



*A fost odată ca niciodată și este acum pentru
totdeauna, așa începe povestea noastră, iar tu ... o poți
continua, acum și aici. Bine ai venit!*



*"Once upon a time there was...", that is how
your story goes. Ours is about making your
day thrive into "forever". So, welcome to
Ambient, the Events Center! We are your
Now and Forever!*



MENIU cu Valori Nutritionale

Valorile nutriționale inserate în meniul restaurantului, sunt calculate conform normelor nutriționale stabilite și aprobate de Ministerul Sănătății, având la bază tabelele cu valorile nutriționale pentru alimentele materii prime anexate (procedura calcul valori nutriționale), și în conformitate cu cerințele Reg. EU 1169 / 2011 și a Ordinului ANPC nr.201/2022

Precizări:

- valorile nutriționale menționate în meniu pot varia în funcție de calitatea și cantitatea materiei prime și ingredientelor folosite pentru fiecare rețetă în parte;
- valorile nutriționale menționate în meniu pot varia în funcție de adaosurile făcute de client;
- valorile nutriționale la preparatele culinare compuse se adăunează
- ACESTE INDICAȚII NUTRIȚIONALE NU POT ÎNLOCUI INDICAȚIILE NUTRIȚIONALE ALE MEDICULUI

Kcal – kilocalorie / P = proteina / Gr = grasime / GS = grasimi saturate / Gl = glucide / Z = zahar / S = sare (E) numar E-uri

- valorile sunt exprimate in grame / 100 gr produs culinar
- cantitatea de sare adaugata variaza in functie de specificul preparatului dar nu mai mult de 3g/100



Pentru varianta digitală a acestui meniu
vă rugăm scanați

For the digital copy of the menu please scan



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.

SPECIALITATEA BUCATARULUI

OUR CHEF'S SPECIALITY

MUSCHIULET DE PORC IN CRUSTA DE VERDETURI 180/150/50 g 60.00 lei
SERVIT CU SOS DE CIUPERCI SI PIURE DE CARTOFI
CU TRUFE*

Muschiulet porc congelat – 180gr, rozmarin, patrunjel, usturoi, pesmet, crema vegetala – 70gr, ciuperci – 50gr, ceapa, sare, cartofi – 150gr, lapte – 75ml, unt – 20gr, sos de trufe (ciuperci de cultura Champignon, ulei de masline extra virgin, ulei vegetal de floarea soarelui, trufe de vara, masline negre, sare, aroma)

**HERB CRUSTED PORK FILLET WITH MUSHROOMS
SAUCE AND TRUFFLES FLAVORED MASHED POTATOES**

Pork fillet, rosemary, parsley, garlic, breadcrums, vegetable cream, mushrooms, onion, salt, potatoes, milk butter, truffle sauce

Kcal –140 /P-13gr / Gr-2gr / GS –1gr / Gl -15gr / Z – 0gr / S-2gr (3E)

COASTE DE PORC LA CUPTOR CU CARTOFI STEAK, 400/200/100/80 g 80.00 lei
SOS DE USTUROI ŞI BARBEQUE*

Coaste de porc – 400gr, cartofi – 200gr, usturoi, sos usturoi - 100gr (smantana - 90 gr, usturoi, lapte, ulei de masline-20 gr, oregano, sare), sos barbeque – 80gr (sirop de glucoza-fructoza, pasta de tomate, otet, zahar, amidon modificat de porumb, sare, sirop de zahar caramelizat, acid citric, pudra de ceapa, aroma de fum, arome, guma de xantan, sorbat de potasiu, condimente: chili, boia, piper)

**ROAST PORK RIBS WITH CHIPS POTATOES, GARLIC SAUCE
AND BARBEQUE SAUCE***

Pork ribs, potatoes, garlic, garlic sauce (sour cream, garlic, milk, olive oil, oregano, salt), barbeque sauce

Kcal –218 /P-21gr / Gr-10gr / GS –1gr / Gl -11gr / Z – 3gr / S-2gr (8E)

COTLET DE MIEL SERVIT CU LEGUME WELLNESS, 200/200/50/50 g 120.00 lei
CEAPA SI SOS DE USTUROI*

Cotlet miel – 200gr, vin - 50ml, unt - 20gr, marar, sare, legume wellness – 200gr, ceapa – 50gr, sos de usturoi - 50gr(smantana- 40gr, usturoi, lapte, oregano, ulei masline 20 ml, sare), ulei - 30ml

**LAMB CHOPS SERVED WITH WELLNESS VEGETABLES WITH
ONION AND GARLIC SAUCE***

Lamb chop, wine, butter, dill, salt, wellness vegetables(peas, corn, green beans, soy beans, red beans, sunflower seeds, onion), onion, garlic sauce (sour cream, garlic, milk, olive oil, oregano, salt), oil

Kcal –215/ P-22gr / Gr-11gr / GS –2gr / Gl -7gr / Z – 1gr / S-2gr (4E)

PULPA DE RATA SERVITA CU VARZA ROSIE CALITA* 250/200 g 80.00 lei

Pulpa de rata sous-vide – 250gr, varza rosie – 200gr, sos barbeque – 20gr (sirop de glucoza-fructoza, pasta de tomate, otet, zahar, amidon modificat de porumb, sare, sirop de zahar caramelizat, acid citric, pudra de ceapa, aroma de fum, arome, guma de xantan, sorbat de potasiu, condimente: chili, boia, piper), vin-20 ml, crutoane – 20gr, dulceata – 10gr, ulei, sare, piper

DUCK LEGS SERVED WITH SOUR CROUT*

Duck legs, red cabbage, barbeque sauce, wine, croutons, jam, oil, salt, pepper

Kcal –215/ KJ- 899 / P-27gr / Gr-11gr / GS –0gr / Gl -2gr / Z – 0gr / S-2gr





CIORBE SOUP

CIORBA / SUPA ZILEI CU CARNE 60/400 g 25.00 lei
SOUP OF THE DAY WITH MEAT

CIORBA TARANEASCA DE VACUTA* 60/400 g 25.00 lei

*Pulpa vita - 60gr, cartofi - 100g, bors - 70 ml, ceapa - 70g,
morcov - 50g, telina - 50g, rosii - 25g, ardei - 20gr, mazare,
fasole verde, otet, sare, ulei vegetal, pasta tomate, vegeta*

