



GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

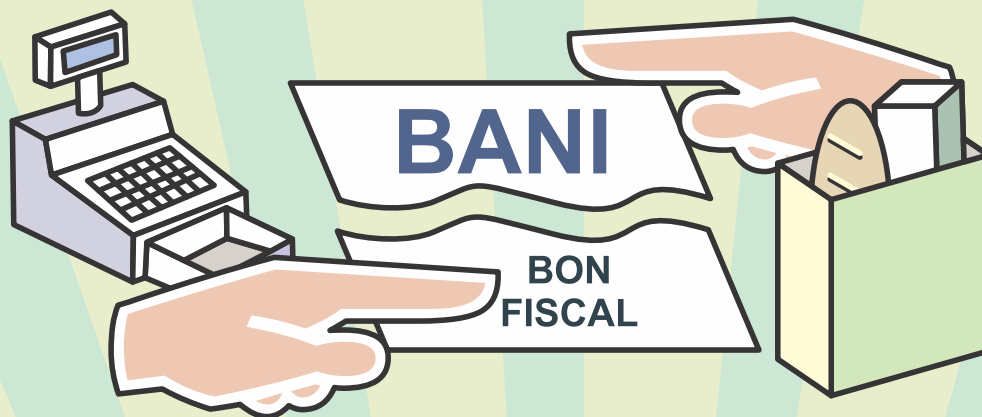
Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

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 semnala 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*

Aperitive



Alergeni

hummus , parmesan crocant, relish de ceapa si rosii cherry <i>hummus, crispy parmesan, onion relish and cherry tomatoes</i>	180gr	18lei	LAC,AR
guacamole cu avocado, limes, rosii, coriandru, susan si ceapa <i>guacamole, limes, tomatoes, coriander, sesame and onion</i>	250gr	30lei	CR,LAC,AR
tataki de vita (carpaccio in stil japonez) servit cu salata dulce acrisoara si sos de hrean beef Tataki (japanese style carpaccio) <i>seved with sweet&sour salad and horseradish sauce</i>	200gr	30lei	GT,O,AR
tataki de ton rosu cu sos wasabi si salata de alge tuna Tataki , wasabi and wakame seaweed salad	200gr	45lei	SO,P
tartar de creveti rosii cu avocado, coriandru, ulei de susan shrimp tartare with avocado, coriander and sesame oil	190gr	40lei	CR,SO,AR
tartar de vita cu muguri de pin, busuioc si sos hollandaise beef tartare with pine nuts, basil and hollandaise sauce	160gr	40lei	O,AR,M
tartar de ton rosu cu ulei de susan, sos de soia, mango, ardei gras si salata tuna tartare with soy sauce, mango, chilly and salad	190gr	45lei	SO,P
mix de bruschete : hribi si trufe, pate de sturion, anghinare bruschetta mix : ceps and truffles, sturgeon pate, artichokes	190gr	37 lei	LAC,O,GT,P
icre de stiuca , servite cu tapenade de masline verzi si ceapa pike roe salad served with green olives paste and onions	180gr	32lei	P
mix vegan : guacamole, tartar de ciuperci si hummus vegan mix : avocado guacamole, champignon mushrooms tartare and hummus	300gr	34lei	AR,SO,GT
platou rece de peste si fructe de mare : creveti marinati, calamar marinat, peste afumat, peste marinat, icre de stiuca cold platter of fish and seafood : marinated shrimps and octopus, smoked fish, marinated fish, pike roe salad	600gr	90lei	P,CR,SO,AR
pate de foie gras cu chutney de mere si crumble de alune foie gras pate with apple chutney and peanuts crumble	200gr	49lei	LAC,GT,AR

Supe



Alergeni

supa crema de rosii coapte cu busuioc si bocconcini <i>baked tomatoes soup served with basil and bocconcini</i>	280gr	18lei	LAC
supa crema de broccoli cu parmezan si speck crocant <i>broccoli bisque served with parmezan and crunchy speck</i>	280gr	18lei	LAC
supa de creveti cu rosii coapte, pepperoncino si coriandru <i>shimp and baked tomatoes soup, peperoncino and coriander</i>	280gr	25lei	CR

