



krud

alese și culese

In a world where fast often beats authentic, KRUD is a deliberate stop. A place where carefully selected ingredients, from local producers, are transformed into dishes thought out with soul and impeccable execution. We believe in honest cuisine, with clear flavors and ingredients that tell a story.

We are close to those who carefully cultivate, grow and produce everything that ends up on your plate. We know them, collaborate directly with them and carry on their work — through dishes that preserve the freshness and authenticity of the ingredients, but translate it into modern and surprising forms.

In our kitchen, every recipe is an exploration.

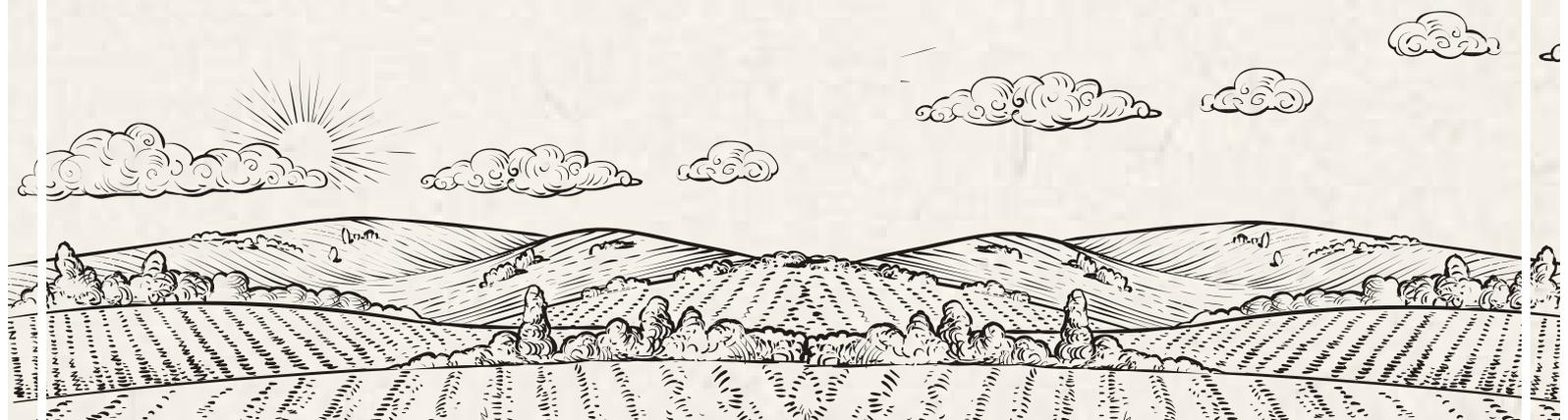
We don't settle for the classic — we reinvent it.

We draw inspiration from international techniques, but remain anchored in the simplicity and sincerity of good taste.

It's a balance between creativity and respect for the product.

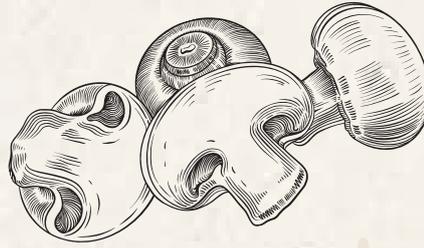
KRUD is not just a place where you come to eat. It's a multisensory experience — from the aroma that greets you upon entering, to the thoughtful presentation of every detail on your plate.

For us, every meal is an opportunity to do things differently. Better. More memorable.



MENU

Open 12 Am - 22 Pm



STARTERS

TEMPURA CAULIFLOWER 34

Crispy cauliflower tempura on yogurt sauce, sweet chili, sumac, sesame / 300g

BAKED CAMEMBERT WITH TRUFFLES 46

Camembert, truffle cream, garlic, rosemary, honey, beetroot-flavored breadcrumbs, toasted baguette / 210g

BRUSCHETTA MIX 52

Baguette, homemade pate, eggplant salad with pine buds, cottage cheese cream, baked pepper cream and Black Tiger shrimp, hummus, marinated salmon/ 250g

CORN RIBS 32

Roasted sweet corn, granulated garlic, paprika, pepper, salt, lime/ 200g

TUNA BRUSCHETTA 26

Toasted baguette, tuna, mayonnaise, capers, red onion, chives/ 160g

CLASSIC BRUSCHETTA 25

Toasted baguette, tomatoes, basil, garlic, salt, olive oil/ 170g

CHEESE AND DILL BRUSCHETTA 24

Toasted baguette, cottage cheese, cucumbers, radishes, cherry tomatoes, salt, pepper, olive oil / 160g

HOME-MADE PÂTÉ 39

Chicken liver, butter, anchovies, caramelized onion, cherry tomatoes, nut mix, baguette & flatbread /170g / 40g / 40g

