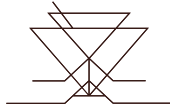


ARISTOCOOL



ARISTOCOOL

BAR MENU

CHAMPAGNE/ŞAMPANIE	125ml/750ml
Ayala Brut Majeur	77/440
Piper-Heidsieck Cuvée Brut	560
Piper-Heidsieck Rosé Sauvage	660
Moët & Chandon Brut Imperial	600
Moët & Chandon Rosé Imperial	700
Dom Pérignon Brut Cuvée	1650
Dom Pérignon Rosé	2700
Cristal, Louis Roederer	2500

SPARKLING WINE/VIN SPUMANT	125ml/750ml
Prosecco Valdo Extra Dry	40/220
Mysterium Spumant Rosé	46/260

WHITE WINE/VIN ALB	150ml/750ml
Iacob, Davino	44/220
Rusalcă Albă, Crama Opişor	200
Sauvignon Blanc Château la Verrière	40/200
Sauvignon Blanc 1000 de Chipuri	38/190
La Cetate Chardonnay, Crama Opişor	40/200
Wakefield Promised Land Chardonnay	38/190
Sur Mer Pinot Grigio, Rasova	40/200
Terra Romana Chardonnay, SERVE	200
Ana Sauvignon Blanc, Jidvei	220
Cuvée Clemence, SERVE	220
Chardonnay, Lacerta	220
Sauvignon Blanc, Liliac	220
Cuvée Pacs, SERVE	230
Pecorino, Villa Angela Ofida	230
Sole Chardonnay	250
Trilogie in Alb, Sarica Niculiţel	260
Lugana Cento Filari	265
The Federalist Chardonnay	300
Solo Quinta, Recaş	330
Principesa Margareta, Domeniul Coroanei Segarcea	330
Pouilly Fuisse Barvoy	320
Chablis Premier Cru, Les Vaucopins, Albert Bichot	340

ROSÉ WINE/VINURI ROSÉ	150ml/750 ml
Budureasca Premium Rosé	38/190
Valahorum Rosé	38/190
BIO Cuvée Experience Rosé, Domeniul Bogdan	36/170
Iacob Rosé	44/220
Liliac Rosé	42/210
Cotes des Roses Rosé	220
Tenuta Ulisse Unico Rose	40/200

RED WINE/VINURI ROȘII	150ml/750ml
Iacob, Davino	44/220
Primitivo di Manduria, Gran Maestro	40/200
Malbec Alamos	44/220
Cabernet Sauvignon Bericanto	38/190
Fetească Neagră Valahorum	40/200
Drăgaică Roșie, Crama Opreșor	200
413 Fetească Neagră, Marcea Reserve	250
Fetească Neagră, Lacerta	240
Apogeum, Fetească Neagră, Valahorum	390
Epiphanie, Fetească Neagră, Sarica Niculițel	350
Anima 3 Fete Negre, Aurelia Vișinescu	400
Saperavi, Gitana	350
Principesa Margareta, Domeniul Coroanei Segarcea	340
Cuvée IX, Lacerta	320
Red Blend, The Federalist	280
Lupi, Gitana	430
Flamboyant, Davino	550
Le Volte, dell'Ornellaia	300

OUR SIGNATURE COCKTAILS

PPP Sour: Pisco, plum bitters, pink lemonade	50
Mescalita: Mescal, triple sec, yuzu, lime	50
Sky at Night: Vodka, Tanqueray Royale, lemon juice, elderflower syrup, cranberry & apple juice, blackberries	46
Kiwi Bay	46
Absolut vodka, Midori, apple juice, lemon, yuzu liqueur, kiwi	
Obsession	58
Gin Mare, orange marmalade, lemon juice, rosemary, thyme	
Upscale Mojito	58
Havana 3 y, lime, mint, top-up with champagne	
Tropical bomb: Plantation overproof rum, Havana 3 y lime, pineapple juice, passion fruit purée	48