BEEF SOUP

*Beef leg, potatoes, borsch, onion, carrot, celery, tomatoes, pepper, peas,
green beans, vinegar, salt, oil, tomato paste, vegetable*

Kcal-54 /P- 6gr / Gr-2gr / GS - 0gr / Gl -3gr / Z - 0gr/ S-2gr

CIORBA DE LEGUME 420 g 20.00 lei

*Morcov - 50g, telina - 50g, cartofi - 100g, varza - 30g,
rosii - 25g, ceapa - 30g, bors - 30ml, mazare, fasole verde,
patrunjel, leustean, pasta de tomate, otet, sare, ulei, vegeta*

VEGETABLE SOUP

*Carrot, celery, potatoes, cabbage, tomatoes, onion, borsch, peas,
green beans, parsley, lovage, tomato paste, vinegar, salt, oil, vegetable*

Kcal-29 /P-1gr / Gr-1gr / GS - 0gr / Gl -4gr / Z - 0gr/ S-2gr

PAINE 1 felie 1.50 lei
BREAD 1 slice

SMANTANA 50 g 4 lei

SOUR CREAM

sunt valabile VN indicate pe ambalaj

ARDEI IUTE MURAT 1 buc 1.50 lei
PICKLED PEPPER 1 piece

Kcal-12 /P-1gr / Gr-0gr / GS - 0gr / Gl -2gr / Z - 0gr/ S-2gr



SPECIALITATI SALATE SALAD SPECIALITIES

<p>SALATA „AMBIENT“ CU TON</p> <p><i>Ton conserva – 80gr, salata iceberg – 60gr, rosii - 60gr, castraveti – 50gr, ardei – 30gr, masline – 30gr, lamaie – 100gr, porumb conserva – 30gr, ceapa – 30gr</i></p> <p>“AMBIENT” SALAD WITH TUNA</p> <p><i>Tuna, iceberg salad, tomatoes, cucumbers, red pepper, olives, lemon, corn, onion</i></p> <p><i>Kcal – 232 / P- 17gr / Gr-16gr / GS – 0gr / Gl – 5gr / Z – 1gr/ S- 2gr (1E)</i></p>	<p>350/50 g</p>	<p>40.00lei</p>
<p>SALATA CAESAR*</p> <p><i>Salata iceberg – 150gr, piept de pui – 80gr, rosii – 50gr, parmezan – 100gr, sos Caesar - 150g (ulei de rapita, otet, zahar, branza tare rasa, lapte praf degresat, galbenus de ou, usturoi, branza, sare, arome, concentrat de proteine din zer, ansoa, extract de sofranel, sirop de glucoza-fructoza, suc concentrat de lamaie) ansoa – 20gr crutoane – 50gr, ulei-50ml, usturoi</i></p> <p>CAESAR SALAD*</p> <p><i>Iceberg salad, chicken breast, tomatoes, parmesan, caesar sauce (anchovy), croutons, oil, garlic</i></p> <p><i>kcal – 150 / P- 9gr / Gr-10gr / GS – 1gr / Gl – 6gr / Z – 1gr/ S- 2gr (4E)</i></p>	<p>250/80/50 g</p>	<p>55.00 lei</p>
<p>SALATA GRECEASCA</p> <p><i>Salata iceberg – 100gr, branza feta – 100gr, rosii – 100gr, ardei gras – 70gr, masline – 70gr, castravete – 70gr, ceapa – 50gr, ulei de masline-20ml</i></p> <p>GREEK SALAD</p> <p><i>Iceberg salad, Feta cheese, tomatoes, sweet pepper, olives, cucumbers, onion, olive oil</i></p> <p><i>Kcal – 104 / P- 4gr / Gr-8gr / GS – 0gr / Gl – 4gr / Z – 0gr/ S- 2gr</i></p>	<p>500 g</p>	<p>45.00 lei</p>
<p>ZACUSCA (DE CASA)</p> <p><i>Vinete, ardei capia, ceapa, ulei, gogosari, foi dafin, piper negru, rosii, conservant, sare</i></p> <p>ZAKOUSKA (HOME MADE)</p> <p><i>Kcal –167 / P-1gr / Gr-15gr / GS –0gr / Gl -7gr / Z – 0gr / S-2gr</i></p>	<p>100 g</p>	<p>18.00 lei</p>
<p>SALATA DE VINETE*</p> <p><i>Vinete – 150gr, ulei-30ml, rosii-30gr, ceapa, sare</i></p> <p>EGGPLANT SALAD*</p> <p><i>Eggplant, oil, tomatoes, onion, salt</i></p> <p><i>Kcal – 220 / P- 3gr / Gr-20gr / GS – 3gr / Gl – 7gr / Z – 0gr/ S- 2gr</i></p>	<p>150 g</p>	<p>20.00 lei</p>
<p>PLATOU CU BRANZETURI DOMNESTI / 2 pers</p> <p><i>Camembert – 125gr, Gorgonzola – 150gr, Cheddar - 40gr, Gouda – 30gr , Ementaler – 30gr, nuca – 25gr, fructe confiate- 25gr</i></p> <p>FINE CHEESE PLATTER</p> <p><i>Camembert, Gorgonzola, Cheddar, Gouda, Emmentaler, nuts, fruits</i></p> <p><i>Kcal –309/ P- 20gr / Gr-25gr / GS –5gr / Gl –1gr / Z –1gr/ S- 2gr</i></p>	<p>500 g</p>	<p>80.00 lei</p>



