

The 30th
Most Legendary
Restaurant
in the World

by
TASTEATLAS

HANU'·LUI MANUC RESTAURANT®

Food menu

Finally, Andronache!
... let's order then.

I apologise!
My carriage broke
right after
Giurgiu.





MANUC MIRZAIAN – also known as Dragoman and Bey of the Sublime Porte, Royal Quartermaster, Royal Cupbearer and Bey in the Romanian Principalities, Knight of Russia, „Prince of the Armenians“ at the Vienna Congress – was, according to the description of one of his contemporaries – „a smart Armenian and overwhelmingly rich“.

Recognized, rewarded and pursued by all the empires fighting for influence over the Romanian Principalities at that time, Manuc Bey was, all at once, merchant, „banker“, entrepreneur, adventurer and secret agent.

Born in 1768 in Rusciuc (today's Ruse, Bulgaria), Manuc learnt the „languages and practices of life“ from a merchant in Jassy. Energetic, astute and considerate, Manuc had „the gift of speaking, foresight and helped everyone out of trouble“.

His shortcut to wealth was Tersenicli Oglu, the bandit-governor of Rusciuc, to whom Manuc lent money on only one condition – that Tersenicli Oglu borrows only from him. Since Tersenicli was always solvent, Manuc made it fast to prime-merchant and treasurer of Rusciuc, Serdar and Cupbearer.

„WE HAVE TO FIND OUT WHAT
MANUC THINKS ABOUT THIS“

– TERSENICLI OGLU,
THE RUSCIUC PASHA

After the assassination of Tersenicli Oglu, Manuc bet and won again – his new protector at high level was Mustafa Bairactar, the „Ayan Haznadar“, who would climb spectacularly the Ottoman hierarchy to become the Great Vizier of the empire.

Manuc Bey didn't lose his luck even when Bairactar was eventually assassinated. Legend has it that he fled with the Great Vizier's gold, hidden in fish barrels, right before the assassination in Constantinople.

Following these adventures, Manuc Bey took refuge north of the Danube and started operating from Bucharest, doing what he knew best: helping everybody out of trouble, of course.

He informed the Russians about the

Ottoman Army movements.

He became a diplomat of both parties and negotiated for both. He got better terms of peace for the Ottomans. He saved the Romanian noblemen, who were sentenced to death for helping the Russian army with supplies. And so on, all the time, for everybody.

In 1806, after the Turkish army ransacked Moldova while retreating, Manuc deflected and hurried the retreat of the Turkish army through Wallachia and, thus, he saved Bucharest from certain destruction. Therefore, he was later allowed to buy the land around the former Royal Palace where he would build „The Inn of Manuc“ – Hanu' lui Manuc. In 1810, he was officially rewarded for espionage – Manuc was awarded with the St. Vladimir Cross for the help given to the Russians in war.

„...HIS PERSON, HIS HOUSE,
HIS FAMILY, HIS POSSESSIONS
AND HIS ESTATES ARE ABOUT
TO BE EXEMPTED FROM ANY
FORM OF TAXATION AND ARMY
QUARTERING...“

– THE RUSSIAN GENERAL
MILORADOVICI

With estates in Bucharest and in the mountains, near Predeal, Manuc started to practice „modern agriculture“, organized in large plots, protecting the peasants on his lands.

Soon, he had an even greater idea. He swapped all of his properties in Wallachia for a single one in Basarabia – Hancesti. This should be the base for his „life's project“: Alexandropol.

The „City of Alexander“ (the Russian Tsar at that time) is the name Manuc wanted for a city built „from scratch“, located where the Prut flows into the Danube. It should enjoy the same privileges as Odessa and special tax exemptions for its population, freedom for the merchants, religious freedom and the freedom to settle.

In 1815 Tsar Alexander was very pleased with „Manuc's city“. The city plans were drawn, the wood for the first buildings was cut, but everything ends abruptly two years later. Manuc died on June 21, 1817 in an accident. He was demonstrating to a party of Russian generals some horse riding tricks he learned in the Orient.



of culinary tradition at Manuc

Historic recipes

TO MARK THE FEAST OF TWO CENTURIES AND TWO DECADES SINCE THE FIRES WERE FIRST LIT IN OUR KITCHEN'S OVENS, WE HAVE BROUGHT TO LIGHT SIX RECIPES THAT, EACH IN ITS OWN TIME, MADE HISTORY IN THE COLLECTIVE MEMORY OF OUR CLIENTS.