SPRITZERS & APERITIFS

Aperol Spritz	50
Aperol, fresh lemon, prosecco	
Mr. Hendrick's Spritz	52
Hendrick's dry gin, elderflower syrup, prosecco	
Pisco Spritz	58
Pisco, yuzu liqueur, lime, prosecco	
Hugo	48
Prosecco, St. Germain, fresh lime, sparkling water	
Peroni Spritz	50
Aperol, Peroni, grapefruit juice, prosecco	

THE CLASSICS

Negroni	44
Manhattan	46
Cosmopolitan	44
Moscow mule	44
Dark & Stormy	46
Penicillin	54
Mai Tai	44
Margarita	45
Mojito	43
Caipirinha	43
Old Fashioned	44
Long Island Ice Tea	52

OUR MARTINIS

The classic martini	44
Espresso martini	43
£Born star martini	49
Lychee martini	44

ZERO PROOF

Tanqueray 0% & Tonic	50
Raspberry ginger fizz:	40
lemon-ginger brew, raspberry purée, elderflower tonic	
Rose lemonade: lemon juice, rose syrup, Yuzu purée, water	34

OUR GINVENTORY

Tanqueray, UK	50
Tanqueray N° Ten, UK	60
Tanqueray Royale, UK	54
Tanqueray Rangpur, UK	54
Gordon's Mediterranean, UK	44
Gordon's pink gin, UK	40
Beefeater Pink, UK	44
Beefeater 24, UK	49
Botanist, Scotland	64
Brockmans, UK	64
Bulldog, UK	54
Gin Mare, Spain	64
Hendrick's, Scotland	64
Monkey 47, Germany	64
Nordés Atlantic Galician Gin, Spain	64
Opihir, UK	64
Silent pool, UK	64
Etsu Pacific Ocean, Japan	64
Xibal, Guatemala	64
An Dulaman, Ireland	59
Canaima Small Batch, Venezuela	59

Plymouth, UK	49
Malfy Arancia, Italy	64
Malfy Rosa, Italy	64
Roku, Japan	59
Gunpowder, Ireland	59
Whitley Neill Raspberry, UK	64
Whitley Neil Rhubarb & Ginger, UK	64
Whitley Neil Parma Violet, UK	64

mix it with your choice of premium tonic water:

Franklin & Sons rhubarb & hibiscus	
Franklin & Sons elderflower & cucumber	
Franklin & Sons Indian	
Franklin & Sons Mallorcan	
San Pellegrino tonic	

APÉRITIVES, LIQUEURS & DIGESTIVES/

APERITIVE, LICHIORURI & DIGESTIVE	40 ml
Baileys Irish cream	28
Aperol	23
Campari	28
Riserva Carlo Alberto vermouth	39
Formula Antica vermouth	39
Drambuie	33
Cointreau	29
Grand Marnier	33
Absinthe	33
Jägermeister	28
Amaretto Disaronno	28
Ramazotti Sambuca	23
Ramazotti Amaro	23
Jefferson Amaro Importante	42
Amaro Averna	29
Branca Menta	27
Limoncello	29

BLENDED SCOTCH WHISKY 40 ml

Johnnie Walker Blue Label	140
Johnnie Walker 18 y	99
Johnnie Walker Gold Label	66
Johnnie Walker Double Black	55
Johnnie Walker Black Label	44
Chivas Regal 12 y	44
Chivas Regal 18 y	80
Royal Salute 21y	105
Ballantine's 7y	33
Monkey Shoulder	44

SINGLE MALT WHISKY	40 ml
The Macallan Reflexion	540
The Macallan 15 y	140
The Macallan 12 y	80
Glenmorangie 10 y	60
Nikka from the Barrel	80
Kurayoshi Pure Malt Sherry Cask	90
Glenfiddich 15 y	65
Glenfiddich 21 y	130
Highland Park 12 y	45
Highland Park 18 y	130
Singleton of Dufftown 12 y	40
Laphroaig 10 y	60
Dalwhinnie 15y	60
Balvenie 12 y	65
Ardbeg 10 y	65
Port Charlotte 10 y	65
Glenlivet 12 y	45
Glenlivet 18 y	75
Aberlour 12 y	45
Aberlour A'bunadh	70
Skapa	45
Talisker	45
Longmorn 16	65
Caol Ila	50
Cardhu 15 y	60

