



Meniuri speciale evenimente

servire sub forma de farfurie individuala



Caru' cu bere®
SUB-LICENȚĂ



Meniu "Lipscani"

140 lei/persoana

❖ **Aperitiv**

Terina de pui cu fructe confiate, pulpa de porc perpelita, vol-au-vent cu salata de vinete, salata de icre de crap cu ceapa verde, mousse de pastrav afumat, chiftelute de curcan cu susan, telemea de oaie Sibiu, bilute de branza de burduf cu ierburi, ciuperci gratinate, masline Kalamata

Paine de casa "Caru' cu bere" (o portie servita la 3 persoane)

❖ **Peste**

Filé de pastrav in crusta de fulgi de porumb cu sos Velouté si orez cu legume

❖ **Friptura**

Muschiulet de porc la cuptor servit cu garnitura de cartofi copti cu rozmarin

Salata de varza alba

❖ **Desert**

Strudel cu mere servit cu inghetata de vanilie

“Lipscani” Menu

140 lei/person

❖ **Starter**

Chicken terrine with candied fruits, baked pork leg, fresh eggplant dip vol-au-vent, carp roe salad with spring onion, smoked trout mousse, turkey sesame meatballs, Sibiu sheeps cheese, “Burduf” matured cheese balls with herbs, mushroom gratin, Kalamata olives

Homemade “On the day” bread (served for 3 people)

❖ **Fish**

Trout fillet coated with corn flaked with Velouté sauce and rice with vegetables

❖ **Roast**

Baked pork tenderloin served with whole baked potatoes with rosemary

White cabbage salad

❖ **Dessert**

Apple strudel served with vanilla ice cream

Meniu "Cismigiu"

155 lei/persoana

❖ **Aperitiv**

Terina de mistret, rulada de branzeturi cu fructe confiate, canapé cu avocado si ou de prepelita, frigarui caprese, foie gras cu dulceata de ceapa, somon Gravlax, file de pastrav curcubeu, pastrama de vita in ierburi, masline Kalamata

Paine de casa "Caru' cu bere" (o portie servita la 3 persoane)

❖ **Friptura**

Cotlet de porc si pulpa de curcan la cuptor, cu garnitura de cartofi gratinati

Salata asortata

❖ **Desert**

Tort Joffre cu visine servit cu inghetata de vanilie

*** La cerere, se mai poate adauga un fel principal intermediar pe baza de peste, contra cost.**

“Cismigiu” Menu

155 lei/person

❖ **Starter**

Wild boar terrine, cheese and candied fruits roulade, avocado canapé with quail egg, caprese skewer, foie gras and onion confit, salmon Gravlax, rainbow trout filler, herb crusted veal pastrami, Kalamata olives

Homemade “On the day” bread (served for 3 people)

❖ **Roast**

Baked in the oven pork chop and turkey leg, served with potatoes gratin

Mixed salad

❖ **Dessert**

Joffre cake served with a cup of vanilla ice cream

*** Upon your request, we can add an intermediary extra course, based on fish, for an extra cost.**

Meniu "Stavropoleos"

170 lei/persoana

❖ **Aperitiv**

Terina de curcan cu spanac, tartar de somon afumat, ceafa de porc perpelita, frigarui caprese, piept de rata afumat, branza Gouda, telemea de oaie Sibiu, salata cu pui si legume in stil asiatic, bouchées cu ciuperci, masline Kalamata

Paine de casa "Caru' cu bere" (o portie servita la 3 persoane)

❖ **Peste**

Filé de dorada cu sos de unt si lamaie, servit cu garnitura de orez la aburi

❖ **Friptura**

Piept de curcan si muschiulet de porc la cuptor servit cu cartofi zdrobiti

Salata de sfecla rosie cu hrean

❖ **Desert**

Tortul casei - tortul copilariei servit cu inghetata de vanilie

“Stavropoleos” Menu

170 lei/person

❖ **Starter**

Turkey and spinach terrine, smoked salmon tartare, dried pork neck, caprese skewer, smoked duck breast, Grouda cheese, Sibiu sheeps cheese, Asian style chicken and vegetable salad, mushroom bouchées, Kalamata olives

Homemade “On the day” bread (served for 3 people)

❖ **Fish**

Grilled seabream fillet with lemon butter sauce, served with steamed rice

❖ **Roast**

Oven roast turkey breast and pork tenderloin served with Lyonnaise potatoes

Beetroot salad with horseradish

❖ **Dessert**

Childhood cake served with a cup of vanilla ice cream

Meniu "Zigfried"

220 lei/persoana

❖ **Aperitiv**

Terina de caprioara, rulada de pui cu caise, branza Cheddar, branza Brie, macaron cu mousse de ton, tartar de somon cu avocado, salata cu pui in stil asiatic, piept de rata afumat cu dulceata de portocale, masline Kalamata

Paine de casa "Caru' cu bere" (o portie servita la 3 persoane)

❖ **Friptura**

Antricot de vita cu sos de ciuperci salbatice servit cu cartofi copti si porumb la gratar