Lamb stew with sour borscht <i>Sile the Tavern-Keeper's Recipe from 1806</i> CRAFTED FROM TENDER, BROWNED LEG OF LAMB, ENHANCED WITH SPRING ONION AND GREEN GARLIC, AND ELEVATED WITH DANUBIAN RED PAPRIKA	AVAILABLE IN JULY	250g	86.0
Stuffed Chicken with Rice and Vegetables <i>Mogoș the Greek's Recipe, Circa 1880</i> YOUNG SPRING CHICKEN STUFFED WITH PILAF AND MUSHROOMS, BRUSHED WITH OIL AND SLOW-ROASTED IN THE OVEN	AVAILABLE IN AUGUST	1 kg 250g	89.0
Turkey jowl stuffed cabbage rolls <i>Mogoș the Greek's Recipe, Circa 1880</i> ALSO KNOWN AS 'PRINCELY CABBAGE ROLLS', CRAFTED FROM TURKEY JOWL AND TENDER TURKEY MEAT, WRAPPED IN OLTENIAN PICKLED CABBAGE, AND SERVED WITH POLENTA AND SOUR CREAM	AVAILABLE IN SEPTEMBER	350 g 300g	86.0
Zingara Pork Escalope <i>Maria Ion's Recipe from 1975</i> PORK CHOP, EXPERTLY SLICED JUST AS IT SHOULD BE, ENVELOPED IN A RICH, SAVORY SAUCE OF MUSHROOMS, HAM, AND TOMATOES	AVAILABLE IN OCTOBER	200g	64.0
Sturgeon Stew <i>Pompiliu Pamfil's Recipe from 1943</i> CRAFTED FROM DANUBE STURGEON OR ANOTHER MEDIUM-SIZED STURGEON, SWEETENED WITH FRESH TOMATOES AND SWEET CAPIA PEPPERS, PERFECTED WITH ONIONS AND PAPRIKA, AND THEN SERVED WITH POLENTA	AVAILABLE IN NOVEMBER	300 g 300g	86.0
Wild boar stew à la Colbert <i>Jean Moscu's Recipe from 1920</i> THE CHOICEST CUTS OF WILD BOAR, SLOW-SIMMERED IN RED WINE WITH A VARIETY OF GARDEN VEGETABLES AND INFUSED WITH SELECT SPICES	AVAILABLE IN DECEMBER	200g	94.0

"AND THE RECIPE THAT WE, TODAY'S KEEPERS OF THE INN, PASS DOWN TO FUTURE GENERATIONS THROUGH THE TALENT OF OUR CHEF, IUSTIN MANEA, IS THE CARAMELIZED LAMB KNUCKLE, WHICH YOU WILL FIND ON THE PAGE TITLED «THE INN'S KITCHEN»"



Manolache,
feeling blue or
red?

Red,
Lord Chancellor,
definitely red

Breakfast menu

The Red Hall (with meat)	300g	47.0
FRIED EGGS OR OMELET , BACON, PRAGUE HAM, BUTTER , TOMATOES, MUSTARD, BAGUETTE* .		
The Green Hall (without meat)	440g	47.0
FRIED EGGS OR OMELET , HARD CHEESE , WHITE CHEESE , CHEESE CREAM , BUTTER , OLIVES, TOMATOES, RED PEPPER, BAGUETTE* .		
The Blue Hall (with fish)	320g	47.0
FRIED EGGS OR OMELET , SMOKED SALMON , TUNA , BAGUETTE* , CHEESE CREAM , RED ONION, OLIVES, CHERRY TOMATOES.		
The Yellow Hall (with fish)	320g	47.0
BACON, TUNA , SMOKED SALMON , WHITE CHEESE , CHEESE CREAM , EGG , MIXED SALAD, RED ONION, BAGUETTE* .		
The Black Hall (with meat)	370g	47.0
GUACAMOLE, BACON, FRIED EGGS OR OMELET , BUTTER , TOMATOES, RED PEPPERS.		
The Great Hall (with meat)	650g	72.0
VEGETABLES SPREAD PREPARED ON WOOD FIRE, EGGS , HAM, BACON, TRADITIONAL SAUSAGES, SWEET CHEESE , CHEESE , BUTTER , OLIVES, TOMATO, CUCUMBER, KAPIA PEPPER, SOUR CHERRY JAM, BLACKCURRANT JAM, HONEY.		

