



# NEWSPAPER APER AT THE TOWER

This belongs to you!

**COMPLIMENTARY  
COPY**

You are welcome  
to take it with you!

AN INTEGRATED EXPERIENCE!

The restaurant boasting the most stunning view in Sibiu.

*Salad*



The most  
cherished  
Romanian  
culinary  
specialty,  
brimming with  
flavors!



*An appetizer to  
begin with!*



Situated in the heart of the city, La Turn serves as a historical emblem of Sibiu tourism. It is distinguished by its contemporary design, as well as the historical elements that are evident in the location.

Young hearts in an ancient setting—that is how we would characterize ourselves now. The restaurant's interior safeguards, like a jewel in a wooden box, a portal that dates back to the 17th century.

Under the relentless passage of time, narratives gradually fade, revealing the truth that nothing is transient, neither humanity nor its creations. Initially, we inhale the antiquated aroma of books and refinement, subsequently allowing our imagination to flow freely, providing our guests the chance to engage with our tale. Our responsibility in the kitchen is to honor nature, acknowledging its remarkable ability to nourish us.

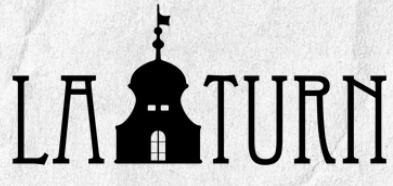
You may not perceive them as my eyes well with tears, yet you will witness how passion manifests, transforming the emotions it embodies into flavors and fragrances.

**LA TURN**



No, wait, allow me to describe how tender it can be. Excellent! We begin with a boneless chicken breast, lightly seasoned with salt and pepper. To enhance its flavor, we place it in a bag with fresh thyme sprigs and a touch of high-quality butter, ensuring a rich taste. Meanwhile, we prepare mashed potatoes over a hot flame and create a truffle sauce from cream, blended with various forest fruits, a hint of fine blue cheese, and a splash of dry white wine.

I would share more, but it is impolite to speak with one's mouth full.  
Enjoy your meal!



# NEWSPAPER PER AT THE TOWER

The most  
favored  
culinary  
offerings

THE FINEST VISTAS IN SIBIU!

**DRINKS PAGE 2-6**

**FOOD PAGE 7-8**

We possess the expertise to create both traditional and contemporary dishes, alongside a variety of beverages, whether they be sweeter, stronger, or tailored for either ladies or gentlemen, as robust as stone. Shall we present you with a SHEPHERD? In those days, individuals had limited time to prepare meals. There were fields to plow and furrows to harvest swiftly, as the weather was often unkind to the women of the village. They lived in close harmony with nature, alongside both humans and animals, experiencing a connection to life that we seldom grasp today. Consequently, the finest meals were reserved for celebrations, family gatherings, and holidays. How can we convey the essence of this Shepherd's stew without inciting your appetite?

We immerse a slice of bread in the egg and fry it. From high-quality sheepskin, sourced from genuine sheep, we prepare croquettes, coating them in fine breadcrumbs before frying them over high heat. We then promptly begin frying a piece of veal. It is advisable to allow it to rest until tender, followed by the potatoes, which are slowly cooked with thyme and salt. I shall reveal no more!

Do you have a  
private gathering?



Lăundat

Despre Mâncare și Oameni Fairni

We provide the food.

Wishing you the  
best of luck!

What times, what stories! Grandparents used to say that one is not a true homeowner without a pig in the yard. I refer to pork, not other curiosities. Would we then be considered homeowners if we prepared some ribs in the large oven? We went to enjoy a brandy and inadvertently lost track of time; in fact, that was our intention. Cooked slowly, with smoked paprika and barbecue sauce, we seared pork legs, harvested potatoes from our own garden, and added a sprig of rosemary. The aroma is so enticing that tourists flock to the Market Square to discover where the baiu is!