AMERICAN WHISKEY ALC.	40 ml
Jack Daniel's	40
Wild Turkey 101	38
Bulleit Bourbon	38
Bulleit rye	42
Four Roses	35
Maker's Mark	44

IRISH WHISKY	40 ml
Jameson	32
Roe&Co	38
Red Breast	36
Teeling Small Batch	35

VODKA	40 ml
Grey Goose, France	55
Cîroc, France	55
Belvedere	55
Ketel One, Netherlands	30
Smirnoff Red, UK	25
Absolut Blue	25
Absolut Elyx	55
Tito's Handmade Vodka	33

For RUM.ologists (Rum-drinking-experts)	40 ml
Zacapa XO	140
Zacapa Centenario 23 y	60
Brugal Gran Reserva 1888	55
Mount Gay XO	75
Gosling's Black Seal	44
Bumbu XO	55
Bumbu Original	50
Diplomatico Reserva Exclusiva	46
Diplomatico Single Vintage 2007	98
Havana Club Anejo 3y	24
Havana Club 7y	32
Havana Club 15y	88
Botran Cobre	70
Eminente	46
Bacardi Reserva Ocho	35
Plantation 3 stars	30
Plantation Overproof69%	44
Plantation XO 20th Anniversary	75
Captain Morgan black/spice/white	25

TEQUILA	40 ml
Patron	60
Espolon Gold	36
Olmecca	24

MEZCAL	40 ml
Herencia de Sanchez	35

COGNAC & BRANDY	40 ml
Hennessy XO	180
Remy Martin XO	150
Martell XO	120
Hennessy VSOP	70
Ysabel Regina	45
Brancoveanu XO	50

TRADITIONAL ROMANIAN SPIRITS	40 ml
Țuică Pater (prunes or grapes)	36

BOTTLED BEER/BERE LA STICLĂ	330 ml
Ursus Premium	22
Carlsberg	24
Peroni Nastro Azzurro	24
Tuborg	22
Heineken	25
Holsten Weizen, 500 ml	29
Guinness	29
Corona	29
Staropramen	22
Miller	29
Ursus non-alc 0%	22

DRAUGHT BEER/BERE DRAFT	400 ml
Ursus	26
Bucur	26
Carlsberg	28
Peroni	28

CIDER/CIDRU

Somersby cider 330 ml	25
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LEMONADES

	330 ml
Ginger lemonade	30
Strawberry lemonade	30
Classic mint lemonade	27
Cucumber lemonade	28

SOFT DRINKS/BĂUTURI RĂCORITOARE

	250 ml
freshly squeezed fruit & veggie juices:	28
orange, grapefruit, apple, carrot	
<i>sucuri proaspete de fructe și legume:</i>	
<i>portocale, grapefruit, mere, morcov</i>	

SMOOTHIES*

	30
Go Green: pineapple, mango, spinach, kale, mint, apple juice	
Ready Red: mango, strawberry, blueberry, beet, ginger, coriander	
Yellow Energy: pineapple, mango, papaya, apple juice	

MILKSHAKE

Oreo	28
Chocolate	28
Vanilla	28

SODAS/RĂCORITOARE

Coca-Cola, Coca-Cola Zero 250 ml	18
Fanta, Sprite 250 ml	18
Fuzetea ice 250ml	18
Le Life ginger lemonade	23
Bundaberg, ginger beer 375ml	30
Red Bull, Red Bull sugar free 250 ml	30

TONIC WATER

Franklin & Sons 200 ml (different flavours)	23
Schweppes tonic 250 ml	18
San Pellegrino can 330 ml	25