A drink of your choice
ROMANIAN HOT TEA, MILK OR UNLIMITED COFFEE.

The offer does not apply to coffee specialties containing alcohol.
The offer is available daily, between 10:00 and 12:00.
All eggs are cage-free eggs

Manuc's Inn welcomes all ♦ guests on all occasions ♦

If you want to throw a party, birthday, wedding, corporate party or any other party, the location of the event means everything. Our "innkeepers" can't wait to welcome you. If you're a party-goer that wants to have fun, come to enjoy offers that suit you best. And, because people are the ones who make a place wonderful, we expect amazing people, and we'll take care of the rest. We bring the music, the entertainment and, most importantly, the food to keep hunger away along with wine to quench thirst and fuel dancing until your feet hurt. Because, you know what they say, after a generous meal, a party to the same measure needs to be going on.

◆ ◆ ◆ ◆ ◆

Come by to see how two centuries of history, in which the inn was a refugee for wanderers and, in the same time, meeting spot for party-goers, reflect in what we do. We take the old habit further and we wait all kind of people to visit us and to have fun, no matter what their reason is.

Chancellor Ghinea,
does your daughter
have a dowery?

She does
Boyar Andronache,
why are you asking

I want
to wed her to my son
at Manuc's



Starters

TABLE SHOW



Landlady's Platter

600g **89.0**

GRILLED EGGPLANT SPREAD, „ZACUSCĂ“ EGGPLANT AND TOMATO COOKED SALAD
PREPARED ON A WOOD FIRE AND BEAN PUREE.
For 2 people.

Meat and Spice and Everything Nice

700g **97.0**

TRADITIONAL HAM, SMOKED SAUSAGES, RUSTIC PIG FAT, SMOKED PORK LEG, PORK
BRAWN, ROMANIAN CHEESE, CARP PIKE ROES, MUSTARD, PICKLED CUCUMBERS,
RED ONION AND CHERRY TOMATOE, CRACKERS AND OLIVES. For 2 people.

Manuc's Platter

650g **91.0**

HARD CHEESE CROQUETTES, LAMB MEATBALLS, CHICKEN ROULADE (STUFFED
WITH BACON, HARD CHEESE AND MINT), PAN-GRILLED „BURDUF“ MATURE
CHEESE, HORSERADISH, CHAR-GRILLED VEGETABLES. For 2 people.

Fresh Cheese Platter

950g **95.0**

AUTHENTIC ROMANIAN CHEESES FROM THE MOUNTAINTOPS OF HOREZU.
FRESH WHITE CHEESE, FRESH CURD, FRESH SHEEP CHEESE, OLIVES, CHERRY
TOMATOES, RED ONION, CUCUMBER AND BELL PEPPER.
For 2 people.

Romanian Traditional „Bulz”

620g **69.0**

BACON, WELL SMOKED SAUSAGES, EGG AND BURDUF CHEESE, HARD CHEESE,
ROMANIAN CHEESE AND SOUR CREAM FRIED IN LARD, WRAPPED IN POLENTA.





Salads

Sunset Salad	350g	56.0
LETTUCE, CORN, CAPSICUM PEPPER, BOILED EGG, TUNA CHUNKS MARINATED IN COLD-PRESSED OLIVE OIL, WALNUTS, KALAMATA OLIVES AND A BAGUETTE* TOASTED WITH SELECTED HERBS.		
Greek Salad	450g	56.0
TOMATO, CUCUMBER, KALAMATA OLIVES, FETA CHEESE, BELL PEPPER, RED ONION, DRIED TOMATOES, MIXED SALAD LEAVES, PIE DOUGH BAKED IN THE OVEN ON THE SIDE.		
Caesar Salad	270g	56.0
ICEBERG LETTUCE, GRILLED CHICKEN BREAST, CAESAR DRESSING, HARD CHEESE, CAPERS, ANCHOVIES, CRISPY TORTILLIA SPIRAL ON THE SIDE.		

Our soups

Lamb Soup

(Chef's recommendation)

LAMB NECK*, ONION, CARROTS, CELERY,
EGG, SOUR CREAM, BELL PEPPERS.

300g 44.0

Danube Carp Borscht with Lovage

SERVED WITH POLENTA, GARLIC SAUCE.

CARP FISH CUTS, BELL PEPPERS, CARROTS, TOMATOES, POTATOES, FRESH BORSCHT.

