



## GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

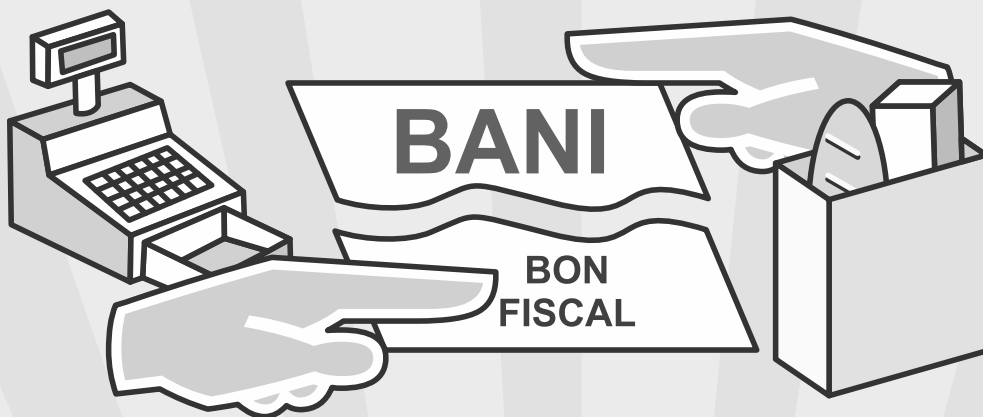
**Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați**

**În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia**

**Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale**

**Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal**

**Pentru a semnală nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085**

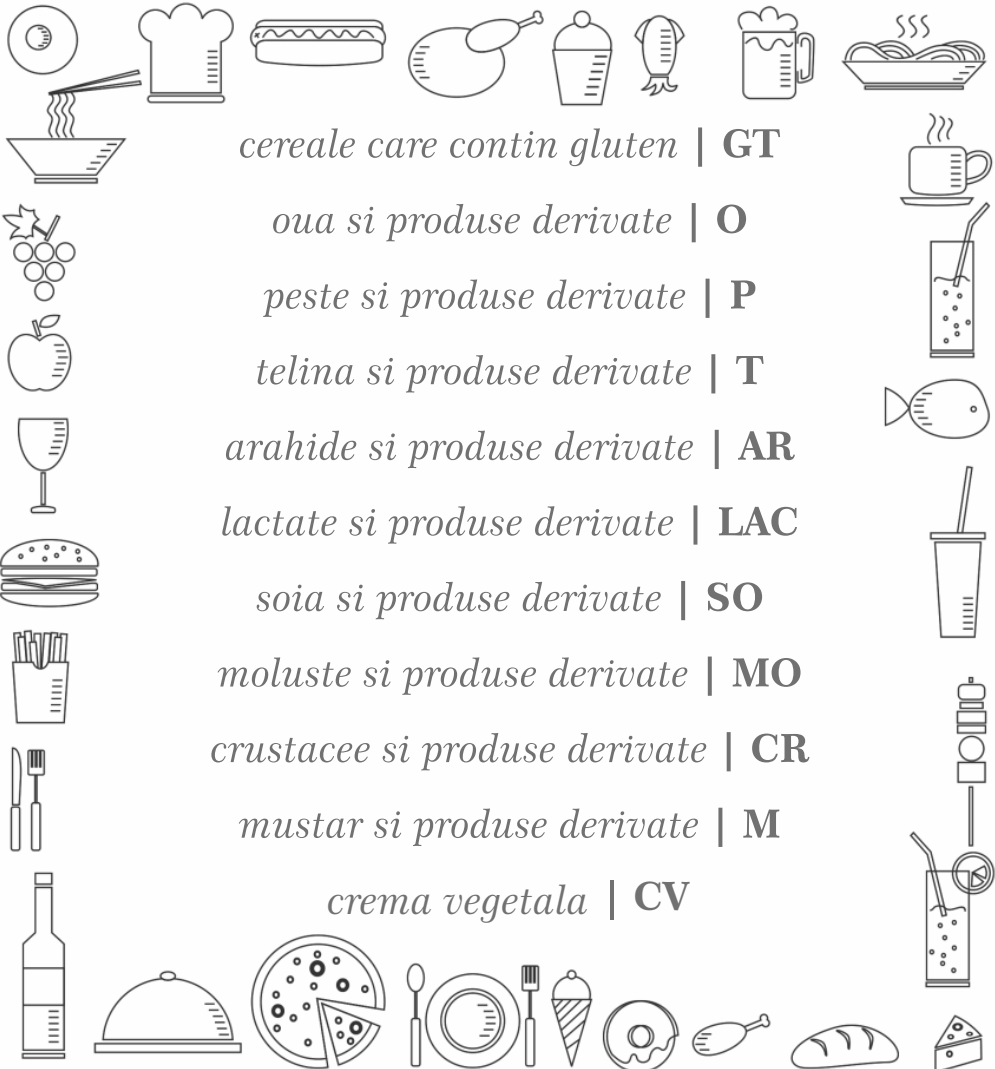


**Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.**

## Stimati Oaspeti

Produsele din meniu contin substante sau urme de substante care pot cauza alergii sau intolerante!