BUCATE TRADITIONALE TRADITIONAL DISHES

- PLATOU HAIDUCESC / 3 pers*** 1000/350/200 g 170.00 lei
Pulpe de pui – 300gr, coaste de porc – 400gr, carnat – 200gr, ceafa porc – 150gr, cartofi wedges – 400gr, muraturi de casa – 400gr, sos de usturoi – 50gr (smantana - 40 gr, usturoi, lapte, ulei de masline - 20 gr, oregano, sare)
OUTLAW PLATTER/3 pers*
Chicken legs, roast pork ribs, sausage, pork neck, wedges potatoes, pickles, garlic sauce(sour cream, garlic, milk, olive oil, oregano, salt)
 Kcal -376/ P- 31gr / Gr-20gr / GS - 5gr / Gl - 18gr / Z - 1gr/ S- 2gr
- GUSTARE TRADIȚIONALĂ / 3 pers*** 1400 g 135.00 lei
Pastrama porc – 100gr, muschiulet afumat – 100gr, slanina-100gr, carnati de casa uscati – 100gr, brânză telemea – 100gr, brânză burduf – 100gr, ardei capia – 100gr, rosii – 200gr, ceapă – 150gr, castravete – 100gr, măslina – 100gr, salata de vinete – 100gr, zacusca de casa – 100gr
TRADITIONAL HORS D'OEUVRE
Pork pastrami, smoked pork fillet, homemade bacon, sausages, brined cow's cheese, Romanian cheese, red pepper, tomatoes, onion, cucumber, olives, eggplant salad, zakouska
 Kcal -417/ P- 24gr / Gr-29gr / GS - 5gr / Gl - 15gr / Z - 1gr/ S- 2gr
- PLATOU TARANESC CALD*** 400/100/100/200 g 55.00 lei
Mamaliga – 250gr, burduf – 150gr, ou – 1buc, carne porc lucru – 140gr, carnat porc – 60gr, ulei – 20ml, usturoi – 10gr, sare, muraturi – 200gr
WARM RUSTIC DISH
Polenta, Romanian cheese, egg, rustic pork meat, sausage, oil, garlic, salt, pickles
 Kcal -279/ P- 26gr / Gr-19gr / GS - 4gr / Gl - 1gr / Z - 0gr/ S- 2gr
- PASTRAMA HAIDUCEASCA DE OAIE** 150/180 g 55.00 lei
LA TIGAIE CU MAMALIGA*
Pastrama oaie – 150gr, vin – 50ml, ulei – 20gr, usturoi – 10gr, malai – 50gr, sare
PAN FRIED EWE'S PASTRAMI WITH POLENTA*
Sheep pastrami, wine, oil, garlic, polenta, salt
 Kcal -358/ P-20gr / Gr-30r / GS -2gr / Gl -2gr / Z - 0gr / S-5gr
- TOCANITA DE MISTRET CU PIURE DE CARTOFI CU TRUFE*** 250/150 g 90.00 lei
Muschiulet de mistet – 150gr, ciuperci – 60gr, sos de rosii – 40gr, ceapa – 30gr, rosii – 20gr, sare, piper, cartofi – 100gr, lapte – 50ml, unt – 20gr, sos Worchester (otet, melasa, otet de malt, zahar, suc de tamarind, sare, ceapa, hamsii, usturoi, arome, condimente)sos trufe (ciuperci de cultura Champignon, ulei de masline extra virgin, ulei vegetal de floarea soarelui, trufe de vara, masline negre, sare, aroma)
WILD BOAR ROAGOUT WITH MASHED POTATOES AND TRUFFLE SAUCE*
Wild boar fillet, mushrooms, tomato sauce, onion, tomatoes, salt, pepper, potatoes, milk, butter, Worchester sauce, truffle sauce
 Kcal -142/ KJ- 589 / P- 21gr / Gr-6gr / GS - 0gr / Gl - 0gr / Z - 0gr/ S- 2gr
- FRIGARUI DE BERBECUT CU SOS DE USTUROI *** 250/ 50/ 50 g 70.00 lei
Muschiulet oaie – 120gr, ceapa – 40gr, ardei gras – 40gr, bacon – 80gr, sos usturoi - 50gr (smantana- 40gr, usturoi, lapte, oregano, ulei masline-20 ml, sare)
LAMB SKEWERS*
Lamb fillet, onion, pepper, bacon, garlic sauce (sour cream, garlic, milk, olive oil, oregano, salt)
 Kcal -215/ KJ- 899 / P-22gr / Gr-11gr / GS -2gr / Gl -7gr / Z - 1gr / S-2gr



BUCATE GATITE IN CASA HOMEMADE DISHES

GULAS UNGURESC CU MAMALIGUTA*	250/180 g	55.00 lei
<i>Pulpa vita – 180gr, morcov – 20gr, telina – 20gr, ulei – 20ml, crema gulas – 18gr (ardei dulce, gogosari, pasta tomate, sare, ceapa, ulei de floarea soarelui, amidon modificat, guma de xantan, zahar, aroma de condimente si de telina, acid citric, conservanti, foi dafin), ceapa – 12gr, ardei gras – 10gr, chimen, patrunjel, mamaliga - 180gr</i>		
HUNGARIAN GOULASH WITH POLENTA		
<i>Beefleg, carrot, celery, oil, goulash sauce, onion, pepper, caraway, parsley, polenta</i>		
<i>Kcal -95/ P- 10gr / Gr-5gr / GS – 0gr / Gl – 5gr / Z – 0gr/ S- 2gr(3E)</i>		
IAHNIE FASOLE BOABE CU CIOLAN STINKO SI SALATA ASORTATA DE MURATURI *	600/300/200 g	75.00 lei
<i>Ciolan stinko – 600gr, fasole boabe – 100gr, ceapa – 20gr, ardei – 20gr, morcov, pasta tomate, telina, cimbrisor, usturoi, marar, foi dafin, sare, muraturi asortate -200gr</i>		
<i>*contine urme de kaiser</i>		
BAKED BEANS WITH SMOKED(PORK) HOCKS AND PICKLES		
<i>Smoked(pork) hocks, beans, onion, pepper, carrot, tomato paste, celery, thyme, garlic, dill, bay leaves, salt, pickles</i>		
<i>Kcal -153/ P- 8gr / Gr-9gr / GS – 0gr / Gl – 10gr / Z – 0gr/ S- 2gr</i>		
BULZ TARANESC	400/100/50 g	40.00 lei
<i>Mamaliga – 250gr, branza burduf – 150gr, bacon – 100gr, ou – 1 buc, sare</i>		
POLENTA WITH CHEESE		
<i>Polenta, bellow cheese, bacon, egg, salt</i>		
<i>Kcal -246/ P- 10gr / Gr-6gr / GS – 1gr / Gl – 38gr / Z – 1gr/ S- 3gr</i>		
MAMALIGA CU BRANZA SI SMANTANA	200/150/100 g	25.00 lei
<i>Mamaliga – 150gr, branza vaci – 150gr, smantana – 100gr</i>		
POLENTA WITH CHEESE AND CREAM		
<i>Polenta, cottage cheese, cream</i>		
<i>Kcal-130/ P- 12gr / Gr-6gr / GS – 1gr / Gl – 7gr / Z – 1gr/ S- 2gr</i>		