STILL MINERAL WATER/APĂ PLATĂ

Acqua Panna, 500 ml	30
Izvorul Alb, 330 ml	17

SPARKLING MINERAL WATER/APĂ MINERALĂ

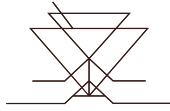
San Pellegrino, 500 ml	30
Dorna, 330 ml	17

COFFEE/CAFEA 100% ARABICA

Espresso	16
Cappuccino	21
Café latte	21
Irish coffee	33
Frappuccino	23
Double espresso	21
Double cappuccino	25
Double café latte	25
Americano	16
Make it with vegan milk	+5 lei
hot chocolate 250 ml: dark or white	20

TEA/CEAI 400 ml 21

Asian Spirit Ginger Lemongrass
Green Jasmine Chung Mao
Organic Assam – Spirit of India
Earl Grey Blossom
Rooibos Apple Strudel
Fruit Symphony
Chamomile



ARISTOCOOL

FOOD MENU

LATE BREAKFAST 12:00-17:00

- Avo Toast (plant based/vegetarian) ①③⑪** 200g 49
toasted sourdough, crushed avocado, chilli,
roasted seeds, preserved tomatoes, cilantro, fried egg
*pâine cu maia, pastă de avocado, chilli, semințe coapte,
roșii, coriandru, ou prăjit*
- Shakshuka breakfast bowl ①③⑪** 200g 36
poached egg, spicy tomato sauce, humus,
avocado, roasted seeds
*ouă poșate, sos picant de roșii, humus,
avocado, semințe coapte*
- Super Seed Granola ①⑥⑦** 180g 50
greek yoghurt, berries, banana, toasted coconut,
maple syrup, mint
*iaurt grecesc, fructe de pădure, banană, fulgi de cocos,
sirop de arțar, mentă*

TO START WITH/APERITIVE

- Beet and hummus (plant based/vegetarian) ①** 250g 39
farm veggies, grilled lemon, crispy chickpeas,
pomegranate, pita bread
legume de grădină, lămâie la grătar, năut crocant, rodii, lipie
- Duck pancakes ①⑤⑥⑪** 180g 62
Hoisin sauce, cucumber, spring onion, chili
sos Hoisin, castravete, ceapă verde, chili
- Skin on Wedges (gluten free/ fără gluten) ③⑦** 270g 33
tzatziki, peppernaise, parsley, parmesan
tzatziki, maioneză cu ardei, pătrunjel, parmesan
- Antipasti misto ①③⑦** 300g 55
simple foccacia, prosciutto crudo, Milano salami,
Ventricina salami, parmesan, taleggio, pecorino, marinated olives
*foccacia simplă, prosciutto crudo, salam Milano,
salam Ventricina, parmezan, taleggio, pecorino, măsline marinate*

SALADS/SALATE

Burrata Salad & sweet potato ①⑦⑪ (lacto-veggie, may be gluten free/lacto-vegetarian, <i>poate fi fără gluten</i>) sweet potato, figs, rocket cherry tomato, focaccia chips, black olives pesto, orange flavoured aceto balsamic pearl, toasted seeds <i>cartof dulce, smochine, roșii cherry, focaccia, pesto de măsline negre, perle de oțet balsamic cu aromă de portocală, semințe coapte</i>	190g	83
Caesar Salad (veggie/vegetarian) ①③⑩⑪ Romaine, sourdough crumbs, super seeds, chickpea dressing, cashew parmesan ADD grilled chicken breast* for 16 lei or crispy shrimps* for 28 lei <i>salată baby romaine, crutoane de pâine cu maia, semințe, dressing de năut, parmezan din caju ADĂUGAȚI piept de pui pentru 16 Lei sau creveți pentru 28 lei</i>	270g	60
Cauliflower Bowl (veggie/vegetarian) ①⑪ Bulgur mix, mint-yoghurt dressing, roasted cauliflower, curry, pomegranate, figs, young spinach, hummus, falafel, pita, seeds <i>mix de bulgur, dressing de iaurt cu mentă, conopidă coaptă, curry, rodie, smochine, spanac, humus, falafel, semințe, lipie</i>	300g	63
Tuna and avocado tartar ④⑪ Pomegranate, fresh cucumber, wakame, srirachanise, guacamole, chili, fresh coriander <i>rodie, castravete proaspăt, wakame, maioneză cu sriracha, guacamole, chili, coriandru proaspăt</i>	230g	92
Salmon Ceviche* (gluten free/fără gluten) ④ Maple, leche de tigre, avocado, mango, red onion, cilantro, spring onion <i>Leche de tigre cu sirop de arțar, avocado, mango, ceapă roșie, coriandru, ceapă verde</i>	220g	77
Open Mexican pie ①⑦ Slow cooked chili con carne sour cream fresh coriander tortilla chips	200g	50