Acestea sunt:



**\*preparatele pot contine produse congelate**

*\*Preparations may contain frozen products*

# Gustari



Alergeni

<b>hummus</b> , rucola, relish de ceapa si rosii cherry <i>hummus, arugula, onion relish and cherry tomatoes</i>	180gr	18lei	LAC,AR
<b>guacamole</b> cu avocado, limes, rosii, coriandru, susan si ceapa <i>guacamole, limes, tomatoes, coriander, sesame and onion</i>	200gr	29lei	AR,SO
<b>edamame</b> cu sare maldon <i>edamame with maldon salt</i>	150gr	18lei	SO
<b>tartar de vita</b> cu muguri de pin, busuioc si sos hollandaise <i>beef tartare with pine nuts, basil and hollandaise sauce</i>	160gr	39lei	O,AR,M,AC
<b>tartar de ton rosu</b> cu marinata de susan, wakame, mango, ardei gras si lamaie <i>tuna tartare with sesame marinade, wakame, mango, bell pepper and lemon</i>	190gr	45lei	SO,P,AR
<b>bruschete</b> cu hribi si trufe <i>boletus and truffles bruschetta</i>	160gr	29lei	LAC,GT,P
<b>icre de stiuca</b> si ceapa <i>pike roe salad and onions</i>	120gr	36lei	P
<b>icre de crap</b> si ceapa <i>carp roe salad and onions</i>	120gr	23lei	P
<b>calamar</b> crisp servit cu salata si lime <i>calamari crisp served with salad and lime</i>	150gr	32lei	GT,MO
<b>mix vegan</b> : guacamole, salata tabouleh si hummus <i>vegan mix: avocado guacamole, tabouleh salad and hummus</i>	300gr	34lei	AR,SO,GT,AC
<b>platou rece de peste</b> cu icre de stiuca, icre de crap, peste marinat, peste afumat, zacusca de peste si salata <i>cold fish platter with pike roe salad, carp roe salad, marinated fish, smoked fish, fish zacusca and salad</i>	600gr	79lei	P,SO

# Supe si Ciorbe



Alergeni

<b>supa crema de rosii</b> coapte cu busuioc si mozzarella ciliagine	280gr	18lei	LAC,T
<b><i>baked tomato soup</i></b> served with basil and mozzarella ciliagine			
<b>supa de creveti</b> cu rosii coapte, pepperoncino si coriandru	280gr	25lei	CR,T
<b><i>shrimp soup</i></b> with baked tomato pepperoncino and coriander			
<b>ciorba de pui a la grec</b> servita cu ardei iute	280gr	18lei	LAC,T
<b><i>chicken soup a la greque</i></b> served with hot pepper			

# Salate



Alergeni

<b>„rosii cu branza“</b> servite cu crema de vinete, rucola si pesto de busuioc	250gr	22lei	GT,AR,LAC
<b>„tomatoes and cheese“</b> served with aubergine cream, rocket salad and basil pesto			
<b>salata cu piept de rata</b> afumat cu smochine, nuci si dressing de menta	250gr	39lei	AR,O
<b>smoked duck breast salad</b> with figs, walnuts and mint dressing			
<b>salata de ton marinat</b> cu quinoa, muguri de pin, wakame si sos de soia	250gr	39lei	PAR,SO
<b>marinated tuna salad</b> with quinoa, pine nuts, wakame and soy sauce			
<b>salata Caesar</b> , cu piept de pui, salata verde, iceberg, parmezan, dressing de ansoa si crutoane aromate	250gr	29lei	GT,LAC,PO
<b>Caesar salad</b> with chicken breast, green and iceberg salad, parmesan, anchovy dressing and flavoured croutons			
<b>salata vegana</b> cu ciuperci, muguri de pin, avocado, rodie si pesto de busuioc	250gr	27 lei	AR
<b>vegan salad</b> with mushrooms, pine nuts, avocado, pomegranates and basil pesto			
<b>salata de rucola</b> cu rosii cherry si parmezan	150gr	17lei	LAC
<b>rocket salad</b> with cherry tomatoes and parmesan			
<b>salata verde</b> cu ulei de masline, castraveti si ceapa	150gr	9lei	
<b>green salad</b> with olive oil, cucumber and onion			