350g 49.0
200g

Traditional Tripe Soup

CALF TRIPE*, CALF BONES*, CELERY, CARROT, ONION, SOUR CREAM, EGG.

350g 39.5

Cream of Red Lentil Soup with Mint

SERVED WITH HOMEMADE CROUTONS.

RED LENTILS, BELL PEPPERS, CARROTS, CELERY.

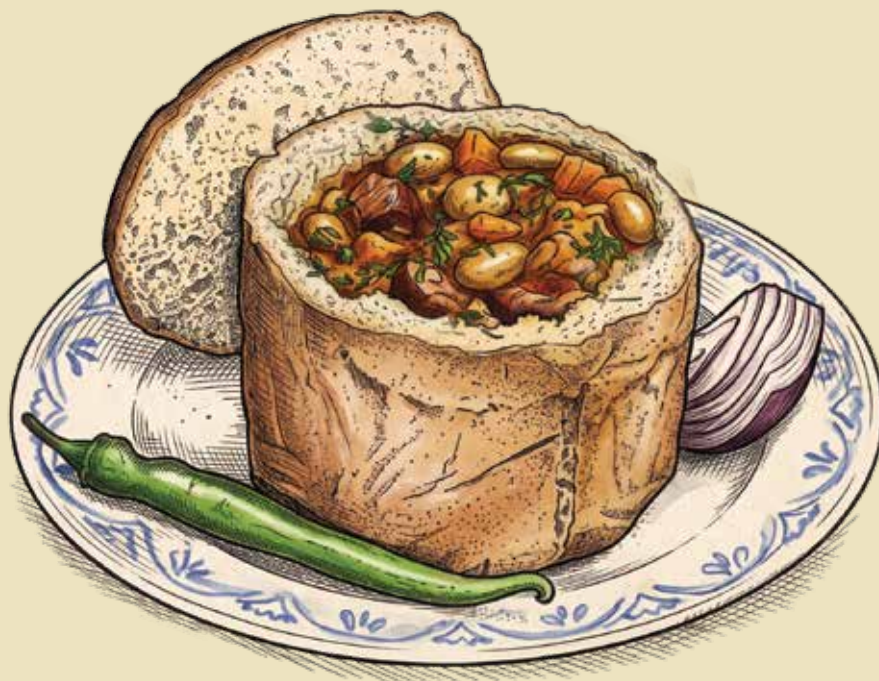
350g 29.0

Transylvanian Bean Soup with Smoked Pork in a Bread Bowl

BACON, RED ONIONS, BEANS, CARROTS, CELERY, WHOLE PEELED TOMATOES, SMOKED RIBS, CARF BONES.

525g 53.0

Our soups
are served
with hot
chilies



HANU' LUI
MANUC
RESTAURANT

220 YEARS
OF
SHEEP FESTIVAL

OVERCOME BY AN UNNATURAL PASSION FOR COOKING, THE TURKISH AND WALLACHI-
AN COOKS PREPARED THE SHEEP IN COUNTLESS, UNIMAGINABLY DELICIOUS WAYS TO
GO WITH MANUC'S SPARKLING WINE.

SEE FOR YOURSELF—IF YOU DON'T BELIEVE!

The Inn's Kitchen

LAMB | SHEEP | RAM

● SHEEP FESTIVAL

Caramelized Lamb Knuckle

PREPARED IN THE OVEN WITH HERBS AND RED WINE, SERVED WITH BAKED POTATOES AND SAUTÉ OF GREEN BEANS AND GARLIC LAMB LEG*, BAKED POTATOES PREPARED WITH BUTTER, GREEN BEANS*, GARLIC, SUNFLOWER OIL. For 2 people.

TABLE
SHOW

THE SPECIALTY
OF THE HOUSE

950g 258.0
200g
200g

What's sugar got to do with lamb? Well, caramelized knuckle signifies the clash of civilisations: the orient and the west, the village and the palace, in a single dish. This cultural and culinary fusion takes place in an oven, where lamb knuckle, thyme, bay leaf and of course, sugar - the catalyst of this feast

mingle together for 3 hours. a squadron of baked potatoes and green beans sautéed with garlic serves as company.

Caramelized knuckle only makes sense when cooked in large portions, which will then be shared between diners like the balkans between empires.



Lamb Soup

(Chef's recommendation)

ORIGINAL RECIPE MADE WITH LAMB NECK

Lamb neck*, onion, carrots, **celery**, **egg**, **sour cream**, bell peppers.