Salate



Alergeni

salata cu rata confiata cu smochine, nuci si dressing de menta cu balsamic alb	300gr	39lei	AR,O
<i>duck confit salad with figs, walnuts and mint dressing with white balsamic vinegar</i>			
salata cu vita marinata , caju, castraveti, sos de susan si soia	350gr	35lei	AR,SO
<i>marinated beef salad with caju, cucumber, sesame sauce and soy</i>			
salata de ton marinat cu quinoa, muguri de pin, wakame si sos de soia	250gr	39lei	P,AR,LAC
<i>marinated tuna salad with quinoa, pine sprouts, wakame and soy sauce</i>			
salata de pui , cu salata iceberg, parmezan, rosii cherry si dressing de iaurt	300gr	29lei	GT
<i>chicken salad with iceberg salad, parmesan cheese, cherry tomatoes and yogurt dressing</i>			
salata vegana cu ciuperci, muguri de pin, avocado, rodie si pesto de alune	300gr	27 lei	AR
<i>vegan salad with mushrooms, pine sprouts, avocados, pomegranates and peanuts</i>			
salata de rucola cu rosii cherry si scale de parmezan	150gr	17lei	LAC,O
<i>rucola salad with cherry tomatoes and parmesan scales</i>			
salata verde cu ulei de masline, castraveti si ceapa	150gr	10lei	LAC,AR
<i>green salad with olive oil, cucumber and onion</i>			

Paste si orez



Alergeni

risotto cu creveti , ghimbir, sparanghel si sofran <i>shrimp risotto with ginger, asparagus and saffron</i>	350gr	43 lei	CR,LAC
risotto cu hribi si trufe <i>boletus and truffle risotto</i>	350gr	32lei	LAC
paste cu blue crab , rosii cherry, pepperoncino, coriandru <i>blue crab pasta with cherry tomatoes, pepperoncino and coriander</i>	350gr	55lei	LAC,PAR, GT,M,O
linguini cu fructe de mare , muguri de pin, busuioc si rosii cherry <i>seafood linguine with pine sprouts, cherry tomatoes and basil</i>	350gr	52lei	CR,GT,O,LAC
tagliolini cu Saint Jaques , vodka, smantana si rucola <i>saint jacques tagliolini with vodka, sour cream and rucola</i>	300gr	52 lei	P,LAC,MO,O
linguini cu sos de trufe si coniac <i>truffle sauce and cognac linguini</i>	300gr	39lei	GR,GT,LAC,O
tagliolini cu sos de branza maturata si spanac <i>aged cheese tagliolini with baby spinach</i>	280gr	29lei	O,GT,LAC
paste cu sos de rosii si parmezan <i>tomatoes sauce pasta with basil and parmesan</i>	280gr	25lei	O, GT, LAC
tagliolini aglio olio cu spanac <i>aglio e olio tagliolini with spinach</i>	300gr	24lei	O,LAC
tagliolini cu hribi , ghebe, rosii cherry si busuioc <i>boletus and mushrooms tagliolini with cherry tomatoes and basil</i>	300gr	32lei	GT,LAC,O

Peste si fructe de mare



Alergeni

steak de ton rosu servit cu salata wakame si sos de soia <i>tuna steak with wakame salad ans soy sauce</i>	200/130gr	60lei	P,SO,MO
file de somon si sote de spanac cu muguri de pin si sos bernaise <i>salmon with spinach sauté, pine sprouts and bernaise sauce</i>	230/130gr	52lei	P,O,LAC
saint Jaques pe plita cu risotto cu trufe si crema de mazare cu limes <i>saint jaques shells with truffles risotto, peas pure and limes</i>	320gr	50lei	MO,LAC,GT
sote picant de creveti cu broccoli <i>spicy shrimp sauté with broccoli</i>	300gr	35lei	CR,LAC,AR
caracatita la cuptor confiata cu ulei extra virgin si usturoi, servita cu crema de cartofi si ierburi <i>octopus with extravirgin olive oil, garlic, served with potatoe cream and herbs</i>	200/150gr	76lei	LAC,MO
midii cu sos Roquefort <i>mussels with Roquefort sauce</i>	700/200gr	35lei	LAC,MO
midii cu sos Marinieres , rosii, ierburi, vin alb si usturoi <i>mussels with marinieres sauce, tomatoes, white wine and garlic</i>	700/200gr	35lei	LAC,MO
midii Diavola in sos rosu picant <i>mussels Diavola in spicy red sauce</i>	700/200gr	35lei	LAC,MO
midii Dijonnaise cu sos de mustar, vin ab si smantana <i>mussels with Dijon mustard sauce, white wine and cream</i>	700/200gr	35lei	MO,LAC, M
platou de fructe de mare (pentru 2 persoane): baby calamari, creveti, caracatita si midii gratinate <i>seafood platter (for two persons): baby calamari, shrimps, octopus and mussels gratin</i>	200/150/200/100gr	120lei	MO,LAC,CR
platou de fructe de mare Le Premier (pentru 4 persoane): blue crab, creveti, calamari, midii gratiante, peste, caracatita <i>Le Premier fish&seafood platter (for four persons): blue crab, shrimps, calamari, mussels gratin, fish, octopus</i>	300/180/250/200/200/250 gr	220lei	P, MO, CR, LAC

