

KANÉ

a | w 2024 short tasting menu | 650 Ron



trout | apple | dill



taco | pork | mushrooms



rose radish | chives
emulsion



truffles | cheese



rabbit | mushrooms |
sauce

Refinement lies in the details, a sentiment reflected in the daily thoughts of Chef Bejenariu: "How can I do this better? How can I become better?"

puff pastry | butter



black garlic bread | onion
| truffles



turbot | lovage |
smoked trout



pigeon | fermented cherries |
sauce

pumpkin | vanilla |
cinnamon



white chocolate | rhubarb |
fermented fruits



fruit jelly



yogurt sorbet



dark chocolate



praline cream

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

Catalin Bejenariu

discovery wine pairing | 300 Ron | 5 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.