

Appetizers

Snagov Club Starter **39 lei**

Imperial salmon roe on a quail egg in beetroot jelly and clear fish soup; salmon rose on a bed of lemon; salmon terrine (35/50/85 gr)

Allergens: 4; 9; 11; 13.

Royal Starter **35 lei**

Made from homemade products: aspic chicken, pork collar in crunchy Jamón crust, chicken liver pate, onion chutney and horseradish sauce (100/80/50 gr)

Allergens: 1; 10;11;12;14.

Chicken Liver and Foie Gras Parfait **25 lei**

Served with homemade onion chutney (100 gr)

Allergens: 1; 10.

Smoked Salmon **65 lei**

Served with quail eggs, lemon, red roe, capers and herb salad (150 gr)

Allergens: 9;4.

Millefeuille with Salmon Tartar and Shrimps **90 lei**

Smoked salmon, shrimps, crispy toast (100 gr)

Allergens: 1;2;4;10.

Cold Starter **35 lei**

Smoked duck breast, three types of Romanian cheese (telemea, caş, urda), spicy sausages, Sibiu salami, cherry tomatoes, green onion, radishes (320 gr)

Allergens: 10; 12.

Warm Starter **30 lei**

Pork tenderloin in aromatic crust, chicken livers wrapped in bacon, cheese bullets, filled mushrooms, pickles (250 gr)

Allergens: 1;9;10.

Bavarian Snack **25 lei**

Grilled chicken breast, smashed potatoes with bacon and onion chutney (75/150 gr)

Allergens: 1.

Beefsteak Tartar **89 lei**

(150 gr)-Allergens: 1; 8; 9; 10; 12.

Eggplant Salad with Tomatoes **20 lei**

(110/50 gr)-Allergens:

Romanian Zacusca with Porcini Mushrooms (100 gr) **20 lei** *-Allergens: 12.*

Fine Cheese Platter and Fruits **72 lei**

Brie, camembert, emmental, blue cheese, grapes, apples, confit fruits, walnuts (200/200 gr)

Allergens: 7; 10.

Salads

Snagov Club Salad

33 lei

Cornflake crusted chicken breast, lettuce salad, cherry tomatoes, cucumbers, celery, carrots, bell peppers, sweet corn (400 gr)

Allergens: 1; 9; 11.

Smoked Duck Breast Salad

39 lei

Smoked duck breast, lettuce, cucumbers, black olives, croutons, cherry tomatoes and mayonnaise dressing (320 gr)

Allergens: 1; 9; 12.

Mediterraneo Salad with Tuna Fillet

45 lei

Tuna fillet, quail eggs, lettuce, cherry tomatoes, cucumbers, bell peppers, red onion, olives, celery (400 gr)

Allergens: 4; 9; 11.

Atlantic Salad with Marinated Salmon

39 lei

Salmon fillet marinated in orange juice, lettuce salad, cherry tomatoes, toast, cucumbers, olives, rice, lemon (400 gr)

Allergens: 1; 4.

Caesar Salad

35 lei

Quail eggs, parmesan, anchovies, lettuce salad, toast, radicchio, yoghurt, garlic (350 gr)

Allergens: 1; 4; 9; 10.

P a s t a

Salmon Tagliatelle

49 lei

Fresh salmon, smoked salmon, cherry tomatoes, sour cream (350 gr)

Allergens: 1; 4; 8; 10.

Penne Carbonara

37 lei

Smoked pork breast, parmesan, eggs, sour cream (350 gr)

Allergens: 1; 8; 9; 10.

Spaghetti with Seafood

53 lei

Shrimps, calamari, mussels, cherry tomatoes, garlic (400 gr)

Allergens: 1; 2.

Rustic Linguine

55 lei

With parmesan and zucchini

(300 gr)

Allergens: 1; 10.

Risotto with Porcini and Pecorino Cheese

39 lei

(Aged sheep cheese)

(300 gr)

Allergens: 1; 10.

Soups and Tchorbas

Cream of Porcini Mushrooms with truffles **29 lei**

(350 gr)

Allergens: 1; 8; 10; 11.

Cream of Broccoli Soup **17 lei**

(300 gr)

Allergens: 1; 8; 10; 11.

Transylvanian Pork Soup with Tarragon **19 lei**

(400 gr)

Allergens: 1; 9; 10; 11.

Romanian Country Beef Tchorba **23 lei**

(300 gr)

Allergens: 1; 11.

Vegetable Tchorba **15 lei**

(300 gr)

Allergens: 1; 11.

Romanian Beans Tchorba with Smoked Bacon **15 lei**

(300 gr)

Allergens: 1; 11.

Fish and seafood

Snagov Club Tuna

Tuna fillet in sesame crust, accompanied by risotto with shrimps (120/150 gr)

Allergens: 1 ; 2 ;4.

99 lei

Jumbo Shrimps a la Chef Gianni Piselli

With clam zuppetta, served with rice sartu, vegetables and baby spinach (450 gr)

Allergens; 1; 2; 9; 10.

99 lei

Salmon in Spicy Orange Crust

On a rice and spinach bed, together with peas and carrots puree (150/200 gr)

Allergens: 1;4;10.

77 lei

Crispy Zander Fillet on a bed of Mushrooms

(150/150 gr)

Allergens: 1; 4; 8; 9; 10.

49 lei

Sea Bream in Salt Crust

Served with lettuce (300 gr)

Allergens: 4.

69 lei

Perch on a bed of Sautéed Spinach

Filled with lemon and garlic (180/100 gr)

Allergens: 4.