## BESTSELLERS

BEEF CHEEKS WITH  
CREAMY SAUCE



HOMEMADE CHICKEN  
SANDWICH WITH APPLE  
AND CELERY SAUCE





# CULINARY SELECTION

THE FINEST VISTAS IN SIBIU



## BREAKFAST

Scrambled eggs 200 g

*3 eggs, butter, artisanal bread, sheep's cheese spread*

23 RON

Omelette with burrata and mortadella, 280 g

*3 eggs, burrata, mortadella, fresh basil*

32 RON

Ham and eggs 220 g

*mortadella, artisanal bread, cheddar sauce, fried eggs*

25 RON

Cheese omelet 170 g

*3 eggs, cheddar cheese, baby spinach*

20 RON

*Try*

Sunday in the family, a  
lunch for all  
family at the core  
Sibi



*Mmmmm...*



## APPETIZER

Baked Camembert, pepper-crusted beef pastrami, and Dijon mustard seeds  
100/100/20g

*Camembert cheese, beef pastrami, Dijon mustard*

38 RON

Feta cream made with sheep cheese, roasted peppers accompanied by toasted walnuts and olive oil 120/120g

*Feta cheese, locally sourced sheep cheese, homemade roasted peppers, walnuts, olive oil, fresh garlic, and smoked paprika.*

35 RON

Hummus infused with za'atar and olive oil, accompanied by a fresh cucumber salad featuring pepper and lemon 180g/100g

*Chickpeas, olive oil, tahini, za'atar, cucumber, bell pepper, lemon, Lebanese pita*

Eggplant salad featuring homemade mayonnaise, sheep cheese, and cherry tomatoes garnished with fresh basil 220g/120g

*Eggplant, onion, egg, sunflower oil, aged sheep's cheese, cherry tomatoes, basil*

27 RON

## SOUPS AND BROTHS

Beef goulash accompanied by dumplings and seasoned with cumin powder, 400g

*Beef shank, onion, carrot, celery, bell pepper, smoked paprika, cumin, bay leaves, egg, flour, beef marrow bones*

29 RON

Clear chicken broth with artisanal noodles 350g

*Chicken bones, celery, onion, carrot, parsnip, artisanal noodles*

25 RON



## FAMILY SUNDAY

**160 RON**

MENU FOR FOUR  
INDIVIDUALS

Whole roasted chicken, mashed potatoes, rustic potatoes seasoned with cumin, celery remoulade salad, roasted bell peppers

Chicken soup with artisanal noodles

SUNDAY EXCLUSIVELY | 12:00-16:00

Reservation required 24 hours in advance.

We eagerly await  
your arrival, kind  
sir!



# CULINARY SELECTION

## YOUTHFUL SPIRITS

### CHEF'S SUGGESTION

Beef escalope accompanied by prosciutto crudo, complemented by a white wine sauce infused with sage, served alongside mashed potatoes enriched with black olive paste and basil 200g/180g/30g	67 RON
<i>Aged beef, sparrow, prosciutto crudo, butter, white wine, sage, potatoes, milk, olives, and green basil.</i>	
Beef schnitzel with anchovy butter and celery remoulade salad 220g/180g/30g	62 RON
<i>Matured beef brisket, egg, breadcrumbs, butter, anchovy, celery, homemade mayonnaise, mint, parsley, lemon, and Dijon mustard.</i>	
Candied chicken thighs infused with cinnamon, accompanied by polenta cream enriched with porcini mushrooms and boletus powder 280g/120g/5g	47 RON
<i>2 pieces of homemade chicken, cinnamon, onion, green thyme, orange, cornmeal, milk, butter, porcini mushroom cream, mushroom powder</i>	
Breaded Parizer accompanied by mashed potatoes and celery remoulade 200g/150g/50g	44 RON
<i>Mortadella, egg, breadcrumbs, potatoes, butter, milk, heavy cream</i>	
Slow-braised pork cheeks in a beer reduction, accompanied by creamy rice infused with parsnips and sheep's cheese 180g/180g/20g/30g	65 RON
<i>Pork cheeks, beer, onion, garlic, rosemary, butter, roux, arborio rice, Parmesan, parsnip, sheep cheese</i>	
Homemade chips 150g/80g	25 RON
<i>Potatoes, sheep's cheese, Parmesan, salt</i>	