EGGPLANT SALAD 33

Roasted eggplant*, sunflower oil, spring onion, cherry tomatoes, home-made mayo, baguette & flatbread /170g / 40g / 40g

RED PEPPER SPREAD 32

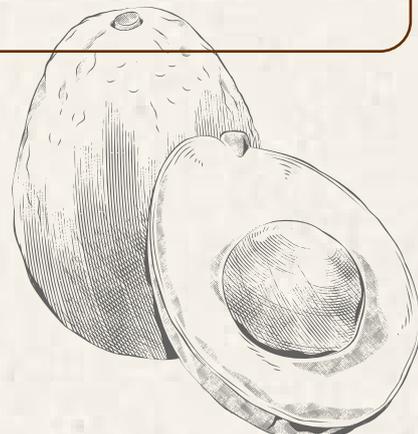
Roasted peppers*, walnuts, garlic, breadcrumbs, chili flakes, chia seeds, olive oil, baguette & flatbread /170g / 40g / 40g

BEEF TARTARE 80

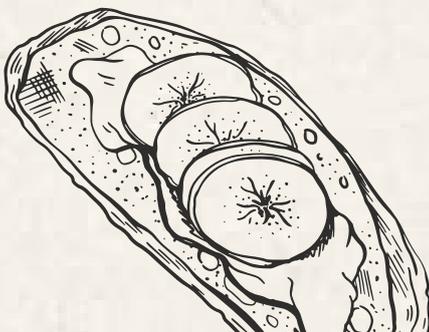
Aged beef tenderloin, mustard, Maldon sea salt, red onion, pepper, pickled capers, egg yolk, potato chips, Worcestershire sauce, toasted home-made bread/150g/50g/20g

HUMMUS 36

Chickpeas, tahini, garlic, lemon juice, paprika, sumac, pine nuts, olive oil, baguette & flatbread /180g / 40g / 40g



The symbol * represents frozen product



MENU

Open 12 Am - 22 Pm



Soups & Creams are served until 6:00 PM SOUPS & CREAMS

RĂDĂUȚEANĂ SOUP	30	TOMATO CREAM SOUP WITH CHEDDAR TOAST	35
Chicken soup, <u>sour cream</u> , egg, vegetables, garlic, vinegar, home-made <u>bread</u> /350g /50g		Tomatoes, kapia peppers, garlic, olive oil, basil, onion, home-made <u>toast</u> , <u>cheddar</u> & <u>parmesan</u> / 350g /150g	
MOLDAVIAN SOUR SOUP	29	BREAD	7
Chicken broth, vegetables, home-made noodles, fermented wheat bran, home-made <u>bread</u> /350g /50g		/150g	
BEANS SOUP	28	SOUR CREAM	4
Beans, vegetables, ermented wheat bran, thyme /350g		/50g	
SEASONAL VEGETABLE CREAM SOUP	28	HOT PEPPERS	3
Creamy soup made with seasonal vegetables, aromatic herbs, and <u>croutons</u> /350g /50g		Murat/Proaspăt	

SALADS

CAESAR SALAD	52	KRUD SALAD	72
Lettuce, arugula, <u>Caesar dressing</u> , teriyaki chicken breast, cherry tomatoes, crispy pancetta, <u>parmesan</u> & <u>croutons</u> /350g		Baby spinach, kapia pepper, halloumi, aged beef tenderloin, <u>chickpeas</u> , red onion, <u>nut mix</u> , <u>parmesan</u> , balsamic reduction /400g	
COBB SALAD	57	KRUD EGGPLANT	38
Lettuce, arugula, <u>Caesar dressing</u> , avocado, cherry tomatoes, quail <u>eggs</u> , <u>cow's cheese</u> , teriyaki chicken breast, spring onion /400g		Baked eggplant, cherry tomatoes, garlic, basil, <u>gorgonzola</u> sauce, chimichurri sauce, <u>parmesan</u> /300g	
SHRIMP SALAD	68	GRILL EGGPLANT WITH FETA	44
Lettuce, arugula, <u>Caesar dressing</u> , avocado, flambéed Black Tiger shrimp* with cognac, cherry tomatoes, <u>parmesan</u> /400g		Grilled eggplant, <u>feta cheese</u> , Kalamata olives, cherry tomatoes, parsley / 350g	
SWEET & SOUR TOFU SALAD	45	BAKED ZUCCHINI WITH FETA	46
Fried <u>tofu</u> , baby spinach, quinoa, green apple, <u>nut mix</u> , celery, cherry tomatoes /400g		Zucchini, <u>feta cheese</u> , tomato sauce, olive oil, pine <u>nuts</u> / 350g	
GREEK SALAD	38	TUNA SALAD	65
Tomatoes, red onion, mixed bell peppers, cucumber, <u>feta cheese</u> , <u>croutons</u> , oregano, olive oil, balsamic glaze/370g		Lettuce and spinach, <u>tuna</u> , crispy corn, red onion, quail <u>eggs</u> , cherry tomatoes, capers, pumpkin <u>seeds</u> , honey & <u>mustard dressing</u> / 300g	
EGGPLANT PARMIGIANA	54		
Eggplant, <u>eggs</u> , <u>Panko breadcrumbs</u> , flour, salt, <u>parmesan</u> , tomato sauce, <u>mozzarella</u> / 530g			