PREPARATE DIN PEȘTE FISH DISHES

PASTRAV LA GRATAR*	250 g	55.00 lei
<i>Pastrav intreg congelat</i>		
GRILLED TROUT *		
<i>Kcal-85/ P-18gr / Gr-3gr / GS -0gr / Gl -1gr / Z – 0gr / S-2gr</i>		
FILE DE DORADA LA TIGAIE CU SOS DE CAPERE*	180/50 g	65.00 lei
<i>File dorada -180gr, capere, smantana -30gr, faina – 30gr, ulei masline – 30 ml, unt – 20gr, lamaie- 100g, sare</i>		
SEA BREAM FILLET WITH CAPER SAUCE*		
<i>Sea bream fillet, caper, cream, flour, olive oil, butter, lemon, salt</i>		
<i>Kcal-139/ P-28gr / Gr-3gr / GS -0gr / Gl -0gr / Z – 0gr / S-2gr</i>		
FILE SOMON LA GRATAR CU BUTTER LEMON *	150/50g	85.00 lei
<i>File somon* – 150gr, crema vegetala – 30gr, unt – 20gr, lamaie – 100gr, ulei, sare</i>		
GRILLED SALMON FILLET WITH BUTTER LEMON*		
<i>Salmon fillet, vegetable cream, butter, lemon, oil, salt</i>		
<i>Kcal -151/ P-28gr / Gr-5gr / GS -0gr / Gl -1gr / Z – 0gr / S-2gr (3E)</i>		





PREPARATE LA GRATAR GRILLED MEAT

T-Bone CU SOS DE PIPER VERDE * <i>T-Bone* – 280gr, cimbrisor, rozmarin, usturoi, sos piper verde (piper verde, crema vegetala – 40gr, unt, cognac, sare)</i> T-BONE WITH GREEN PEPPER SAUCE* <i>T-bone, thyme, rosemary, garlic, green pepper sauce (green pepper, vegetable cream, butter, cognac, salt)</i> Kcal -287/P-26gr / Gr-15gr / GS - 1gr / Gl -12gr / Z - 0gr / S-2gr(3E)	280 g	160.00 lei
MUSCHI DE VITA CU SOS GORGONZOLA* <i>Muschi vita – 150gr, branza gorgonzola – 50gr, crema vegetala – 60gr, unt – 50gr</i> BEEF FILLET WITH GORGONZOLA SAUCE* <i>Beef fillet, Gorgonzola, vegetable cream, butter</i> Kcal -369 /P-25gr / Gr-23gr / GS - 1gr / Gl -1gr / Z - 0gr / S-2gr(3E)	150/100 g	130.00 lei
MUSCHI VITA* BEEF FILLET* Kcal -194 /P-26gr / Gr-10gr / GS - 1gr / Gl -0gr / Z - 0gr / S-2gr	150 g	120.00 lei
MUSCHIULET DE PORC* PORK FILLET * Kcal -110 /P-13gr / Gr-2gr / GS -1gr / Gl -10gr / Z - 0gr / S-2gr	180 g	40.00 lei
GARF DE PORC * PORK NECK * Kcal -222 /P-15gr / Gr-18gr / GS -1gr / Gl -0gr / Z - 0gr / S-2gr	150 g	35.00 lei
PIEPT DE CURCAN CU PARMEZAN* <i>Piept curcan – 150gr, parmezan – 30gr, ou – 1buc, sare</i> TURKEY BREAST WITH PARMESAN* <i>Turkey breast, parmesan, egg, salt</i> Kcal -292 /P- 14gr / Gr-20gr / GS -1gr / Gl - 14gr / Z - 0gr/ S- 2gr	150/100 g	40.00 lei
PIEPT DE PUI * CHICKEN BREAST* Kcal -136/ P-22gr / Gr-4gr / GS -0gr / Gl -3gr / Z - 0gr / S-2gr	150 g	25.00 lei
PULPE DE PUI* CHICKEN LEGS* Kcal -190 /P-24gr / Gr-10gr / GS -2gr / Gl -1gr / Z - 0gr / S-2gr	150 g	25.00 lei





PASTE PASTA

- TAGLIATELLE CU LEGUME SI BRANZA FETA PRAJITA** 400 g 45.00 lei
Tagliatelle – 200gr, branza feta de oaie – 100gr, vin – 50ml, dovlecel – 40gr, ardei gras – 40gr, faina – 30gr, ulei de masline – 30ml, sos pesto – 25gr, rosii deshidratate – 25gr, ceapa, patrunjel, sare
TAGLIATELLE WITH VEGETABLES AND FRIED FETA CHEESE
Tagliatelle, feta cheese, wine, zucchini, pepper, flour, olive oil, pesto, dried tomatoes, onion, seasoning, greenery, salt
Kcal -211/ P- 10gr / Gr-10gr / GS – 0gr / Gl – 20gr / Z – 0gr/ S- 2gr (3E)
- PENNE CU SOS DE ROSII SI BUSUIOC** 400 g 30.00 lei
Penne – 200gr, suc rosii – 180gr, rosii cherry – 50gr, usturoi, ulei, busuioc, parmezan-40gr
PENNE WITH TOMATOES, BASIL SAUCE AND PARMESAN
Penne, tomato juice, cherry tomatoes, garlic, oil, basil, parmesan
Kcal -202/ P- 7gr / Gr-6gr / GS – 0gr / Gl –30gr / Z – 0gr/ S- 2gr
- PASTE CARBONARA** 400 g 50.00 lei
Paste – 200gr, crema vegetala – 160gr, bacon – 100gr, ou – 1buc, parmezan – 70gr, ulei, sare
SPAGHETTI A LA CARBONARA
Pasta, vegetable cream, bacon, egg, parmesan, olive oil, salt
Kcal-232 / P- 9gr / Gr-8gr / GS – 0gr / Gl -22gr / Z – 0gr/ S-2gr(3E)