### UP PRINCIPAL

Slow-cooked pork ribs accompanied by barbecue sauce, served with homemade rosemary potatoes 450g/160g/20g	75 RON
<i>Marinated pork ribs, barbecue sauce, new potatoes, rosemary, olive oil</i>	
Chicken breast accompanied by a truffle cream sauce and gorgonzola, served with mashed potatoes infused with green onions and dill 180g/180g/50g	57 RON
<i>Sous-vide chicken, gorgonzola, truffle cream, butter, vegetable cream, potatoes, milk, green onions, dill</i>	
Confit du Canard, mashed potatoes, sourcherry sauce	77 RON
<i>Duck leg accompanied by cherry sauce and mashed potatoes 170g/180g/50g</i>	
Oven-baked bream fillet, creamy rice with baby spinach purée and greens, fresh cucumber vinaigrette with olive oil and lemon juice 170g/180g/20g	64 RON
<i>Sea bream, garlic-infused oil, Arborio rice, butter, Parmesan cheese, baby spinach, cucumber, l</i>	
Chicken schnitzel accompanied by homemade potatoes 200g/170g	52 RON
<i>Chicken breast, breadcrumbs, egg, new potatoes.</i>	
Crispy chicken tenders accompanied by homemade potatoes and ginger mayonnaise 160g/170g	52 RON
<i>Chicken breast, eggs, flour, new potatoes, mayonnaise, ginger, turmeric, lime</i>	
Hot meat platter. Ideal for sharing with friends 200g/180g/150g/250g/300g/100g/100g	210 RON
<i>Pork ribs, slow-cooked chicken legs, chicken tenders, Reuben sandwich, homemade potatoes, baked pepper salad, celery salad</i>	

### KIDS' MENU

Chicken fingers with mashed potatoes or homemade potato wedges 120g/150g	37 RON
<i>Chicken breast, potatoes, butter, milk</i>	
Macaroni and Cheese 200g	32 RON
<i>Homemade pasta, cheddar cheese, Emmental cheese, butter, thyme</i>	

# LA TURN CULINARY SELECTION

AT A HISTORICAL SITE



## BURGER AND SANDWICH

Smoky Cheeseburger 250g/100g	53 RON
Pumpkin seed roll, Angus beef, pickled gherkins, cheddar cheese, Emmental cheese, butter, smoked bacon, house-made chips	
Punch-it Burger 250g/100g	56 RON
Pumpkin seed bun, Angus beef, roasted peppers with walnuts and olive oil, gorgonzola, anchovy butter, crispy onions and harissa, camembert, house-made chips.	
Pastrami Burger 300g/100g	59 RON
Pumpkin seed roll, Angus beef, pastrami, cheddar cheese, Emmental cheese, pickled gherkins, Russian dressing, house-made chips	
Reuben Pastrami 250g/100g	55 RON
Beef pastrami with pepper, artisanal bread, sauerkraut, Emmental cheese, Russian dressing, and house-made chips.	
Anthony Bourdain 220g/100g	52 RON
Homemade bread, mortadella, mayonnaise, Dijon mustard, Emmental cheese, homemade chips	
Homemade chicken sandwich, 350 grams	40 RON
Mildly spicy chicken served on artisanal bread, accompanied by an apple and celery salad, and potato chips.	

## SUNDAY WITHIN THE FAMILY

We dine in the center of Sibiu.

*Sunday | 12:00 PM - 4:00 PM*

Reservation required 24 hours in advance.

Whether we delve into a variety of dishes from far-flung cuisines or present our own creations, we will prioritize quality and exceptional flavor.

May your table be serene and your thoughts be virtuous, dear sir!



FAMILY, FRIENDS, AND GOODWILL!

*What do you think  
about...*

**Beef escalope accompanied by prosciutto crudo, complemented by a white wine sauce infused with sage, served alongside mashed potatoes enriched with black olive paste and basil.**



# CULINARY SELECTION

Greetings, Om Fain!