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MENU

Open 12 Am - 22 Pm



RISOTTO

CHICKEN & ROCKET RISOTTO 54

Arborio rice, chicken breast, mascarpone, parmesan, arugula, butter /400g

SHRIMP & SAFFRON RISOTTO 73

Arborio rice, Black Tiger shrimp*, saffron, white wine, butter, parmesan /400g

MUSHROOM & TRUFFLE RISOTTO 67

Arborio rice, porcini mushrooms*, champignons, butter, parmesan, truffle carpaccio /340g

PARMESAN RISOTTO 42

Arborio rice, parmesan, butter /400g



PASTA

SPAGHETTI CARBONARA 52

Spaghetti, egg yolk, guanciale, parmesan, black pepper /350g

BEEF RAGU TAGLIATELLE 50

Tagliatelle, home-made beef ragu, butter, parmesan, tomato sauce /400g

TAGLIATELLE ALLA PUTTANESCA 42

Tagliatelle, cherry tomatoes, capers, Kalamata olives, garlic, basil, white wine, parmesan /400g

SHRIMP SPAGHETTI 76

Spaghetti, Black Tiger shrimp*, garlic, olive oil, nduja paste, chili flakes, cherry tomatoes, basil, parsley, white wine /350g

TAGLIATELLE WITH BEEF TENDERLOIN & TRUFFLES 77

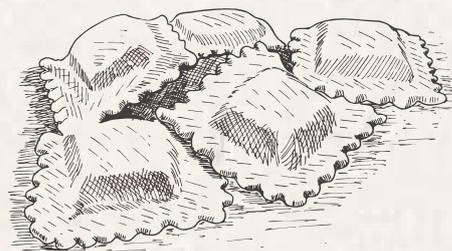
Tagliatelle, aged beef tenderloin, truffle cream sauce, parmesan, truffle carpaccio /400g

SALMON TAGLIATELLE 71

Tagliatelle, white sauce, salmon, leeks, garlic, olive oil, spinach, cherry tomatoes, parmesan, cognac /450g

TUNA TAGLIATELLE 65

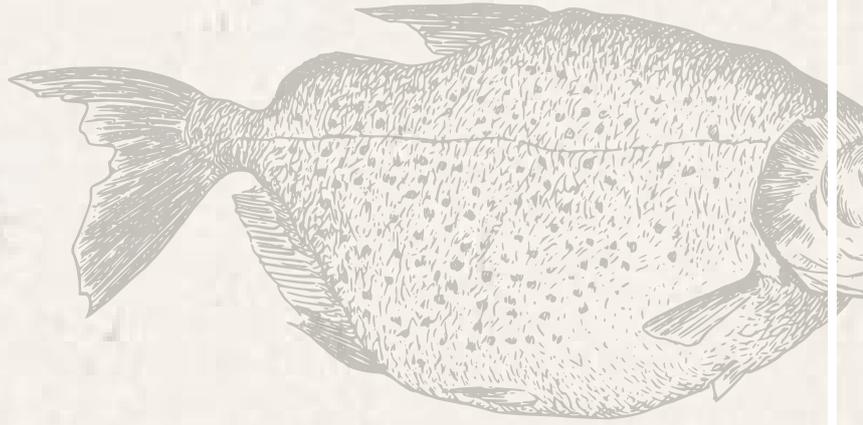
Tagliatelle, tuna, cherry tomatoes, capers, garlic, lemon zest, olive oil, parsley / 450g



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FISH & SEAFOOD

SALMON & MASHED POTATOES 81

Pan-seared salmon, hollandaise sauce, mashed potatoes, blanched broccoli, zucchini ribbons / 200g /150g /50g

TROUT IN CORN CRUST 55

Fried trout* in corn crust, polenta, house-made garlic sauce /300g /100g

GRILLED TROUT 55

Grilled trout*, polenta, house-made garlic sauce /300g /100g

TUNA WITH CRUSHED POTATOES 105

Red tuna*, smashed potatoes with capers, Kalamata olives, anchovies, caramelized onion, sour cream sauce /200g /200g /50g

SEABASS WITH MEDITERRANEAN SAUCE 79

Seabass fillet*, cherry tomatoes, Kalamata olives, basil, capers, arancini, garlic, wine, butter /400g

GRILLED SEA BREAM WITH VEGETABLES 87

Sea Bream*, corn, kapia pepper, onion, lemon, thyme, garlic, parsley salsa, olive oil /250g /70g /200g