300g 44.0

Meatballs

LAMB MEATBALLS SERVED WITH FLATBREAD, TOMATOES AND HOT SAUCE.

Red onion, tomato paste and tomato sauce (peperoncino, cognac), **tortilla**.

370g 66.0

LAMB | SHEEP | RAM

• SHEEP FESTIVAL

Lamb Stew LAMB LEG WITH FRESH VEGETABLES AND HERBS, BAKED POTATOES WITH BUTTER ON THE SIDE.	300g 200g	78.0
Cauldron-cooked Lamb Pastrami TENDER PASTRAMI IN WHITE WINE, SERVED WITH POLENTA AND GARLIC SAUCE ON THE SIDE.	200g 300g 50g	78.0
Tender Ram Pastrami SERVED WITH POLENTA AND MATURED „BURDUF“ CHEESE IN A NATURAL CASING.	180g 300g 50g	78.0
Anatolian Çökertme LAMB, EGGPLANT, ONION, SOUR CREAM, BUTTER, KAPIA PEPPER, CHERRY TOMATOES, FLOUR, SUNFLOWER OIL.	170g 150g	87.0
Skewers from the Old Fanar ADANA SKEWERS SERVED WITH BULGUR.	300g 100g	87.0
The Well-known Lamb Chops TENDER YOUNG RAM CHOPS* CARAMELIZED, OVEN-PREPARED WITH RED WINE, HERBS, DEMI-GLACE SAUCE AND HORSERADISH, SERVED WITH BUTTER-BAKED POTATOES	270g 200g	104.0
Ottoman Epistles 3 CRISPY ROLLS FILLED WITH LAMB MEAT SEASONED WITH SPICES, SERVED WITH YOGURT AND ORIENTAL SAUCE.	180g 50g 50g	64.0

NATIONAL PIG

Spider Muscle	710g	78.0
SPIDER MUSCLE* SERVED WITH POLENTA, ASSORTED PICKLES AND GARLIC SAUCE.		
Traditional stuffed cabbage leaves with polenta	400g	83.0
MINCED PORK*, MINCED BEEF*, SMOKED PORK BELLY, RICE, BACON, SAUERKRAUT, TOMATO PASTE.	300g	
Romanian Winter Diet	300g	65.0
PORK RIBS AND SAUSAGE PRESERVED IN FAT SERVED WITH POLENTA AND SAUERKRAUT.	300g	
	150g	
Pork Ribs	330g	97.0
ROASTED PORK RIBS WITH WINE AND SPICES, BAKED POTATOES WITH BUTTER AND BARBEQUE SAUCE ON THE SIDE.	200g	
Grilled Pork neck	180g	46.0

POULTRY

Turkey's boot	300g	69.0
TURKEY LEG BAKED IN THE OVEN WITH RED WINE AND SPICES, HORSERADISH SAUCE WITH SOUR CREAM AND BAKED POTATOES WITH BUTTER ON THE SIDE.	200g	
	50g	
Duck Leg	280g	98.0
DUCK LEGS* ROASTED IN THE OVEN AND SERVED WITH BRAISED CABBAGE.	280g	
Imperial Schnitzel	200g	52.0
CRISPY CHICKEN SCHNITZEL WITH FLOUR AND BREADCRUMBS.		
Chicken Kebab	150g	60.0
SERVED WITH RICE WITH VEGETABLES.	200g	
Boneless chicken thigh, bacon, kapia pepper, chili pepper, rice, carrot, thyme.		

BEEF

TABLE
SHOW

Tomahawk Black Angus

BEEF TOMAHAWK*, ONION, TOMATOES, BUTTER, SUNFLOWER OIL.
SERVED WITH FRESH FRIED POTATOES.

800g 498.0
150g

TABLE
SHOW

Grilled South-American Beef Rib-Eye

NICE PIECE OF RIB-EYE SERVED WITH BAKED POTATOES WITH BUTTER AND
MIXED SALAD.

200g 169.0
200g

Black Angus Burger

FLUFFY BUN, BLACK ANGUS BEEF PATTY*, ICEBERG SALAD, TOMATO, PICKLES,
KETCHUP, MAYONNAISE, FRESH FRIED POTATOES.