GARNITURI SIDE DISH

BUCHETIERA DE LEGUME * <i>Morcovei – 80gr, conopida – 80gr, broccoli – 80gr, unt – 20gr, ulei, sare, piper</i> BOILED VEGETABLES* <i>Baby carrot, cauliflower, broccoli, butter, oil, salt, pepper</i> Kcal – 111/ KJ- 464 / P- 3gr / Gr- 3gr / GS – 1gr / Gl – 18gr / Z – 0gr/ S- 2gr	220 g	25.00 lei
LEGUME LA GRATAR <i>Dovlecel – 150gr, rosii – 100gr, ciuperci – 50gr, ardei gras – 50gr, ceapa – 50gr, ulei de masline, sare</i> GRILLED VEGETABLES <i>Zucchini, tomatoes, mushrooms, pepper, onion, olive oil, salt</i> Kcal – 29 / P- 2gr / Gr-1gr / GS – 0gr / Gl – 3gr / Z – 0gr/ S- 2gr	200 g	25.00 lei
CARTOFI WEDGES* WEDGES POTATOES* Kcal - 127 / P- 3gr / Gr- 3gr / GS – 1gr / Gl – 22gr / Z – 2gr/ S- 2gr	200 g	20.00 lei
CARTOFI PRAJITI FRENCH FRIED POTATOES Kcal – 111/ P- 3gr / Gr- 3gr / GS – 1gr / Gl – 18gr / Z – 0gr/ S- 2gr	200 g	25.00 lei
PIURE DE CARTOFI <i>Cartofi – 200gr, lapte – 50ml, unt – 20gr, sare</i> MASHED POTATOES <i>Potatoes, milk, butter, salt</i> Kcal – 108 / P- 2gr / Gr-4gr / GS – 0gr / Gl – 16gr / Z – 0gr/ S- 2gr	200 g	25.00 lei
OREZ CU UNT SI PATRUNJEL <i>Orez – 180gr, unt -25gr, ceapa, patrunjel, sare</i> RICE WITH BUTTER AND PARSLEY <i>Rice, butter, onion, parsley, salt</i> Kcal – 107 / P- 2gr / Gr-7gr / GS – 0gr / Gl – 9gr / Z – 0gr/ S- 2gr	200 g	15.00 lei
OREZ CU CIUPERCI <i>Orez basmati – 150gr, ciuperci – 100gr, ceapa – 20gr, ulei – 20ml, unt, patrunjel, sare, piper</i> RICE WITH MUSHROOMS <i>Basmati rice, mushrooms, onion, oil, butter, parsley, salt, black pepper</i> Kcal- 70 / P- 5gr / Gr-2gr / GS – 0gr / Gl – 8gr / Z – 0gr/ S- 2gr	200 g	20.00 lei
SOTE DE CIUPERCI <i>Ciuperci – 270gr, ceapa – 50gr, ulei – 20ml, usturoi, patrunjel, vin, unt, sare</i> SAUTEED MUSHROOMS <i>Mushrooms, onion, oil, garlic, parsley, wine, butter, salt</i> Kcal- 72 / P- 2gr / Gr-4gr / GS – 0gr / Gl – 7gr / Z – 0gr/ S- 2gr	200 g	25.00 lei
MAMALIGA SIMPLA <i>Malai -50gr, sare, ulei</i> POLENTA <i>Polenta, salt, oil</i> Kcal- 68 / P- 2gr / Gr-0gr / GS – 0gr / Gl – 15gr / Z – 0gr/ S- 2gr	180 g	12.00 lei



SALATE SALADS

SALATA ASORTATA DE VARA	150 g	20.00 lei
<i>Rosii – 50gr, castraveti – 30gr, salata iceberg – 30gr, ardei gras – 30gr, ceapa – 20gr, sare, otet, ulei</i>		
MIXED SALAD		
<i>Tomatoes, cucumbers, lettuce, pepper, onion, salt, vinegar, oil</i>		
<i>Kcal- 38 / P- 1gr / Gr-2gr / GS – 0gr / Gl – 4gr / Z – 0gr/ S- 2gr</i>		
SALATA VERDE	150 g	20.00 lei
<i>Salata iceberg – 150gr, lamaie, ulei, otet, sare</i>		
GREEN SALAD – LETTUCE		
<i>Lettuce, lemon, oil, vinegar, salt</i>		
<i>Kcal – 21 / P- 1gr / Gr-1gr / GS – 0gr / Gl – 2gr / Z – 0gr/ S- 2gr</i>		
CRUDITATI	150 g	20.00 lei
<i>Varza – 70gr, morcovi – 30gr, telina – 30gr, mere – 20gr, ulei de masline, sare, lamaie</i>		
RAW VEGETABLE SALAD		
<i>Cabbage, carrots, celery, apples, oil, salt, lemon</i>		
<i>Kcal – 49 / P- 2gr / Gr-1gr / GS – 0gr / Gl – 10gr / Z – 0gr/ S- 2gr</i>		
VARZA ALBA	150 g	10.00 lei
<i>Varza – 150gr, ulei, otet, sare</i>		
WHITE CABBAGE		
<i>Cabbage, oil, vinegar, salt</i>		
<i>Kcal – 33 / P- 2gr / Gr-1gr / GS – 0gr / Gl – 6gr / Z – 0gr/ S- 2gr</i>		
VARZA CU MORCOV	150 g	10.00 lei
<i>Varza – 100gr, morcov – 50gr, ulei de masline, lamaie</i>		
CABBAGE AND CARROTS		
<i>Cabbage, carrot, olive oil, lemon</i>		
<i>Kcal – 41 / P- 2gr / Gr-1gr / GS – 0gr / Gl – 8gr / Z – 0gr/ S- 2gr</i>		
CASTRAVETI MURATI	200 g	15.00 lei
<i>Castraveti murati conservati – 200gr (sare, otet, conservant)</i>		
PICKLED CUCUMBERS		
<i>Kcal – 25 / P- 1gr / Gr-1gr / GS – 0gr / Gl – 3gr / Z – 0gr/ S- 2gr</i>		
MURATURI ASORTATE (de sezon)	200 g	20.00 lei
<i>Muraturi asortate – 200gr (sare, otet, conservant)</i>		
ASSORTED PICKLES (for the season)		
<i>Kcal – 41 / P- 1gr / Gr-1gr / GS – 0gr / Gl – 7gr / Z – 0gr/ S- 2gr</i>		
SFECLA ROSIE CU HREAN	150 g/20 g	20.00 lei
<i>Sfecla rosie conservat– 150gr (otet, zahar, sare, acid citric, clorura de calciu), hrean – 20gr(otet, zahar, ulei de floarea soarelui, amidon modificat, acid citric, sare, conservanti)</i>		
RED BEETROOT WITH HORSERADISH		
<i>Red beetroot, horseradish</i>		
<i>Kcal -45/ P- 3gr / Gr-1gr / GS – 0gr / Gl – 6gr / Z – 0gr/ S- 2gr</i>		
ARDEI CAPIA COPT	150 g	25.00 lei
<i>Ardei capia copt conservat – 150gr (zahar, otet, usturoi, agent intarire, conservant)</i>		
BAKED PEPPERS		
<i>Red pepper, sugar, vinegar, garlic, curing agent, preservative</i>		
<i>Kcal –18/P-0.6gr / Gr-0.7gr / GS –03gr / Gl -2.5gr / Z – 2gr / S-1.5gr (3E)</i>		