SHRIMP IN WHITE WINE SAUCE 70

Black Tiger shrimp*, cherry tomatoes, basil, garlic, chili pepper, white wine, butter, parsley, toasted baguette / 430g



LAMB MEAT

KRUD BURGER 50

Bun, New Zealand lamb leg*, harissa paste (slightly spicy), garlic and mint yogurt sauce, cheddar, arugula /300g

KRUD KEBAB 65

Flatbread, kebab* made with beef & lamb, tomatoes, kapia pepper, chili, red onion, sumac, bulgur, parsley, garlic yogurt sauce /200g /200g /50g

LAMB PASTRAMI 82

Lamb chop*, couscous, asparagus, mixed peppers, onion, turmeric, rosemary, garlic, mixed salad, citronet dressing, harissa sauce /250g /150g /30g /50g

COTOLETTA DI ABBACCHIO 64

New Zealand lamb chop* schnitzel in a breadcrumb and golden breadcrumb crust, parsley salsa / 350g / 60g

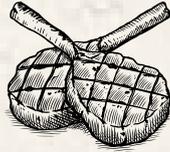


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CHICKENS, DUCKS, PIGS OR TURKEYS, ALL CREATURES SHOW OFF THEIR CHESTS AND HONOR IN RECIPES WORTHY OF TASTING AND ADORATION.

ME NU

Open 12 Am - 22 Pm



PORK

PORK NECK STEAK

65

Pork neck marinated in 7 Spices, golden potatoes, mixed salad, parsley salsa, olive oil, honey, Dijon mustard, sour cherry vinegar, garlic /190g /120g /30g /25g

BBQ PORK RIBS

72

Pork ribs, barbecue sauce, parmesan, coleslaw, house pickles, golden potatoes with garlic, flatbread /350g /250g

TOMAHAWK

68

Aged pork chop*, grilled, chimichurri sauce, coleslaw, flatbread /300g /50g /100g

SHASHLIK

67

Aged pork neck marinated in yogurt sauce, chimichurri sauce, coleslaw, flatbread /165g /50g /130g /60g

MOLDAVIAN STEW

64

Pork neck, pork loin, pork sausages, smoked bacon, polenta, bellows cheese, egg, assorted pickles / 270g / 200g / 80g / 50g / 120g

PORK TENDERLOIN WITH MUSTARD SAUCE

65

Pork tenderloin, mustard sauce, oven-roasted potatoes with crispy pancetta & cow cheese, chives /160g /150 /60g /50g

POULTRY



DUCK BREAST

91

Duck breast*, baked beetroot salad, parsnip puree, baby corn, Demi place sauce, beetroot flavoured breadcrumbs /200g / 150g /120g

DUCK LEG CONFIT

71

Confit duck leg, mashed potatoes with truffle sauce, crispy leeks, orange sauce glaze /160g /200g /50g

TERIYAKI CHICKEN

51

Grilled Chinese-style marinated chicken breast, basmati rice fried with egg, pickled carrot, spring onion / 160g /120g /100g

CHICKEN BREAST WITH MIXED MUSHROOMS

53

Chicken breast, porcini mushrooms*, champignons, sour cream, fried polenta /200g /150g

TUSCAN CHICKEN

55

Chicken breast, spinach, garlic, onion, sun-dried tomatoes, sour cream, butter, parmesan, parsley, smashed potatoes /250g /140g

CHICKEN IN THE CUPBOARD

52

Chicken legs with bone & chicken breast with bone cooked in a cauldron, parmesan, garlic, garlic cream sauce / 300g / 40g

POMEGRANATE MARINATED TURKEY

58

Turkey leg skewers, sweet potato gratin with parmesan, baby spinach, pomegranate /200g /120g /40g

TURKEY BREAST WITH GORGONZOLA

59

Turkey breast, white gorgonzola sauce, sun-dried tomatoes /380g

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FAMOUS *home made* SCHNITZELS

Chicken

CLASSIC 50

Chicken breast schnitzel in **Panko breadcrumb** crust, barbecue sauce and **mayonnaise** sauce /250g /30g /30g

PARMIGIANA 52

Chicken breast schnitzel in **Panko breadcrumb** crust gratinated with tomato sauce and **mozzarella, parmesan** / 350g

VALDOSTANA 58

Chicken breast schnitzel stuffed with bacon & **gouda**, in a **Panko breadcrumb** crust, celery, carrot, **mustard dressing** / 380g / 50g

Pork

TOMAHAWK 59

Tomahawk* pork schnitzel in a crust of **breadcrumbs** and golden breadcrumbs, **French dressing** / 490g / 60g

Turkey

FETTINA DI TACCHINO 54

Turkey breast schnitzel in **Panko breadcrumb** crust, mixed salad with radish, parmesan, garlic cream sauce /300g /45g /40g

