork, liver pâté, pistachio, wild mushrooms, cognac,
pastry

Selection of house-made bread & butter

Mussels with Fig Foam

Mussels, seasonal mushrooms, fig hollandaise foam

Ricotta Clouds

Ricotta gnocchi, peas & snow peas

A Delicate Fish

Green olive & basil reduction, dehydrated black olives

Beef Millefeuille

Beef sirloin, roasted eggplant cream, labneh

Spring Begins with the First Blossom

Milk “log”, buckwheat, sorrel sorbet, white flowers

Petite Four