Carne



Alergeni

skirt steak de Noua Zeelanda la gratar, sote de ceps si sos bernaise	220/150gr	64 lei	LAC, M, O
<i>grilled New Zealand skirt steak with ceps sote and bernaise sauce</i>			
muschi de vita cu sos de trufe si speck crocant	200/150gr	57lei	LAC
<i>beef tenderloin with truffle sauce and crunchy speck</i>			
• broccoli sote cu muguri de pin (<i>broccoli saute with pine sprouts</i>)	150gr	9lei	
• sote de spanac cu muguri de pin (<i>spinach saute with pine sprouts</i>)	100gr	14lei	
• cartofi gratinati cu ierburi (<i>Potato gratin with herbs</i>)	150gr	9lei	
piept de rata crocant in crusta de alune cu sos de prune uscate, crema de morcovi si sparanghel	250/150gr	55 lei	GT, LAC, T, AR
<i>hazelnut crusted crisp duck breast with dried plum sauce, carrot pure and asparagus</i>			
aged beef burger cu cheddar, ceapa, speck si cartofi prajiti	350/150gr	39lei	O, AR, GT, LAC
<i>aged beef burger with cheddar, onions, speck and french fries</i>			
piept de pui umplut cu branzeturi, servit cu piure de spanac si speck crocant	250/200gr	30lei	LAC
<i>cheese stuffed chicken breast served with spinach puree and crispy speck</i>			
cotlet de vitel de lapte servit cu cartofi wedges, parmezan si ulei de trufe	350/150gr	78lei	M, LAC
<i>veal chop with potatoe wedges, parmesan and truffle oil</i>			
cotlet de miel de Noua Zeelanda, in crusta de ierburi, servit cu crema de cartofi cu trufe si confit de rosii	200/150gr	75lei	O, AR, LAC, GT
<i>herb crusted lamb chops with truffle potatoe cream and tomato confit</i>			
rib-eye de Black Angus la gratar, servit cu sote de broccoli, sparanghel si sos bernaise	250/150gr	120lei	O, M, LAC
<i>black angus rib-eye on the grill with broccoli and asparagus saute and bernaise sauce</i>			
steak de foie gras cu sote de sparanghel, crema de morcov si chutney de mere	170/150 gr	52 lei	LAC
<i>foie gras steak with asparagus saute, carrot cream and apple chutney</i>			

Garnituri

legume la gratar <i>grilled vegetables</i>	150gr	16lei
cartofi gratinati <i>potatoes gratin</i>	150gr	9lei
sote de spanac <i>spinach saute</i>	150gr	14lei
cartofi prajiti <i>french fries</i>	150gr	9lei
piure de cartofi <i>mashed potatoes</i>	150gr	9lei
broccoli sote <i>broccoli sauté</i>	150gr	9lei
mamaliga <i>polenta</i>	150gr	4lei

Desert



Alergeni

mousse de capsuni si mousse de ciocolata belgiana, crumble de alune si pamânt de cacao stawberry and Belgian Chocolate Mousse, <i>peanut crumble and cocoa mud</i>	150gr	18lei	LAC,O,AR,GT
mousse de fructul pasiunii pe pat de ciocolata si crumble de arahide passion Fruit Mousse <i>served on chocolate disc, topped with hazelnut crumble</i>	150gr	18lei	LAC,O,AR,GT
tort Snickers cu blat brownie, crema de ciocolata alba, caramel si glazura de ciocolata belgiana Snickers cake, <i>white chocolate filling, caramel and Belgian chocolate frosting</i>	150gr	18lei	LAC,AR,O
tort de cafea cu blat de bezea si nuca, glazura de ciocolata coffee cake <i>made on meringue and nuts crust and chocolate fudge</i>	150gr	18lei	LAC,AR,O
tort de fistic, cu blat brownie, crema de alune si glazura de ciocolata belgiana pistachio cake: <i>brownie crust, noisette cream and Belgian chocolate frosting</i>	150gr	18lei	LAC,AR,O
cheesecake de ciocolata alba si fructe de padure <i>white chocolate and forest fruits</i> cheesecake	150gr	18lei	LAC,O
inghetata asortata Assorted ice cream	150gr	21lei	LAC
inghetata asortata cu frisca si fructe proaspete Assorted ice cream <i>with cream and fresh fruit</i>	180gr	23lei	LAC