## RISOTTO AND PASTA

Creamy risotto with beets and burrata	44 RON
Arborio rice, butter, Parmesan cheese, beets, burrata.	
Carbonara 300 g	43 RON
<i>Homemade pasta, smoked pancetta, pasteurized egg, Parmigiano-Reggiano</i>	
Pasta with sous-vide chicken, truffle cream, gorgonzola 320g	42 RON
Homemade pasta, butter, vegetable cream, gorgonzola cheese, truffle cream, parmesan cheese	
Cacio e pepe with beetroot juice 320g	40 RON
Homemade pasta, pepper, pecorino cheese, beetroot juice	39 RON
<i>Macaroni and Cheese with Crispy Prosciutto 320g</i>	
Homemade pasta, cheddar cheese, Emmenthal cheese, butter, thyme	



## SALAD

Beetroot salad with roasted walnuts and sheep cheese, 280g	35 RON
<i>Beetroot, sheep's cheese, feta, green onions, roasted walnuts, za'atar</i>	
Burrata, fresh, 280g	39 RON
<i>Kappa peppers, basil, radishes, olive oil, garlic, black olives, beetroot powder</i>	
Caesar salad with crispy chicken 280g	43 RON
<i>Crispy salad, anchovies, Parmesan cheese, egg, chicken breast</i>	
Baked pepper salad 120g	14 RON
Pickled gherkins 120g	14 RON



-in  
accordance  
with  
maximum  
prices



## DESSERT

Bonet 150g	23 RON
<i>Cocoa, eggs, Amaretto cookies, coffee, Amaretto liqueur, sugar</i>	
Chocolate mousse infused with olive oil and topped with salt flakes 120g	27 RON
<i>Belgian chocolate, extra virgin olive oil, sea salt flakes</i>	
Apple cake with vanilla sauce infused with prosecco 150g	22 RON
<i>Flour, apples, sugar, rating, oil, prosecco, vanilla, egg</i>	



## GASKETS

Mashed potatoes, 170 grams	19 RON
Mashed potatoes infused with porcini cream / olive tapenade 170g	22 RON
Homemade potatoes, 170 grams	17 RON



## EXTRA

Sour Cream	5 RON
Chili Peppers	5 RON
Parmesan	8 RON
Sheep's Cheese	8

## CIGARETTES

Sobranie Evolve Black/Chrome (6 mg/4 mg)
Sobranie Collection Blacks/Golds (6 mg/4 mg)
Sobranie KS Black/Gold (7 mg/3 mg)
Sobranie Super S Black/White/Pink/Green (6 mg/3 mg/1 mg/5 mg)
Winston Nova Blue 94 S (8 mg)
Winston Plus Red (10 mg)
Winston Super Line Blue/Xpresion (5 mg/5 mg)
Winston XStyle Blue (6 mg)
Winston XSpression (6 mg)
Winston 100's Blue (6 mg)
Camel Filters (10 mg)
Camel Cigarillos



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THE FINEST VISTAS IN SIBIU!

DRINKS PAGE 2-5

FOOD PAGE 8-11

I intentionally highlighted this discrepancy between the new and the old, as it is also evident in the kitchen. Innovative techniques and preparations with deep roots in the Transylvanian region coexist harmoniously. We employ the sous-vide method to create dishes that are healthy, tender, and rich in flavor. Many of our meats are cooked slowly to enhance their qualities, allowing them to take center stage in the narratives we craft. We refrain from using additives or flavor enhancers, and we do not stabilize sauces, creams, or other preparations with powders or "magic formulas." This method of cooking in water at controlled temperatures and under stringent hygiene conditions is not a recent development; it has its origins in France, a region long recognized as the cradle of modern cuisine. Gastronomy has transcended numerous barriers and traversed the globe without a passport, resulting in the diverse influences reflected in our menus, flavors, dishes, and preparation techniques. We all contribute our efforts to achieve excellence, as we know how.



In the evening, we will be celebrating  
at SUMMER BREEZE LOUNGE!



Victoriei  
Boulevard, 42,  
Sibiu

@summerbreezelounge

We manage the most exceptional private events.

@about\_food\_and\_nice\_people

WE ARE ACHIEVING POSITIVE  
OUTCOMES!



## AT THE TOWER

- Piața Mare, no. 1,
- Sibiu, Restaurant La
- Turn

## How did the visit go?

We invite you to share your  
feedback!



Network:

At the Sibiu Tower,  
the password is:

Thank you.