DESERT DESSERT

CHEESECAKE* 116 g 30.00 lei

Crema de branza, smantana, oua, zahar, amidon, aroma, faina, unt, emulsifiant, zer praf, agenti de afanare, sare, enzime

CHEESECAKE*

Cream cheese, sour cream, egg, sugar, starch, flavor, flour, butter, emulsifier, whey powder, raising agents, salt, enzyme

Kcal-263 / P-5.3gr / Gr-15.5gr / GS-9.8gr / GL-25.5gr / Z-17gr / S-0.38gr

COPPA TIRAMISU 120 g 25.00 lei

Piscoturi – 50gr, mascarpone – 50gr, frisca lichida – 50ml, zahar – 25gr, oua, cacao, cafea, lichior

COPPA TIRAMISU

Ladyfingers, mascarpone, whipped cream, sugar, egg, cocoa powder, coffee, liqueur

Kcal-272 / P-3gr / Gr-6gr / GS-1gr / GL-54gr / Z-22gr / S-1gr

PRAJITURA FONDANTA DE CIOCOLATA CU INGHEȚATA* 250 g 30.00 lei

Ciocolata Belcolade – 25gr, faina – 25gr, zahar – 25gr, unt – 20gr, ou – 1 buc, topping, inghetata de vanilie – 70gr(lapte praf, sirop glucoza, ulei nuca cocos, unt, arome, coloranti), frisca spray – 30gr

CHOCOLATE FONDANT CAKE*

Belcolade chocolate, flour, sugar, butter, egg, topping, vanilla ice cream, cream

Kcal- 345 / P-3gr / Gr-10gr / GS-2gr / GL-65gr / Z-19gr /S-0gr (7E)

MĂR COPT CU SCORTIȘOARĂ, MIERE,
NUCA SI INGHEȚATA VANILIE* 200/70 g 25.00 lei

Mar – 120gr, nuca – 50gr, portocala – 50gr, lamaie – 35gr,

miere – 20gr, scortisoara, unt, zahar, topping,

inghetata de vanilie – 70gr (lapte praf, sirop glucoza, ulei nuca cocos,

unt, arome, coloranti), frisca spray – 30gr

BAKED APPLE WITH CINNAMON, HONEY, NUT, ICE CREAM*

Apple, walnut, orange, lemon, honey, cinnamon, butter, sugar, topping, vanilla ice cream, cream

Kcal- 154 / P-4gr / Gr-2gr / GS-0gr / GL-30gr / Z-12gr /S-1gr (8E)

PAPANASI CU DULCEATA SI SMANTANA 250/100/60 g 35.00 lei

Branza vaci – 150gr, faina – 80gr, zahar – 20gr, ou, bicarbonat,

esenta rom, esenta lamaie, zahar vanilat, sare, ulei,

smantana – 100gr, dulceata – 60gr, topping

CHEESE DUMPLINGS WITH CREAM & JAM

Cottage cheese, flour, sugar, egg, bicarbonate, rum essence, lemon essence,

vanilla sugar, salt, oil, sour cream, jam, topping

Kcal- 397/ P-20gr / Gr-17gr / GS-3gr / GL-41gr / Z-11gr /S-0gr(2E)

PAPANASI CU CREMA NUTELLA

Branza vaci – 150gr, faina – 80gr, zahar – 20gr, ou, bicarbonat,

esenta rom, esenta lamaie, zahar vanilat, sare, ulei,

Nutella – 100 gr, topping

CHEESE DUMPLINGS WITH CHOCOLATE CREAM

Cottage cheese, flour, sugar, egg, bicarbonate, rum essence, lemon essence,

vanilla sugar, salt, oil, Nutella, topping

Kcal- 437/ P-20gr / Gr-17gr / GS-3gr / GL-45gr / Z-16gr /S-0gr(2E)



DESERT DESSERT

- CLATITE CU DULCEATA** 150 g 25.00 lei
Faina – 50gr, lapte – 50ml, ou, esenta vanilie, ulei – 20ml, zahar, zahar vanilat, sare, dulceata – 70gr, topping
PANCAKES WITH JAM
Flour, milk, egg, vanilla essence, oil, sugar, vanilla sugar, salt, jam, topping
Kcal- 295 / P-2gr / Gr-15gr / GS-1gr / GL-36gr / Z-10gr /S-1gr
- CLATITE CU CREMA NUTELLA** 150 g 25.00 lei
Faina – 50gr, lapte – 50ml, ou, esenta vanilie, ulei – 20ml, zahar, zahar vanilat, sare, crema Nutella – 40gr, topping
PANCAKES WITH CHOCOLATE
Flour, milk, egg, vanilla essence, oil, sugar, vanilla sugar, salt, Nutella, topping
Kcal- 250/ P-2gr / Gr-10gr / GS-1gr / GL-36gr / Z-10gr /S-1gr (8E)
- CLATITE BRASOVENE** 230 g 40.00 lei
Faina – 50gr, lapte-50ml, ou, ulei – 20ml, sare, branza vaci – 150gr, crema vegetala - 100gr, stafide – 30gr, zahar – 30gr, zahar vanilat, esenta rom
PANCAKES WITH COTTAGE CHEESE AND CREAM
Flour, milk, egg, oil, salt, cottage cheese, vegetable cream, raisins, sugar, vanilla sugar, rum essence
Kcal- 372 / P-7gr / Gr-17gr / GS-5gr / GL-46gr / Z-26gr /S-1gr
- INGHETATA ASORTATA*** 1cupă / 70 g 10.00 lei
Inghetata – 70gr (lapte, zahar, ulei nuca cocos, sirop fructe, arome, stabilizator, zer, piure de fructe, emulsifianti, agent de ingrosare), frisca spray – 30gr
ASSORTED ICE CREAM* 1 cup / 70g
Ice cream (milk, cocos oil, fruit syrup, flavor, stabilizer, whey, fruit puree, emulsifier, thickener), cream
Kcal- 365 / P-4gr / Gr-21gr / GS-8gr / GL-40gr / Z-25gr /S-1gr (9E)

NOTA: Toate preparatele marcate cu * au la baza materie prima congelata.

