



VARIANTE MENIU CINA/DINNER 2020

Variante	Meniu	Preț
Var. 1 C	<ul style="list-style-type: none">• Caprese Hermania: rosii cu telemea cu verdeturi si dressing de casa <i>Caprese Hermania with tomatoes, cheese, homemade sauce</i>• Piept de rata cu cu sos brun si sfecla rosie <i>Duck breast with braun sauce and red beet</i>• Budinca de gris cu sos de visine <i>Pudding with sour cherry sauce</i>• Apa la carafa <i>Carafe Water</i>	75 Lei/pers. 16 Eur/pers
Var. 2 C	<ul style="list-style-type: none">• Gustare calda cu carnati porc, virsli, ceafa afumata, ciuperci umplute cu branza burdif <i>Warm starter with pork sauceses, smoked pork neck, suffed mushrooms und local cheese</i>• File de pastrav la cuptor pe mosaic de legume si sos de marar <i>Trout fillet in the oven, vegetables and dill sauce</i>• Placinta cu fructe de sezon <i>Homemade fruit cake</i>• Apa la carafa <i>Carafe Water</i>	75 Lei/pers. 16 Eur/pers
Var. 3 C	<ul style="list-style-type: none">• Salata de sezon cu pastrav afumat si dressing de casa <i>Season salad with smoked trout and homemade sauce</i>• Pulpa de rata la cuptor cu varza rosie si puree de cartofi <i>Duck leg with red cabbage and potatoe puree</i>• Placinta cu branza si gem de fructe de padure <i>Homemade cheese cake and fruit jam</i>• Apa la carafa <i>Carafe Water</i>	75 Lei/pers. 16 Eur/pers
Var. 4 C	<ul style="list-style-type: none">• File de pastrav afumat cu sfecla rosie si hrean <i>Smoked trout fillet with red turnip and horseradish</i>• Tocanita de vita Angus cu mamaliguta si salata de varza <i>Beef stew with polenta and cabbage salad</i>• Strudel de mere cu sos de vanilie <i>Aplestrudel with vanilla sauce</i>• Apa la carafa <i>Carafe Water</i>	75 Lei/pers. 16 Eur/pers

Obs. Aceste variante sunt valabile pentru grup de min. 20 pers.
La fiecare 20 pers. platitoare putem acorda 1 gratuitate