170g 82.0
150g

Prussian Goulash

BEEF GOULASH WITH POTATO FOAM AND ONION ASH
BEEF NECK*, RED KAPIA PEPPER, ONION, CARROT, CHERRY TOMATOES, HOT
PEPPER, CARAWAY SEEDS, POTATO, SOUR CREAM

200g 74.0

Nabab Beef

BEEF SIRLOIN STRIPS WITH OYSTER MUSHROOMS, A TRADITIONAL YELLOW
CHEESE CROQUETTE WITH TURMERIC, AND TWO SIGNATURE SAUCES

250g 82.0

MIXED | CHOPPED | SMOKED

The Famous Manuc „MICI“ – skinless sausages

3 „MICI“ ON WOOD FIRE GRILL SERVED WITH FRIED POTATOES
CHILI PEPPER, MUSTARD.

180g 57.0
150g
50g

Old Style Stew

PORK NECK, CHICKEN BREAST, VEAL LIVER AND SAUSAGES STEWED IN A RED SAUCE
MADE OUT OF WINE, GARLIC PASTE AND PEPPER, SERVED WITH POLENTA, FRIED EGG
AND GRATED WHITE CHEESE.

560g 78.0

Char-Grilled Meat Platter

BEEF PASTRAMI*, CHICKEN BREAST, PORK NECK, PORK TENDERLOIN*, SKINLESS
SAUSAGES, BAKED POTATOES WITH BUTTER, PICKLED CUCUMBERS AND SAUERKRAUT.

600g 162.0
400g
400g

Char-Grilled Traditional Smoked Pleşcoi Sausages

180g 57.0

VEGETARIANS

Rice and Mushroom Stew 	200g	59.0
RICE, PLEUROTUS MUSHROOMS, BOLETUS, ONION, TRUFFLE OIL, COCONUT MILK.		
Green Stew 	200g	66.0
CHICKPEAS, SPINACH, DRIED TOMATOES, ONION, COCONUT, COCONUT MILK, BREAD.		
Vegetarian Burger 	340g	75.0
FLUFFY BUN, VEGETAL PATTY, GUACAMOLE, PICKLED CUCUMBERS, ICEBERG SALAD, TOMATOES, RED ONION, MAYO, FRESH HAND CUT CHIPS.		

resh fish
char-grilled
or pan-fried

Barley grass in
brandy glass...

...That's a sea bass,
not a wrasse!



The weight
of the fish
is gross.

TABLE
SHOW

„Orient Express” Turbot	1,25kg	332.0
HALF A TURBOT* BAKED IN THE OVEN WITH BUTTER, SERVED WITH VEGETABLES LIKE THEY DID IN THE FAMOUS ORIENT EXPRESS: BELL PEPPERS, CARROTS, APPLES, MUSHROOMS, CAULIFLOWER For 2-3 people.	400g	
Crispy Pan-Fried or Grilled Trout Fillett	100g	23.5
Trout fillet.		Price per 100 g
Fried Carp	210g	75.0
CARP* WITH POLENTA AND GARLIC SAUCE ON THE SIDE	300g	
	50 g	
Royal Grilled Sturgeon	100g	42.5
SERVED WITH BAKED POTATOES AND GARLIC SAUCE	200g	Price per 100 g
Sturgeon.	50g	

Side dishes

Fresh Fried Potatoes Potatoes, sunflower oil.	150g	21.0
Rice with Vegetables Rice, onions, carrots, bell peppers, sunflower oil.	250g	19.0
Green Beans Sauté Green beans*, garlic, sunflower oil.	200g	22.0
Mashed Potatoes Potatoes, milk, butter, sour cream.	200g	22.0
Baked Potatoes Potatoes, butter, sunflower oil.	200g	23.0
Steamed vegetables Cherry tomatoes, bell peppers, carrots, mushrooms, cauliflower*, zucchini, sunflower oil.	140g	22.0
Polenta	300g	11.0
Seasonal Salad Tomatoes, cucumbers, bell peppers, red onions, baguette*.	200g	19.0
Sauerkraut Salad Sauerkraut, sunflower oil, paprika.	200g	16.0
White and Red Cabbage Salad White cabbage, red cabbage, sunflower oil, vinegar.	150g	15.0
Porcini mushroom salad	150g	30.0
Bucharest Salad Kapia pepper, dressing (tomatoes, garlic, sunflower oil).	210g	32.0
Green Salad Mix of lettuce, lemon, lemon dressing.	50g	19.0

In all our recipes we use only natural potatoes, fresh and hand-cut.

omemade bread

Fantastic pita bread Flour, milk, egg, yeast, sesame seeds, poppy seeds.	150g	15.0
Homemade bread for 1 Person	200g	12.5
Homemade bread for 2 People	400g	22.5

auces

Would you like to add a sauce to your favorite dish?