Beef

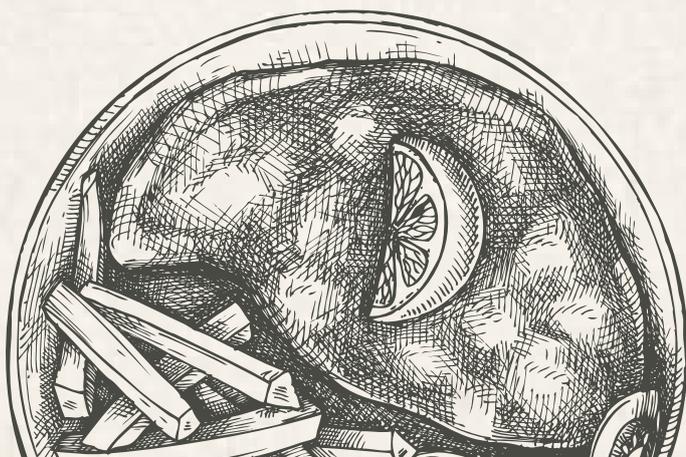
COTOLETTA DI VITELLO ALLA MILANESE 70

Veal chop* schnitzel in a crust of **breadcrumbs** and golden breadcrumbs, **yogurt sauce** with garlic / 350g / 60g

Lamb

COTOLETTA DI ABBACCHIO 64

New Zealand lamb chop* schnitzel in a **breadcrumb** and golden breadcrumb crust, parsley salsa / 350g / 60g



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FAMOUS *home made* BURGERS



ITALIAN BEEF BURGER 46

Bun, beef*, homemade pesto from dehydrated tomatoes, arugula, tomatoes, **mozzarella**, ketchup / 330g



BACONATOR BEEF BURGER 52

Bun, beef*, bacon, **egg**, **gouda**, barbecue sauce, **mayonnaise**, lettuce, pickled cucumbers, red onion /370g



KRUD BURGER 50

Bun, New Zealand lamb leg*, harissa paste (slightly spicy), **yogurt sauce** with garlic and mint, **gouda**, arugula /315g



CHICKEN BURGER 44

Bun, chicken breast in **Panko breadcrumb** crust, **mayonnaise** sauce, coleslaw salad, pickles /330g



DOUBLE CHEESEBURGER 50

Bun, beef*, **gouda**, pickled cucumbers, red onion, tomatoes, lettuce, french dressing, barbeque sauce/ 480g



VEGGIE BURGER 42

Bun*, Meatball made from: chickpeas, peas, potatoes, green onions, parsley, garlic, tomatoes, pickled cucumbers, red onion, barbecue sauce, lettuce /300g



GORGONZILLA 47

Bun, beef*, caramelized onion, **gorgonzola sauce with mayo**, chives, bacon / 400g



FAMOUS BEEF CUTS

Black Angus Dry Aged 21 days

ENTRECOTE
BLACK ANGUS **37/100G**

Dry Aged

T-BONE
BLACK ANGUS **39/100G**

Dry Aged

INCLUDED SIDES

Grilled vegetables, Arugula and leek salad /100g / 75g

**TENDERNESS,
JUICINESS AND
FLAVOR THAT
ANY FOOD
ENTHUSIAST
SHOULD ENJOY
AS THEY
SHOULD.**

WHY DRY AGED

Superior Taste

Dry aged meat is appreciated by gourmets for its rich, nuanced taste, with notes of butter, walnuts and blue cheese.

Tenderness

Enzymes break down connective tissue, making the meat more tender and easier to chew.

Juiciness

Evaporation of moisture concentrates the meat's natural juices, resulting in a juicier steak.



ARGENTINIAN RIB-EYE 162

Grilled dry-aged Argentinian rib-eye, caramelized carrot, arugula salad with cherry tomatoes & **parmesan** /200g /100g



FILET MIGNON WITH PORCINI 130

Aged beef tenderloin, porcini mushrooms* in **white sauce**, golden potatoes, **butter** /190g /90g /130g



BEEF TENDERLOIN WITH TRUFFLE SAUCE 125

Aged beef tenderloin, **truffle cream**, mashed potatoes with roasted garlic /200g /30g /150g



BEEF TENDERLOIN WITH PEPPER SAUCE 125

Aged beef tenderloin, pepper sauce, golden potatoes, carrot, asparagus and champignon mushrooms / 200g / 120g / 30g



TAGLIATA DI MANZO 87

Grilled aged beef tenderloin, arugula salad, cherry tomatoes, parmesan, balsamic reduction /190g /120g /30g



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SIDES

12 am — 22 pm

SALADS



RUCOLA & LEEK SALAD 25

Arugula, leek, truffle oil /150g

BEETROOT SALAD 23

Roasted beetroot, olive oil, horseradish & vinegar /150g

COLESLAW 21

Red cabbage, red onion, carrot, home-made mayo, sour cream, smoked paprika, brown sugar /200g