Mix de salata cu dressing

❖ **Desert**

Tiramisu facut in casa

*** La cerere, se mai poate adauga un fel principal intermediar pe baza de peste, contra cost.**

“Zigfried” Menu

220 lei/person

❖ **Starter**

Deer terrine, chicken roulade with candied apricots, Cheddar, Brie, tuna mousse macaron, salmon and avocado tartare, Asian style chicken salad, smoked duck breast with orange jam, Kalamata olives

Homemade “On the day” bread (served for 3 people)

❖ **Roast**

Grilled veal rib eye served with wild mushrooms sauce served with whole baked potatoes and grilled corn
Mixed salad with dressing

❖ **Dessert**

Homemade Tiramisu

*** Upon your request, we can add an intermediary extra course, based on fish, for an extra cost.**



Pachete bauturi

Beverage packages



BIEREA CĂRUI. PURTĂTORĂ ÎNCHINĂTOARE.
1879

Caru' cu bere®

SUB LICENȚĂ

Pachet nelimitat bauturi non-alcoolice

35 lei/persoana

- Produse Pepsi: Pepsi, Mirinda, 7Up, Evervess (apa tonica)
- Prigat portocale, pere, capsuna- banana, kiwi, piersici
- Limonada cu miere, menta si apa plata/ minerala
- Citronada cu miere si apa plata/ minerala
- Apa plata si minerala
- Espresso
- Espresso fara cofeina
- Cafea Americana
- Cappuccino cu spuma de lapte



Unlimited non-alcoholic beverages package

35 lei/ person

- Pepsi soft drinks: Pepsi, Mirinda, 7Up, Evervess (tonic water)
- Prigat oranges, pears, strawberries- bananas, kiwi, peaches
- Homemade lemonade with honey, mint and still/ sparkling water
- Homemade citronade with honey and still/ sparkling water
- Still and sparkling water
- Espresso
- Espresso decaf
- American Coffee
- Cappuccino with milk foam



Pachet nelimitat bauturi alcoolice

55 lei/ persoana

- Tuica de prune Bran
- Palinca de prune Bran
- Vinul casei alb, rosu si rosé
- Berea casei draught
- Vin spumant Rhein Extra
- Gin Gordon's
- Gin Tonic
- Whisky J&B Rare
- Whisky Johnnie Walker Red Label
- Campari
- Campari Orange
- Cinzano Bianco/ Rosso



*** Pentru alegerea celor doua pachete de bauturi (alcoolice si non-alcoolice), oferim un discount de 15%, pretul pachetului complet fiind de 81 lei/ persoana.**

Unlimited alcoholic beverages package

55 lei/ person

- Bran plum spirit
- Bran plum palinka
- Red, rosé and white house wine
- House beer draught
- Rhein Extra sparkling wine
- Gordon's Gin
- Tonic Gin
- Whisky J&B
- Whisky Johnnie Walker Red Label
- Campari
- Campari Orange
- Cinzano Bianco/ Rosso



*** If you'll choose the both beverages packages (alcoholic and non-alcoholic), we'll offer you a 15% discount, the price of the complete package will be 81 lei.**

La alegerea pachetului complet de bauturi, puteti adauga cate un sortiment fiecare tip de vin imbuteliat din lista de mai jos, pentru suma de 20 lei/ persoana, in plus:

❖ **Vin imbuteliat alb:**

- Sauvignon Blanc, Purcari
- Chardonnay, Corcova
- Feteasca Regala, Liliac
- Caloian Rhein, Riesling, Oprisor
- Tarla 101, Lechinta Transilvania

❖ **Vin imbuteliat rosu:**

- Cabernet Sauvignon, Purcari
- Floare de Luna, Feteasca Neagra, The Iconic Estate
- Feteasca Neagra, Domeniile Samburesti
- Caloian, Feteasca Neagra, Oprisor
- Negru de Dragasani, Negrini

❖ **Vin imbuteliat rosé:**

- Rose, Purcari
- Caloian, Rose, Oprisor
- Rose, Corcova
- Premium, Budureasca



*** Puteti alege un sortiment de vin alb, unul rosu si unul rosé.**

You can choose one type of Romanian bottled wine from each category in the list below, for the sum of 20 lei/ person in addition to the alcoholic drinks package:

❖ **Romanian white bottled wine:**

- Sauvignon Blanc, Purcari Winery
- Chardonnay, Corcova Winery
- Feteasca Regala, Liliac Winery
- Caloian Rhein, Riesling, Oprisor Winery
- Tarla 101, Lechinta Transilvania Winery

❖ **Romanian red bottled wine:**

- Cabernet Sauvignon, Purcari Winery
- Floare de Luna, Feteasca Neagra, The Iconic Estate Winery
- Feteasca Neagra, Domeniile Samburesti Winery
- Caloian, Feteasca Neagra, Oprisor Winery
- Negru de Dragasani, Negrini Winery

❖ **Romanian rosé bottled wine:**

- Rose, Purcari Winery
- Caloian, Rose, Oprisor Winery
- Rose, Corcova Winery
- Premium, Budureasca Winery



*** You can choose a type of white wine, red and rosé wine.**

Pentru evenimentul dumneavoastra va punem la dispozitie:

❖ *Restaurant: aproximativ 350 locuri*

❖ *Crama restaurantului, Muzeul Berii: aproximativ 150 locuri*



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Te-ai decis? Atunci contacteaza:

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Multumim!