Lemon butter sauce

Butter, lemon

Pepper Sauce

Wine, liquid cream, mustard, tomato paste,
cognac, butter, garlic, white pepper, salt

Mustard sauce

Liquid cream, mustard, cognac, salt

Gorgonzola sauce

Liquid cream, gorgonzola, white pepper, salt

50g **9.5**

And when it comes
to dainties,
cheese pancakes
perchance?

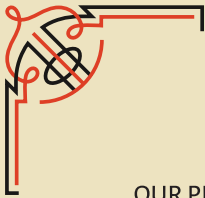


Homemade desserts

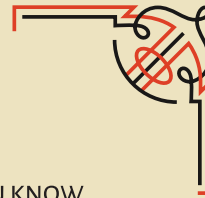
Romanian Doughnuts
Papanashi 300g 51.0
PREPARED FROM FRESH COTTAGE
CHEESE WITH FLOUR AND EGG FRIED
IN SUNFLOWER OIL. SERVED WITH
SOUR CREAM AND JAM OF YOUR
CHOICE.



Drunken Cherry Chocolate Cake Flour, egg, sugar, cocoa, margarine, rum essence, cherries* in alcohol, chocolate.	220g	46.0
Pavlova with Raspberry Sauce Mascarpone cream with meringue and fruit (kiwi, orange and strawberry).	160g	48.0
The House Dessert Ask the waiter for more information.	150g	36.0
Homemade Ice-Cream Vanilla, chocolate, yogurt, berries.	150g	37.0
Parisian Drama NOUGAT GLACÉ, AS IF ON THE BANKS OF THE SEINE, REFRESHED WITH A SAUCE OF HOMEGROWN RASPBERRIES. Forest berries*, whipping cream, eggs, honey.	150g	49.0
Twilight Temptation SEMOLINA PUDDING WITH GLAZED PLUMS FLAVORED WITH CINNAMON AND INFUSED WITH RUM SERVED WITH VANILLA ICE CREAM AND BLUEBERRY COULIS	200g	48.0



Useful Information



OUR PRODUCTS MAY CONTAIN ALLERGENS OR TRACES OF THEM. IF YOU HAVE ANY QUESTIONS OR YOU KNOW THAT YOU ARE ALLERGIC TO ANY SUBSTANCE, PLEASE SPEAK WITH THE RESTAURANT STAFF AND YOU'LL BE INFORMED REGARDING THE ALLERGENS TYPE AND ITS PRESENCE IN OUR PRODUCTS. OUR PRODUCTS MAY CONTAIN: GLUTEN, CRUSTACEANS - FOR EXAMPLE: PRAWNS, CRABS LOBSTER, CRAYFISH, MOLLUSKS, FISH - PEANUTS, LUPIN, NUTS, SOYBEANS, EGGS, MILK, CELERY, MUSTARD, SESAME AND SULPHUR DIOXIDE

CITY GRILL GROUP DOES NOT ADD FOOD ADDITIVES DURING THE COOKING PROCESS.
THE HIGHLIGHTED ADDITIVES COME FROM CERTAIN RAW MATERIALS USED

ALL OF OUR PRODUCTS CONTAINS SALT

NUTRITIONAL VALUES ARE CALCULATED PER 100 G

PRODUCTS MARKED IN **BOLD** CONTAIN ALLERGENS
FROZEN PRODUCTS ARE MARKED WITH *

IN ORDER TO BE SUSTAINABLE AND REDUCE FOOD WASTE,
PLEASE REQUEST CONTAINERS TO TAKE AWAY THE LEFTOVERS.



IF YOU WISH TO KNOW WHAT OUR DISHES ARE MADE OF, WHICH ALLERGENS THEY CONTAIN, OR WHAT THE WORDS SAY ABOUT THEIR NUTRITIONAL VALUES, SCAN THE QR CODE AND YOU SHALL LEARN ALL THERE IS TO KNOW.

SERVICE CHARGE IS NOT INCLUDED.
10% GOOD - 12% EXCELLENT



Preferred card:



Download and use the app at all City Grill Group locations and get instant cashback plus many other benefits.