ROASTED PEPPER SALAD 29

Roasted peppers*, olive oil, vinegar, parsley /180g

GREEN SALAD 21

Lettuce, arugula, cucumber, cherry tomatoes, olive oil, lemon juice, zucchini /200g

FRESH SALAD 21

Carrot, celery, apple, parsley, salt, lemon, olive oil / 200g

SALAD WITH RADISHES AND DILL 24

Green salad, spinach, radishes, dill, olive oil, lemon, salt / 200g



POTATOES

LOADED FRIES 34

French fries, cheddar sauce, spicy Ventricina salami, parsley, Kalamata olives /350g

LOADED CHICKEN FRIES 37

French fries, cheddar sauce, crispy chicken, pickled red onion, cucumber, sumac /350g

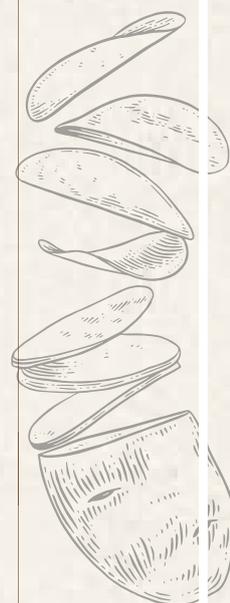
MASHED POTATOES WITH COW CHEESE 250G 20

FRENCH FRIES WITH PARMESAN & GARLIC 250G 22

FRENCH FRIES WITH COW CHEESE 250G 22

HOMEMADE POTATO CHIPS 100G 19

GOLDEN POTATOES WITH GARLIC & DILL 200G 21



OTHERS



ASPARAGUS 140G 27

GRILLED VEGETABLES 25

Seasoned fresh vegetables grilled with aromatic oil and parsley /200g

STEAM VEGETABLES 27

Broccoli, cauliflower, carrot / 200g

ASSORTED PICKLES 150G 15

(season fresh)



SAUCES



SPICY SAUCE 40G 10

Finely chopped chili pepper, olive oil

YOGURT SAUCE WITH GARLIC AND MINT 40G 7

HARISSA SAUCE 40G 9

slightly spicy

BARBEQUE SAUCE 40G 7

GORGONZOLA SAUCE 40G 8

HOUSE GARLIC SAUCE 40G 7

TOMATO SAUCE 40G 7

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DESSERT

home made

TIRAMISU

Ladyfingers, coffee, light **mascarpone cream**, cocoa, Amaretto liqueur /200g

33



VEGAN APPLE CAKE

Vegan butter, sugar, flour, baking powder, salt, coconut milk, apples, vanilla, raisins, caramel sauce /250g

31



ALIVANÇĂ

Traditional Romanian dessert with **cow's cheese**, **eggs**, cornmeal, cherry jam /200g

31



CARROT CAKE

Wheat flour, cinnamon, brown sugar, carrot, **walnuts**, vanilla, **cream cheese**, **eggs**, **butter**, coconut, pineapple /150g

32

SALTED CARAMEL CHEESECAKE

Cream cheese, **sour cream**, **walnut praline**, house-made **butter caramel**, sponge soaked in milk & burnt sugar /150g

34

RED VELVET CAKE

Whipped cream, milk, **mascarpone**, **yogurt**, **cream cheese**, **butter**, **egg**, sugar, cocoa, **wheat flour** /150g

32

MILLEFEUILLE

Flour, **butter**, **eggs**, milk, **sour cream**, sugar /150g

34



ME NU

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VEGAN MENU

12 am — 22 pm

ROASTED PEPPER SPREAD 32

Roasted peppers*, walnuts, garlic, breadcrumbs, chili flakes, olive oil, baguette & flatbread /170g /40g /40g

HUMMUS 36

Chickpeas, tahini (sesame paste), garlic, lemon juice, paprika, sumac, pine buds, baguette and pita /180g / 40g / 40g/40g

EGGPLANT SALAD 33

Eggplant*, sunflower oil, spring onion, cherry tomatoes, baguette & flatbread /170g /40g /40g

OVEN-BAKED ZUCCHINI with CHICKPEAS & QUINOA 46

Zucchini, quinoa, cherry tomatoes, chickpeas, bell pepper, red onion, parsley, sumac, tahini sauce /350g

KRUD EGGPLANT 38

Half of an eggplant baked, seasoned with cherry tomato sauce, chimichurri sauce, nut mix /300 g

SWEET-SOUR TOFU SALAD 45

Fried tofu, baby spinach, quinoa, green apple, mixed nuts, apio, cherry tomatoes /400g



TAGLIATELLE ALLA PUTANESCA 42

Tagliatelle, cherry tomatoes, Kalamata olives, garlic, basil, capers, white wine / 320g

