

Meniu Revelion 2024

Open Bar: Nelimitat pe toata durata evenimentului

Aperitive, Digestive: “Beluga Noble” – Vodka, “Gentleman Jack” – Whisky Bourbon, “Johnnie Walker Black Label” – Whisky, “Martell V.S.” – Cognac, “Brancoveanu V.S.O.P.” – Vinars, “Baileys Irish Cream” – Crema Whisky, Jagermeister, Shot B52, Havana Club 7 Anos – Rom

Long Drinks: Campari Orange, Gin Tonic, Aperol Spritz, Whisky Red Bull, Vodka Cranberry, Vodka Apple

Cocktail Alcool: Hugo, Mojito, Pina Colada, Cuba Libre

Cocktail Nonalcool: Virgin Mojito, Virgin Pina Colada

Vinuri: Castel Huniade (Feteasca Regala – alb demisec, Roze demisec, Cabernet Sauvignon rosu – sec)

Soft Drinks: Apa minerala / plata, Pepsi, Mirinda, 7up, Fresh portocale, Red Bull, Suc de Mere, Cranberry, Ananas, Portocale, Piersici

Sampanie, Espresso Lavazza

Selectie de fructe, patiserie

Aperitiv: Rulada Trio; Icre de crap in tarte asezonate cu icre de somon; Ciliegine cu Pesto; Quiche Lorraine; Crevete pe pat de salata Waldorf; Pastrama pui si vita; Crema de branza Bolaven cu chivas si caisa confiata; Turnulet de legume fresh; Rulada cu curcuma, crema de branza si somon fume, Pachetele “Primavara”

Specialitate din peste: File Dorada in crusta de nuca si migdale, Orez basmati cu sofran, stafide si nuca, sos de lamaie si concasse de rosii

Fel principal: Cotlet de porc cu ierburi aromate si sos de rodie, Cartofi gratinati, Salata Mix Green

Desert: Tort Caramel cu crema de casa si nuci caramelizate

Pret: 650 lei/pers