75 lei

Grilled Romanian Trout in tinfoil

Accompanied by fondant potatoes (150 gr)

Allergens: 4.

50 lei

Traditional Romanian Dishes

Stuffed Meat rolled in Grape Leaves (Romanian traditional Sarmalute) **35 lei**

Together with polenta and chili peppers

(200/200/40 gr)

Allergens: 1; 10.

Fried Chicken Trimmings with Porcini and Sour Cream Sauce **35 lei**

Served in polenta nest

(200/150 gr)

Allergens: 10.

Romanian Stew with Polenta **55 lei**

With beef tenderloin, pork fillet and smoked sausages (150/120/30/1 ou/200 gr)

Allergens: 9; 10; 12.

Sheep Pastrami with Polenta **45 lei**

(150/200gr)

Allergens: -

Carp in Brine with Polenta **45 lei**

(300/200 gr)

Allergens: 4.

Cooked and Grilled Specialties

Beefsteak fillet in cognac and truffles sauce **115 lei**

Served with baked vegetables

(180/200 gr)-Allergens: 1;9;10.

Snagov Club Schnitzel **45 lei**

(350 gr)

Allergens: 1; 9; 10.

Ram Chops in Poppy Seed and Sesame Crust **99 lei**

New Zealand ram chops served with crunchy vegetable stir fry

(300/150 gr) - Allergens: 1; 13

Chicken Breast Rolls in Jamon Serrano cope and Gorgonzola Sauce **48 lei**

Accompanied by Red Rice (150/150 gr)

Allergens: 1; 10.

Beefsteak with Green Pepper Sauce **99 lei**

Accompanied by baked potatoes (150/150 gr)

Allergens: 1.

Beefsteak in Gorgonzola Sauce **109 lei**

Accompanied by rosemary potatoes (150/150 gr)

Allergens: 1; 10.

Grilled Boneless Chicken Leg Pastrami **35 lei**

(200 gr)-Allergens:-

Mixed Grill with Grilled Vegetables **55 lei**

Pork tenderloin – chicken breast – beef tenderloin (150 gr)

Allergens:-

Turkey Breast **59 lei**

Accompanied by porcini and warm rocket and cherry tomato salad (150/150 gr)

Allergens: 10

Confit Duck Leg **75 lei**

Accompanied by steamed cabbage (200/150 gr)

Allergens: -

Side Dishes

Porcini Rice

(150 gr)-Allergens: 1;10.

19 lei

Bavarian Potatoes

Crunchy bacon, onion chutney, dill

(150 gr)-Allergens: 1.

15 lei

Baked Potatoes with Rosemary

(150 gr)- Allergens: 1.

15 lei

French Fries

(150 gr)- Allergens: 1.

15 lei

Red Rice

(150 gr)- Allergens: 1;10.

15 lei

Crunchy Vegetable Stir Fry

Description

(150 gr)-Allergens: 1.

19 lei

Boiled Potatoes with Butter and Greens

(150 gr)- Allergens: 1.

15 lei

Grilled Vegetables

Cherry tomatoes, mushrooms, zucchini, bell peppers, eggplant

(150 gr)- Allergens:-

15 lei

Grilled Mushrooms

(150 gr)- Allergens:-

15 lei

Salads

Mixed Salad

Tomatoes, cucumber, bell pepper, black olives
(250 gr) - Allergens:-

18 lei

The Gardener's Salad

Lettuce, tomato, cucumbers, bell peppers, green onion, parsley
(300 gr) - Allergens:-

18 lei

Trio Green Salad

Rocket, lollo rosso, lolo bionda, olive oil
(60 gr) - Allergens:-

17 lei

Roasted Pepper Salad

(150 gr) - Allergens:-

15 lei

Tomato and Cheese (Telemea) Salad

(200 gr) - Allergens: 10.

15 lei

Desserts

Snagov Club Fantasy Dessert <i>Krantz Cake, cheese cake, panna cotta, crème brulée</i> (200/50 gr) - Allergens: 1;7;9;10.	29 lei
Moelleux au Chocolat with White Chocolate Mousse by Gianni Piselli (100/40 gr) - Allergens: 1; 9; 10.	25 lei
Cheesecake <i>Accompanied by forest fruit sauce</i> (130/40 gr) - Allergens: 1; 9; 10.	21 lei
Krantz Mini-Cake (150/50 gr) - Allergens: 1; 7; 9; 10.	29 lei
Chocolate and Walnut Pancakes (150/40 gr) - Allergens: 1; 7; 9; 10.	25 lei
Gratin Cheese and Vanilla Sauce Pancakes (300 gr) - Allergens: 1; 9; 10.	25 lei
Panna Cotta <i>Accompanied by a sauce made from passion fruit</i> (150/10 gr) - Allergens: 10.	19 lei
Cheese and Fruit Platter <i>Brie, camembert, emmental, blue cheese, grapes, apples, confit fruits, nuts</i> (200/200 gr) - Allergens: 7; 10.	72 lei
Ice-cream Parfait <i>Chocolate, vanilla, forest fruits</i> (150 gr) - Allergens: 1; 10.	20 lei

List of Food Allergens from the Recipes

according to Regulation EU 1169/2011

- 1. Gluten*
- 2. Crustaceans*
- 3. Clams*
- 4. Fish*
- 5. Peanuts*
- 6. Lupine (herbaceous plant in the legume family)*
- 7. Nuts*
- 8. Soy beans*
- 9. Eggs*
- 10. Milk*
- 11. Celery*
- 12. Mustard*
- 13. Sesame seeds*
- 14. Sulfur Dioxide*