# Paste si orez



*Alergeni*

<b>risotto cu creveti</b> , ghimbir, dovlecel si sofran <i>shrimp risotto with ginger, zucchini and saffron</i>	350gr	45lei	CR,LAC
<b>risotto</b> cu hribi si trufe <i>boletus and truffle risotto</i>	350gr	42lei	LAC
<b>linguini cu fructe de mare</b> , busuioc si rosii <i>seafood linguine with tomatoes and basil</i>	300gr	57lei	CR,GT,O,LAC
<b>tagliolini cinque formaggi</b> <i>cinque formaggi tagliolini</i>	250gr	39lei	O,GT,LAC,CV
<b>paste cu sos de rosii</b> si parmezan <i>tomato sauce pasta with basil and parmesan</i>	220gr	35lei	O,GT,LAC
<b>tagliolini aglio olio</b> <i>aglio e olio tagliolini</i>	200gr	18lei	GT,O,LAC
<b>tagliolini cu hribi</b> , ghebe, rosii cherry si busuioc <i>forest mushrooms tagliolini with cherry tomatoes and basil</i>	300gr	42lei	GT,LAC,O
<b>paste al forno</b> cu pui, ciuperci si dovlecei <i>chicken al forno with mushrooms and zucchini</i>	300gr	46lei	GT,AR,LAC, O,CV
<b>tagliolini bolognese</b> cu ragu de vita, busuioc si parmezan <i>tagliolini bolognese with beef ragu, basil and parmesan</i>	280gr	40lei	GT,LAC,T,O

# Peste si fructe de mare



Alergeni

<b>steak de ton rosu</b> servit cu salata, wakame si rosii cherry	180/100gr	62lei	P,SO,AR
<b>tuna steak</b> with salad, wakame and cherry tomatoes			
<b>file de somon</b> si sote de spanac cu rosii cherry si sos hollandaise	200/100gr	59lei	PO,LAC,M,AR
<b>salmon</b> with spinach sauté and hollandaise sauce			
<b>saint Jacques pe plita</b> cu risotto cu trufe si crema de mazare	250gr	59lei	MO,LAC,GT
<b>saint Jacques</b> with truffles risotto and pea cream			
<b>creveti scampi</b> cu sos de unt, verdeturi, usturoi si rosii cherry	250gr	52lei	CR,LAC
<b>shrimp scampi</b> with butter sauce, herbs, garlic and cherry tomatoes			
<b>caracatita la cuptor</b> confiata cu ulei extra virgin, servita cu crema de cartofi si ierburi	200/150gr	108lei	LAC,MO,GT
<b>octopus confit</b> in extravirgin olive oil, served with potato cream and herbs			
<b>midii cu sos Roquefort</b>	700/200gr	49lei	LAC,MO,CV
<b>mussels with Roquefort sauce</b>			
<b>midii cu sos Marinieres</b> , rosii, ierburi si usturoi	700/200gr	49lei	LAC,MO
<b>mussels Marinieres</b> with tomatoes, herbs and garlic			
<b>sturion</b> cu legume la gratar	250/150gr	54lei	P
<b>sturgeon</b> with grilled vegetables			
<b>calcan de Marea Neagra</b> cu mamaliga	230/150gr	79lei	P,LAC,GT
<b>Black Sea turbot</b> with polenta			
<b>biban de mare</b> cu risotto si sos de lime	150/130gr	59lei	P,LAC,GT
<b>sea bass</b> with risotto and lime sauce			
<b>platou de fructe de mare Le Premier</b> (pentru 2 sau 4 persoane):	500/200/200/200/200gr	200lei	MO,
midii in cochilie, midii gratinate, calamari, creveti, tentacule de calamar	1000/400/400/400/400gr	400lei	CR,LAC
<b>Le Premier fish&amp;seafood platter</b> (for 2 or for 4):			
<i>mussels, mussels gratin, calamari, shrimps, calamari tentacles</i>			

# Carne



Alergeni

<b>muschi de vita</b> cu sos de trufe	200/50gr	75lei	LAC,T,CV
<b>beef tenderloin</b> with truffle sauce			
• broccoli sote (broccoli saute)	150gr	12lei	AR,LAC
• sote de spanac (spinach saute)	100gr	14lei	AR,LAC
• cartofi gratinati cu ierburi (Potato gratin with herbs)	150gr	12lei	GT,LAC,O
<b>piept de curcan</b> cu broccoli, rosii cherry si sos gorgonzola	200/150/50gr	44lei	LAC,CV
<b>turkey breast</b> with broccoli, cherry tomatoes and gorgonzola sauce			
<b>piept de rata</b> cu crumble de alune, sos de prune uscate, crema de morcovi si sparanghel	200/150gr	69lei	LAC,AR
<b>duck breast</b> with hazelnut crumble, dried plum sauce, carrot puree and asparagus			
<b>aged beef burger</b> cu cheddar, ceapa, rosie, salata, prosciutto, cartofi prajiti si sos	350/150/50gr	47lei	GT,LAC
<b>aged beef burger</b> with cheddar, onions, tomatoes, salad, prosciutto, french fries and sauce			
<b>piept de pui</b> cu crema de cartofi, rosii confiate si sos de trufe	200/200/25gr	39lei	GT,LAC
<b>chicken breast</b> with potato cream, confit tomatoes and truffle sauce			



