

KANÉ

a | w 2024 long tasting menu | 750 Ron



trout | apple | dill



taco | pork | mushrooms



rose radish | chives
emulsion



truffles | cheese

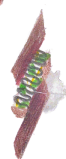
onion | cheese | truffles



yellow beet | horseradish | mussel
soup | caviar



veal cheek | eggplant |
onion | sauce



puff pastry | butter

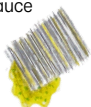
black garlic bread |
onion | truffles



black garlic bread |
onion | truffles



celeriac | truffle | cheese |
sparkling wine sauce



duck | beet | fruits |
sauce



This philosophy is reflected in every aspect of the menu,
where you will discover not just simple dishes but
authentic culinary artworks.

pumpkin | vanilla |
cinnamon



white chocolate | fermented
fruits | pumpkin



fruit jelly



yogurt sorbet



dark chocolate



praline cream



Catalin Bejenariu

discovery wine pairing | 350 Ron | 6 glasses | 120 ml

premium wine pairing | 450 Ron | 6 glasses | 120 ml

Please let us know if you have any food allergies or sensitivities.
An 11% hospitality cover charge will be added to the bill.
Kané only accepts payment by bank card.