NOTE: All products marked with * are made with freezed ingredients.

Rezervari la telefon: 0732/200 900

Reservations by phone: 0732/200 900





RACORITOARE SOFT DRINKS

APA MINERALA/ PLATA 'DORNA' <i>'Dorna' still / sparkling water</i>	750 ml	20.00 lei
COCA COLA, FANTA, SPRITE, SCHWEPPEES	500 ml	18.00 lei
FUZETEA <i>Ice Tea</i>	500 ml	15.00 lei
NECTAR FRUCTE <i>Fruit nectar</i>	250 ml	15.00 lei
ENERGIZANT 'BURN' <i>'Burn' energy drink</i>	250 ml	15.00 lei
LIMONADA / LEMONADE <i>Lamaie, miere/zahar brun, apa minerala/plata Lemon, honey / brown sugar, still / sparkling water</i>	500 ml	25.00 lei
SUC NATURAL DIN FRUCTE PROASPETE <i>Portocale / grapefruit / mixt Freshly squeezed orange / grapefruit juice</i>	250 ml	25.00 lei
SUC DE CATINA CU SUC DE MERE 100% NATURAL BIO <i>Boxthom and apple juice - natural 100% BIO</i>	330 ml	25.00 lei

CAFEA/SPECIALITATI CAFEA COFFEE

RISTRETTO	30 ml	12.00 lei
ESPRESSO	60 ml	12.00 lei
CAFFE LUNGO <i>Espresso lung / large espresso</i>	100 ml	12.00 lei
ESPRESSO MACCHIATO	80 ml	15.00 lei
CAPPUCCINO <i>Espresso cu lapte si spuma de lapte / Espresso with milk and milk foam</i>	140 ml	15.00 lei
CAFFE LATE <i>Espresso, lapte si spumă de lapte / Espresso, milk and milk foam</i>	180 ml	18.00 lei
DOPPIO <i>Espresso dublu / Double espresso</i>	120 ml	20.00 lei
CAFFE FRAPPE <i>Toffee cafe, lapte, topping, frisca Toffee coffee, milk, topping, whipped cream</i>	250 ml	30.00 lei
CIOCOLATA CALDA / HOT CHOCOLATE	250 ml	20.00 lei
CEAI (diverse sortimente) <i>Tea (various assortments)</i>	250 ml	15.00 lei

NOTA: Toate preparatele pe baza de cafea pot fi comandate si in varianta fara cofeina.

NOTE: All coffee specialities can also be prepared with decaffeinated coffee.





WHISKY

JOHNNIE WALKER RED LABEL	43°	50 ml	20.00 lei
JACK DANIEL'S	43°	50 ml	25.00 lei
JOHNNIE WALKER BLACK LABEL	40°	50 ml	35.00 lei
GLENFIDDICH 12 YO	43°	50 ml	55.00 lei
CHIVAS REGAL 18 YO	40°	50 ml	65.00 lei

LICHIOR/LIQUEUR

AMARETTO DISARONNO	28°	50 ml	25.00 lei
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VINARS /BRANDY/COGNAC

JIDVEI	42°	50 ml	20.00 lei
BRANCOVEANU x.o	40°	50 ml	55.00 lei
COURVOISIER v.s	40°	50 ml	45.00 lei

ROM/RUM

CAPTAIN MORGAN	35°	50 ml	20.00 lei
ZACAPA 23 YO	37.5°	50 ml	75.00 lei

APERITIVE SI DIGESTIVE APERITIF AND DIGESTIF DRINKS

BITTER CAMPARI (aperitif)	29°	50 ml	25.00 lei
MARTINI ALB/ROSU/DRY (aperitif)	18°	50 ml	18.00 lei
JÄGERMEISTER (digestive)	35°	50 ml	18.00 lei
APEROL (aperitif)	11°	50 ml	20.00 lei

BAUTURI TRADITIONALE TRADITIONAL DRINKS

TUICA FIARTA (produs de sezon)	30°	50 ml	15.00 lei
PALINCA BRAN	50°	50 ml	25.00 lei
PALINCA TREI PRUNE GUITO'S	50°	50 ml	20.00 lei
VISINATA / AFINATA BRAN	30°	50 ml	20.00 lei

VODKA

FINLANDIA	40°	50 ml	20.00 lei
SMIRNOFF	40°	50 ml	20.00 lei
GREY GOOSE	40°	50 ml	40.00 lei

GIN

GORDON'S	38°	50 ml	20.00 lei
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BERE BEER

URSUS DRAFT (produs de sezon)	400 ml	17.00 lei
URSUS PREMIUM	330 ml	15.00 lei
URSUS BLACK	330 ml	17.00 lei
URSUS COOLER	330 ml	15.00 lei
URSUS FARA ALCOOL / non alcoholic	330 ml	15.00 lei
AZUGA NEPASTEURIZATA / craft beer	500 ml	25.00 lei
HEINEKEN	330 ml	17.00 lei
CZELL NEFILTRATA SI NEPASTEURIZATA	500 ml	30.00 lei

COCKTAILS/LONG DRINKS

GIN TONIC <i>Gin, apa tonica, lamaie / Gin, tonic water, lemon</i>	350 ml	25.00 lei
WHISKY COLA <i>Whisky, cola, lime / Whisky, coke, lime</i>	250 ml	30.00 lei
CAMPARI ORANGE <i>Campari, suc de portocale, portocale / Campari, orange juice, orange</i>	250 ml	35.00 lei
CUBA LIBRE <i>Rom, lime, cola / Rum, fresh lime, coke</i>	250 ml	30.00 lei
APEROL SPRITE <i>Aperol, Prosecco, Sprite</i>	300 ml	40.00 lei

VIN SPUMANT - PROSECCO SPARKLING WINE - PROSECCO

Spumant Muse Stars cupaj alb / <i>brut</i>	12.0 % alc	750 ml	190.00 lei
Prosecco Grande Vento alb / <i>white extra dry</i>	11,0 % alc	750 ml	100.00 lei
Spumant Cricova Lacrima dulce rose dulce / <i>sweet</i>	10,5 % alc	750 ml	65.00 lei
Spumant Cricova Lacrima dulce alb demisec / <i>white-semidry</i>	10,5 % alc	750 ml	65.00 lei
Prosecco Treviso alb extra sec / <i>white extra dry</i>	11,0 % alc	200 ml	45.00 lei