SOUPS/SUPE

Gazpacho chilled soup ① with prosciutto on sourdough bread <i>Supă Gazpacho cu prosciutto și pâine cu maia</i>	300g	46
Asparagus cream soup ①⑦⑨ <i>Supă cremă de sparanghel</i>	300g	44
Soup of the day/Supa zilei	300g	38

MAKI ROLLS - available Monday to Saturday from 12:30 to 22:30

Beef with Eel Maki 8 pcs ①③④⑥⑦	180g	70
Pan fried beef cream cheese asparagus BBQ eel teriyaki mayonnaise BBQ sauce		
Volcano Maki 6pcs ①②③④⑥	180g	90
Eel surimi shrimps' tempura Hamachi tuna salmon avocado cucumber eel sauce chili sauce tanuki tobiko		
Dynamite Maki 8 pcs ①②③④⑥	180g	57
Shrimps tempura surimi red tobiko cucumber avocado teriyaki mayonnaise crunchy tempura		
Spicy Tuna Maki 8 pcs ①④⑥⑪	160g	56
Spicy tuna spring onion black & white sesame seeds cucumber spicy sauce tanuki		
Salmon teriyaki Maki 8 pcs ①③④⑥	180g	57
Cooked salmon teriyaki avocado cucumber tempura crunch teriyaki mayo		

SANDWICH & BURGERS

Club sandwich ①③	380g	59
Grilled chicken breast, fried egg, duck breast bacon, sliced tomato, mayonnaise, iceberg lettuce, Country fries, avocado dip		
Cali Burger* ①③⑪	350g	79
black bun, Beyond Meat patty, srirachannaise, avocado, spinach, tomato, radish, red onion, sweet potato fries, chickpea dip ADD fried egg for 5 Lei <i>chiflă cu cărbune activ, Beyond Meat patty, maioneză cu sriracha, avocado, spanac, roșie, ridiche, ceapă roșie, cartofi dulci prăjiți, sos de năut ADAugĂ un ou prăjit pentru 5 Lei</i>		
Cheeseburger* ①③⑦	370g	86
beef patty, brioche bun, peppernaise, cheddar, tomato, fried & crispy onions <i>carne de vită, chiflă tip brioche, maioneză cu ardei, cheddar, roșii, ceapă crocantă și sotată</i>		

Please choose an included side dish from the below/

Vă rugăm să selectați ce garnitură doriți:

*-skin-on fries & trufflenaise/cartofi prăjiți cu coajă
și maioneză cu trufe*

-small salad with mint-yoghurt dressing/salată cu sos de iaurt și mentă



PIZZA

Pizza Burrata ①⑦	350g	59
cherry tomatoes, rocket salad, pizza sauce, pesto, burrata, olive oil, balsamic vinegar <i>roşii cherry, rucola, sos pizza, pesto, burrata, ulei măsline, oţet balsamic</i>		
Milano & rucola ①⑦	340g	47
pizza sauce, fresh mozzarella, Milano salami, rocket salad, balsamic vinegar reduction <i>sos pizza, mozzarella proaspătă, salam Milano, rucola, reducţie oţet balsamic</i>		
Pizza Diavola ①⑦	320g	48
pizza sauce, Ventricina salami, hot peppers, fresh mozzarella, basil <i>sos pizza, salam Ventricina, ardei iute, mozzarella proaspătă, busuioc</i>		
Frutti di mare ①⑦②	370g	60
pizza sauce, mozzarella, shrimp, calamari, mussels, cherry tomatoes, basil, gremolata <i>sos pizza, mozzarella, creveţi, calamari, midii, roşii cherry, busuioc, gremolata</i>		
Polvere di stelle di fico ①⑦	350g	70
mozzarella, ricotta, gorgonzola, red onion, pecorino, figs <i>mozzarella, ricotta, gorgonzola, ceapă roşie, pecorino, smochine</i>		
Prosciutto crudo ①⑦③	350g	64
pizza sauce, mozzarella, prosciutto crudo, rocket salad, parmesan <i>sos pizza, mozzarella, prosciutto crudo, rucola, parmezan</i>		
Prosciutto funghi ①⑦	350g	44
pizza sauce, prosciutto cotto, mozzarella, mushrooms, oregano <i>sos pizza, mozzarella, prosciutto cotto, ciuperci, oregano</i>		
Margherita ①⑦	300g	40
pizza sauce, mozzarella, basil <i>sos pizza, mozzarella, busuioc</i>		
Quattro Stagioni ①⑦	360g	46
pizza sauce, mozzarella, prosciutto cotto, Milano salami, artichokes, Kalamata olives <i>sos pizza, mozzarella, prosciutto cotto, salam Milano, anghinare, măsline Kalamata</i>		

Salmone ①⑦④	380g	44
pizza sauce, mozzarella, fresh salmon, Kalamata olives, cherry tomatoes, red onion		
<i>sos pizza, mozzarella, somon proaspăt, măslin Kalamata, roșii cherry, ceapă roșie</i>		
Capricciosa ①⑦	360g	44
pizza sauce, mozzarella, prosciutto cotto, Kalamata olives, artichokes, mushrooms		
<i>sos pizza, mozzarella, prosciutto cotto, măslin Kalamata, anghinare, ciuperci</i>		
Fiori di zucca ①⑦	320g	45
mozzarella, prosciutto cotto, pumpkin purée, dried tomatoes, ricotta, basil, pumpkin/sunflower seeds		
<i>mozzarella, prosciutto cotto, piure dovleac, roșii uscate, ricotta, busuioc, semințe dovleac/floarea soarelui</i>		
Pizza Quattro Formaggi ①⑦③	360g	54
pizza sauce, mozzarella, gorgonzola, taleggio, pecorino		
<i>sos pizza, mozzarella, gorgonzola, taleggio, pecorino</i>		
Salt Focaccia ①	220g	20
olive oil, Maldon salt/ <i>ulei de măslin, sare Maldon</i>		
Focaccia Parmeggiano ①⑦③	240g	25
parmesan, olive oil/ <i>parmezan, ulei de măslin</i>		
Garlic Focaccia ①	230g	20
olive oil, garlic/ <i>ulei de măslin, usturoi</i>		

MEAT & FISH/CARNE ȘI PEȘTE

Rib Eye steak (Uruguay)	300g	210
Beef tenderloin (Uruguay)	200g	190
Sous-vide Duck Breast	180g	110
All meat dishes are served with:		
truffled demi-glace ①, oven-roasted sweet potato, goji tomato pesto, feta cheese ⑦		
Side dishes		
Grilled asparagus/ <i>sparanghel la grătar</i>	100g	25
Crispy Onion/ <i>inele crocante de ceapă</i>	80g	25
Country fries/ <i>cartofi wedge</i>	150g	25
Green garden lettuce/ <i>salată verde</i>	100g	25
Black Tiger Shrimps		
(may be gluten free/ <i>poate fi fără gluten</i>) ①②	300g	162
Pico di Gallo, guacamole, lime, chili, focaccia chips		
<i>Pico di gallo, guacamole, limetă, chili, focaccia</i>		