# Carne



Alergeni

<b>cotlet de vitel de lapte</b> servit cu cartofi wedges, parmezan si ierburi	320/150gr	84lei	M,LAC
<b>veal chop</b> with potato wedges, parmesan and herbs			
<b>rib-eye de Black Angus la gratar</b> , servit cu sote de broccoli, sparanghel si sos bearnaise	200/150gr	120lei	O,M,LAC,AR
<b>black angus rib-eye</b> on the grill with broccoli and asparagus saute and bearnaise sauce			
<b>steak de foie gras</b> cu sote de sparanghel, crema de morcov si chutney de mere	150/150 gr	80lei	LAC,AR
<b>foie gras steak</b> with asparagus saute, carrot cream and apple chutney			
<b>cocosel de munte</b> servit cu cartofi wedges, sos de smantana si verdeata	350/150/50gr	54lei	LAC,M
<b>coquelet</b> served with potato wedges, sour cream and herbs			
<b>baby back ribs</b> servite cu cartofi wedges cu parmezan si verdeata	400/200gr	75lei	GT,LAC,SO
<b>baby back ribs</b> with parmesan and herb potato wedges			
<b>T-Bone de Black Angus</b> la gratar***	550gr	170lei	LAC
<b>Black Angus T-Bone</b> on the grill***			

\*\*\* servite cu o garnitura la alegere: cartofi wedges cu parmezan si ierburi/legume la gratar/ciuperci de padure sote

\*\*\*served with a garnish of your choosing: potato wedges with parmesan and herbs/grilled vegetables/forest mushrooms sauté

# Garnituri



*Alergeni*

<b>legume la gratar</b> <i>grilled vegetables</i>	150gr	16lei	
<b>legume sote</b> <i>sauteed vegetables</i>	150gr	16lei	LAC
<b>cartofi gratinati</b> <i>potatoes au gratin</i>	150gr	12lei	LAC,O
<b>sote de spanac</b> <i>spinach saute</i>	150gr	14lei	AR,LAC
<b>cartofi prajiti</b> <i>french fries</i>	150gr	12lei	LAC
<b>piure de cartofi</b> <i>mashed potatoes</i>	150gr	12lei	LAC
<b>broccoli sote</b> <i>broccoli sauté</i>	150gr	12lei	AR,LAC
<b>ciuperci de padure sote</b> <i>wild mushrooms sauté</i>	150gr	16lei	AR,LAC
<b>sparanghel sote</b> <i>asparagus sauté</i>	120gr	18lei	AR,LAC
<b>mamaliga</b> <i>polenta</i>	150gr	6lei	GT,LAC

# Extra

<b>paine</b> <i>bread</i>	120gr	4lei	GT,O,AR
<b>parmezan</b> <i>parmesan</i>	50g	5lei	LAC

# Desert



Alergeni

<b>tiramisu Pavlova</b> cu blat de bezea, piscoturi Savoiard, sirop espresso si crema Amaretto	150gr	21lei	LAC,O,AR,GT,CV
<b>Pavlova tiramisu</b> with meringue and Savoiard biscuits crust, espresso syrup and Amaretto cream			
<b>tort Key Lime</b> cu crema din extract de vanilie si glazura din crema de lapte de soia cu razatura de lime	130gr	21lei	GT,SO,CV
<b>Key Lime cake</b> with vanilla extract cream and soy milk cream glaze with lime shavings			
<b>tort Snickers</b> cu blat brownie, crema de ciocolata alba, caramel si glazura de ciocolata belgiana	150gr	21lei	LAC,AR,O,GT
<b>Snickers cake</b> , with brownie crust, white chocolate filling, caramel and Belgian chocolate glaze			
<b>tort de cafea</b> cu blat de bezea si nuca, glazura de ciocolata	150gr	21lei	LAC,AR,O,GT
<b>coffee cake</b> made on meringue and nuts crust and chocolate glaze			
<b>cheesecake</b> de ciocolata alba si fructul pasiunii	150gr	21lei	LAC,O,AR,GT,CV
white chocolate and passion fruits <b>cheesecake</b>			
<b>lava cake</b> de ciocolata servit cu inghetata	150gr	21lei	LAC,AR,O,GT
<b>chocolate lava cake</b> served with ice cream			
<b>inghetata</b>	cupa	6lei	LAC,AR,O,GT
<b>ice cream</b>			