PENNE POMODORO 33

Penne, tomato sauce, garlic, basil, white wine / 320g



VEGGIE BURGER 42

Bun*, Meatball made from: chickpeas, peas, potatoes, green onions, parsley, garlic, tomatoes, pickled cucumbers, red onions, lettuce, barbecue sauce /300g



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ME NU

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DRINKS

12 am — 22 pm

LEMONADE

450ML	
CLASSIC	21
MINT LEMONADE	25
GINGER LEMONADE	25
FLAVOURED LEMONADE	27
1L	
ICED TEA	40
CLASSIC LEMONADE	40
MINT LEMONADE	41
GINGER LEMONADE	41
FLAVOURED LEMONADE	42



COFFEE



ESPRESSO RISTRETTO 15ml	12
ESPRESSO 30ml	13
ESPRESSO DUBLU 60ml	16
ESPRESSO DECAF 60ml	16
CAPPUCCINO DECAF 130ml	20
CAPPUCCINO 130ml	20
LATTE 240ml	21
FRAPPE 180ml	21
FRAPPE CAPPUCCINO 180ml	21
ICED FLAVOURED MACCHIATO 180ml	23
HOT CHOCOLATE 210ml	21

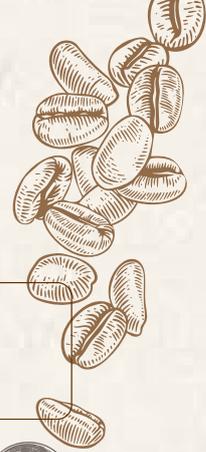
HOT TEA



FIVE O'CLOCK	22
CHAMPAGNE SORBET	22
CHERRY TRIFLE	22
COCONUT TRUFFLE	22
CREME BRULEE	22
PEPPERMINT	22
STRAWBERRY MINT	22
CAMILLO	22
WELLNESS TEA	22
GINGER SEA-BERRY	22
AQUA DE JAMAICA	22
HEAVEN'S BERRY ORGANIC	22
ORANGE CHOCOLATE	22
GOJI-ACAI	22
CHINA JASMINE	22
RED VINEYARD	22
PEACH ORGANIC	22

SOFT DRINKS

WATER 330ml Still / Sparkling	14
WATER 750ml Still / Sparkling	21
PEPSI 250ml Cola / Max / Twist	14
PEPSI COLA VINTAGE	16
MIRINDA 250ml Orange juice	14
FENTIMANS 275ml Curiosity Cola / Cherry Cola / Rose Lemonade Raspberry Lemonade	22
FENTIMANS TONIC WATER 200ml Tonic water with fermented plant extracts	18
MELLOW 330ml Cold Pressed Fruits Juice	24
FRESH 200ml Orange / Grapefruit	21
FRESH MIX 200ml Orange & Grapefruit Mix	22





MENU

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DRINKS

12 am — 22 pm

BEER



KRONENBOURG 1664 BLANK 5.0% 330 ml.	20
NEMȚEANA 5% BLONDE ARTISANAL 500 ml.	23
NEMȚEANA 6.5% DARK ARTISANAL 500 ml.	24
NEMȚEANA N.A. ARTISANAL 0% 500 ml.	23
CARLSBERG CLUB BOTTLES 5.2% 330 ml.	20
CARLSBERG CLUB BOTTLES NA 0.0% 330 ml.	20
BUCUR BLONDE ROMANIAN 5.0% 350 ml.	21
BUCUR DARK ROMANIAN 5.0% 350 ml.	21
CARLSBERG 5.2% 400ML Draught 400 ml.	19



GIN

MONKEY 47 47% 40 ml.	33
TANQUERAY 41.3% 40 ml.	21
TANQUERAY N.A. 40 ml.	21



WHISKEY & BOURBON

OLD NO. 7 40% 40 ml.	26
SINGLE BARREL 45% 40 ml.	35
MAKER'S MARK 45% bourbon 40 ml.	31



OLD SCOTCH

GLENFIDDICH 12 YO 40% 40 ml.	30
GLENFIDDICH 18 YO 40% 40 ml.	50
GLENLIVET 12 YO 40% 40 ml.	32



VODKA

GREY GOOSE 40% 40 ml.	31
BELUGA 40% 40 ml.	30



MENU

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12 am — 22 pm



RUM



CAPTAIN MORGAN SPICED GOLD 35% 40 ml.	23
ZACAPA 23YO 40 ml.	36
PLANTATION XO 40% 40 ml.	35

TRADITIONAL

BRAN VIȘINATĂ 30% 40 ml.	25
BRAN CAISATĂ 30% 40 ml.	25
BRAN AFINATĂ 30% 40 ml.	25
BRAN CAPȘUNATĂ 30% 40 ml.	25
ZETEA ȚUICĂ PRUNE 50% 40 ml.	37
ZETEA PĂLINCĂ PRUNE 50% 40 ml.	37