VINURI WINE

Vin fiert (produs de sezon) 200 ml 20.00 lei
Mulled wine (seasonal product)

DOMENIUL BOGDAN (DOBROGEA)

PRIMORDIAL

Feteasca Neagra rosu sec / red dry 16 % alc 750 ml 220.00 lei

CUVEE EXPERIENCE

Sauvignon Blanc & Muscat Ottonel & Chardonnay 13 % alc 750 ml 125.00 lei
alb sec / white dry 150 ml 25.00 lei

ORGANIC

Muscat Ottonel alb sec / white dry 13.4 % alc 750 ml 90.00 lei
150 ml 18.00 lei

Rose 12.9 % alc 750 ml 90.00 lei
150 ml 18.00 lei

Syrah rosu sec / red dry 14.2 % alc 750 ml 90.00 lei
150 ml 18.00 lei

LILLAC THE WINE OF TRANSILVANIA (LECHINTA MURES)

Crepuscul Blue alb demisec / white medium dry 12.5 % alc 750 ml 95.00 lei

Rose sec / dry 12.5 % alc 750 ml 135.00 lei

Red Cuvee rosu sec / red dry 13.5 % alc 750 ml 155.00 lei

Nectar of Transylvania alb dulce / white sweet 11.0 % alc 750 ml 155.00 lei

CAII DE LA LETEA (DOBROGEA)

Princeps Aligote alb sec / white dry 13% alc 750 ml 130.00 lei

Princeps rose sec / rose dry 13 % alc 750 ml 130.00 lei

Princeps Quintessence rosu sec / red dry 14 % alc 750 ml 130.00 lei

Rezerva Chardonnay Barrique alb sec / white dry 13 % alc 750 ml 170.00 lei

Rezerva Pinot Noir rosu sec / red dry 14 % alc 750 ml 170.00 lei

RECAS (BANAT)

Muse White cupaj alb demisec / white medium dry 12.5 % alc 750 ml 160.00 lei

Sole Chardonnay Barrique sec alb sec / white dry 13 % alc 750 ml 170.00 lei

Solo Quinta cupaj alb sec / white dry 13 % alc 750 ml 220.00 lei

Solo Quinta rose cupaj sec / rose dry 13 % alc 750 ml 210.00 lei



VINURI WINE

BUDUREASCA (DEALU MARE)

Bio organic Chardonnay alb sec / white dry	14.0 % alc	750 ml	130.00 lei
Busioaca de Bohotin Bristena rose demidulce / rose medium sweet	13 % alc	750 ml	100.00 lei

OPRISOR (OLTENIA)

Smerenie rosu sec / red dry	13.5 % alc	750 ml	385.00 lei
Dragaica Rosie rosu sec / red dry	13.5 % alc	750 ml	170.00 lei
Jiana rose cupaj	13.5 % alc	750 ml	130.00 lei

PURCARI - COLECTIA NOCTURNE (REPUBLICA MOLDOVA)

Pinot Grigio alb sec / white dry	13.5 % alc	750 ml	130.00 lei
Rose cupaj sec / rose dry	13.5 % alc	750 ml	130.00 lei
Rara Neagra rosu sec / red dry	13.5 % alc	750 ml	130.00 lei

CHATEAU VARTELY (REPUBLICA MOLDOVA)

INDIVIDO

Rara Neagra & Malbec & Syrah rosu sec / red dry	14.5 % alc	750 ml	110.00 lei
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CRICOVA (REPUBLICA MOLDOVA)

COLECTIA ORASUL SUBTERAN

Viorica alb sec / white dry	12.0 % alc	750 ml	130.00 lei
Cabernet Sauvignon&Merlot Rose sec / rose dry	12.5 % alc	750 ml	130.00 lei

LA SALINA TRANSILVANIA (TURDA)

Issa Sauvignon Blanc alb sec / white dry	12.0 % alc	750 ml	130.00 lei
Issa Rose / dry	12.0 % alc	750 ml	110.00 lei
Issa Feteasca Neagra rosu sec / red dry	14.7 % alc	750 ml	120.00 lei



DECLARATIE PRIVIND CONTINUTUL DE SUBSTANTE ALERGENE IN PREPARATELE CULINARE

LEGENDA: "O" produse ce pot avea in compozitia lor substante alergene
"X" contine alergeni respectivi

DENUMIRE PREPARAT	Gluten	Crustacee & produse derivate	Ouă & derivate	Pește	Arahide & derivate	Soia & derivate	Lapte & derivate	Fructe cu coajă	Telină & derivate	Mustar & derivate	Susan & derivate	Dioxid de sulf & derivate	Lupin & derivate	Moluste & derivate
Mușchiuleț porc*	X						X							
Coaste porc*	O						X							
Cotlete miel*							X							
Piept rață*	X						X							
Salată Ambient					O									
Salată Caesar*	X			X			X							
Salata Greceasca							X							
Platou brânzeturi	X				X		X							
Platou Haiducesc*	X						X							
Gustare tradițională*							X							
Platou cald*			X				X							
Pastrama oaie*												X		
Tocana mistret*							X							
Frigarui berbecut*							X							
Gulaș cu mămăligă*	X								X					
Iahnie de fasole							X							
Bulz			X				X							
Mamaliga brânză							X							
T Bone*							X							
Mușchi vită+ sos gorgonzola*							X							
Mușchi vită*							X							
Piept curcan*			X				X							
Păstrav grătar*				X										
File doradă*	X			X			X							
File somon*				X			X							
Tagliatelle legume*	X						X							
Pene sos roșii	X						X							
Paste Carbonara*	X		X				X							
Buchetiera legume*							X							
Puire cartofi							X							
Cartofi natur							X							
Orez unt patr							X							
Orez ciuperci							X							
Sote ciuperci							X							
Salata crudități									X					
Castraveti murati												X		
Murături asortate												X		
Sfeclă cu hrean												X		
Ardei copt												X		
Cheesecake*	X		X		O	O	X	O						
Coppa tiramisu	X		X				X							
Măr copt*					X		X							
Fondantă*	X		X				X							
Papanași dulceață	X		X				X							
Papanași Nutella	X		X		X		X							
Nutella														
Clătite dulceață	X		X				X							
Clătite Nutella*	X		X		X		X							
Clătite Brașovene	X		X		O		X							
Înghețată*			O				X							
Ciorbă vacuță	X								X					
Ciorbă legume	X								X					

Preparatele marcate cu * au la baza materie prima congelata!