Seared Sea Bream (gluten free/ fără gluten) ④⑦⑪	310g	105
Lemon-garlic Greek yoghurt, pepper confit, trio quinoa, pomegranate, herb oil, seeds <i>iaurt cu usturoi și lămâie, confit de ardei, quinoa, rodie, ulei cu ierburi, semințe</i>		
Grilled Salmon file steak ④⑦⑪	310g	95
Sweet potato puree, grilled lemon, green peas <i>piure din cartofi dulci, lămâie la grătar, mazăre verde</i>		
Creamy wild mushrooms Ravioli ①⑦⑨	250g	66
creamy tomato sauce, dried cherry tomato, rucola, parmesan <i>sos de roșii cu smântână, roșii cherry uscate, rucola, parmesan</i>		
Penne and spicy baked tomato (or not spicy) ①⑦⑨	250g	47
fresh baked tomato and chili sauce, rucola, parmesan cheese <i>sos de roșii picant, rucola, parmesan</i>		
Lamb shank (slow cooked) ⑦	400g	132
curcuma and barley risotto, lamb juice, cherry tomatoes <i>risotto din orz cu turmeric, jus de miel, roșii cherry</i>		
Teriyaki Glazed Pork Ribs ①④⑪	350g	75
sesame, maple syrup, chives, chili, red onion, spring onion, coriander <i>susan, sirop de arțar, arpagic, chili, ceapă roșie, ceapă verde, coriandru</i>		

DESSERTS/DESERT

Malibu Cheesecake* ①③⑦	250g	42
roasted peach, mango coulis, white choc, coconut, Fior di Latte ice cream <i>piersică coaptă, coulis de mango, ciocolată albă, înghețată Fior di Latte</i>		
Chocolate fondant with vanilla ice cream ①⑦③	200g	45
<i>fondant de ciocolată cu înghețată de vanilie</i>		
Crème brûlée tart* ①③⑥⑦⑬	82g	32
<i>tartă din zahăr ars</i>		
Pecan nuts tart* ①③⑥⑦⑧⑬	110g	39
<i>tartă cu nuci pecan</i>		
Raspberry tart* ①③⑥⑦⑧⑬	110g	39
<i>tartă cu zmeură</i>		
Cake of the day* ①③⑥⑦⑧⑬		45
<i>tortul zilei</i>		
Ice cream/Înghețată ⑦	70g	15

Prices are in LEI and include VAT./Prețurile sunt în lei și includ TVA.

Main food allergens/Principalii alergeni alimentari

①gluten	⑤peanuts/arahide	⑨celery/țelină	⑬lupin
②crustacee	⑥soy/soia	⑩mustard/muștar	⑭molluscs/moluște
③eggs/ouă	⑦milk/lapte	⑪sesame/susan	
④fish/pește	⑧nuts/fructe cu coajă	⑫Dioxid de sulf/sulfizi	08062023



GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

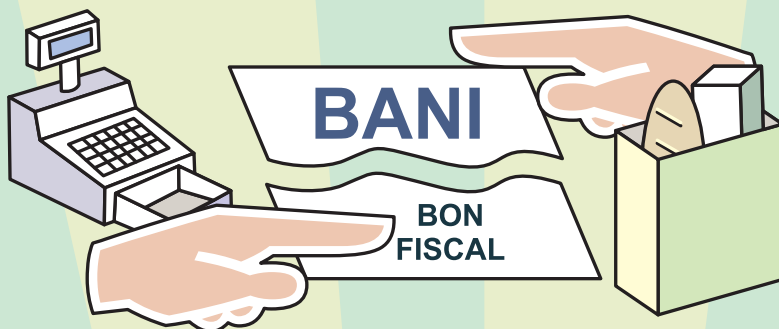
Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

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.