LIGHT SHOTS

JUNIPER LIGHT Tanqueray Gin, sugar syrup, lemon juice, mint / 40ml	16
INDIAN GARDEN Tanqueray Gin, mango syrup, lemon juice, basil / 40ml	16



COGNAC

HENNESSY VS 40% 40 ml.	31
COURVOISIER VSOP 40% 40 ml.	30
MARTELL VSOP 40% 40 ml.	40



DIGESTIVE

JAGERMEISTER 35% 40 ml.	20
APEROL 11% 40 ml.	19
CAMPARI 25% 40 ml.	19
AMARETTO DISARONNO 28% 40 ml.	23



NON-ALCOHOL

IKIGAI Monin Yuzu Puree, Spicy Mango syrup, lavender tincture, lemon juice, sparkling water / 200ml	29
VIR-GIN Tanqueray Gin N.A., lemon juice, almond syrup, watermelon syrup / 95ml	26
GIN TONIC N.A. Tanquerray Gin N.A., tonic, lime / 250ml	27
APEROL N.A. 250ml	27
HUGO N.A. 250ml	29



LONG DRINKS *perfect every time* COCKTAILS & SOURS



APEROL SPRITZ WHITE 33

250ML

HUGO 34

250ML

LIMONCELLO SPRITZ 31

250ML

MIMOSA 28

160ML

CAMPARI ORANGE 31

150ML

MOJITO 30

250ML

NEGRONI 32

90ML

MANHATTAN 28

75ML

ESPRESSO MARTINI 31

100ML

GIN TONIC 31

250ML

CUBA LIBRE 31

250ML

WHISKEY SOUR 30

135ML

VODKA SOUR 27

135ML

DISARONNO SOUR 29

135ML



SIGNATURE *Only at Froid Brasserie* COCKTAILS

FROM FARM TO GLASS

A place with a passion for food, refined drinks and, above all, people. Passion expressed sustainably! With ingredients carefully chosen from local producers, whose dedication fills our table with flavors and colors, or with ingredients picked by us and processed to a different level of quality.



BORDEAUX WHITE 32

Lillet Blanc, rose water or orange blossom water, Monin Spicy Mango, tonic /170ml

MANDARIN APEROL SPRITZ 33

Aperol, fresh mandarin, top up Prosecco /190ml

FRESH AND FLORAL GIN TONIC 33

Tanqueray Gin, top up Tonic, fresh cucumber /180ml

ROSE GIN TONIC 34

Hendrick's Gin, Fentimans Rose Lemonade, rose water, Monin Grenadine syrup, top up Tonic, rosemary /200ml

APRICOT BOUQUET 31

Apricot, lavender tincture, top up half/half Tonic & Prosecco /195ml

STRAWBERRY DESSERT 32

Strawberry, elderberry syrup, top up Tonic, top up Prosecco /95ml

BLUEBERRY GARDEN 33

Cranberry, orange blossom water, top up Tonic /205ml

FOOD ALLERGENS

ACCORDING TO THE REQUIREMENTS OF EU REGULATION 1169/2011, WHICH APPLIES TO ALL FOOD PRODUCTS, WHETHER PACKAGED OR UNPACKAGED, FOOD ALLERGENS MAY BE FALLEN INTO THE FOLLOWING GROUPS:

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, emmer or their hybrids) and derived products, except:

- a) glucose syrups obtained from wheat, including dextrose;
- b) maltodextrins obtained from wheat
- c) glucose syrups from barley;
- d) cereals used in the production of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages;

2. Crustaceans and derived products

3. Eggs and derived products

4. Fish and derived products except:

- a) fish gelatine used as a support for vitamin or carotenoid preparations;
- b) fish gelatine or ichthyol used for fining beer or wine;
- c) glucose syrups from barley;

5. Peanuts and products derived from them, except:

- a) fully refined soybean oil and fat;
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate, obtained from soybeans;

6. Soybeans and products derived from them, except:

- a) fully refined soybean oil and fat;
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate, obtained from soybeans;
- c) phytosterols and phytosterol esters derived from vegetable oils from soybeans;
- d) vegetable ethanol ester produced from sterols obtained from vegetable oils extracted from soybeans;

7. Milk and derived products (including lactose), except:

- a) whey used in the production of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages;
- b) lactitol;

8. Nuts, e.g. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternigolia*) and derived products:

9. Celery and derived products

10. Mustard and derived products

11. Sesame seeds and derived products

12. Sulphur dioxide and sulphites concentrated above 10mg/kg or 10mg/litre, expressed as SO₂

13. Lupin and derived products

14. Molluscs and derived products



GUVERNUL ROMÂNIEI MINISTERUL FINANȚELOR 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 obligația sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.