

ȘURA DACILOR

Welcome to “Șura Dacilor Beernem”! Before you indulge in our delicious traditional Romanian dishes, we invite you to discover a bit of Romania’s rich history.

Romania, an enchanting country located in Southeastern Europe, is a destination with a fascinating cultural and historical heritage. Known as “the land of Dracula” or “the garden of the Mother of God”, Romania impresses with its natural diversity and rich heritage. Romania’s history spans over several millennia, starting with the earliest human settlements and culminating in the formation of the modern Romanian state in the 19th century.

In the past, Romania’s territory was inhabited by various people and civilizations, including Dacians, Romans, Goths, Huns, and Slavs, each leaving a distinct imprint on the country’s culture and traditions. An important moment in Romania’s history was the formation of the Romanian Principalities in the 14th century, Moldavia and Wallachia, which consolidated their independence and resisted the influences of neighboring empires throughout the centuries.

In the 19th century, Romania gained independence and became a unified kingdom under the rule of King Carol I. During the interwar period, Romania experienced a period of modernization and prosperity, but also political and social challenges.

After the Second World War, Romania became a communist republic under the influence of the Soviet Union until 1989, when the Romanian Revolution took place, leading to the fall of the communist regime and the establishment of a democracy.

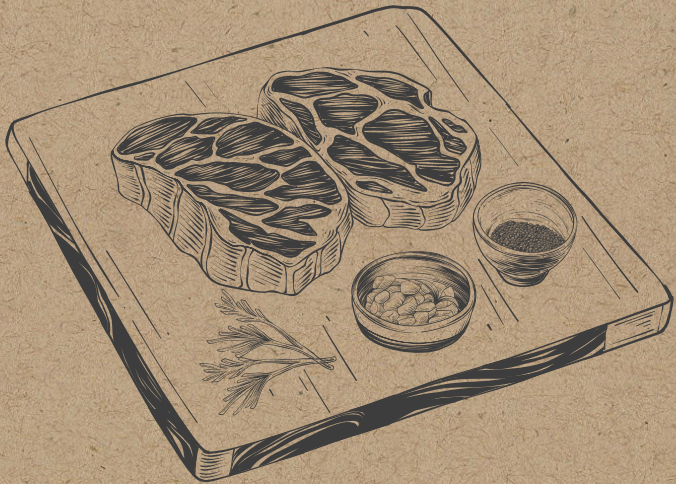
Today, Romania is a member of the European Union, known for its picturesque landscapes, authentic traditions, delicious cuisine, and hospitable people.

At “Șura Dacilor Beernem”, we invite you to experience the authentic taste of Romania through our traditional dishes, which reflect the diversity and richness of this fascinating country.

ALLERGENENLIJST

Allergieën zijn een abnormale reactie van het lichaam op één of meer stoffen, over het algemeen onschadelijk voor de overgrote meerderheid van de organen. De stoffen die allergische reacties veroorzaken, worden allergenen genoemd. Als u gediagnosticeerd bent met een allergie voor bepaalde ingrediënten, raadpleeg dan de allergenenlijst om te identificeren welke van onze producten allergenen of sporen van allergenen kunnen bevatten. We presenteren u de allergenenlijst volgens Richtlijn 2000/13/EG van het Europees Parlement en de Raad van 20 maart 2000.

1. Granen die gluten bevatten (tarwe, rogge, gerst, haver, spelttarwe, kamuttarwe, of hybriden daarvan) en afgeleide producten.
 2. Schaaldieren en afgeleide producten.
 3. Eieren en afgeleide producten.
 4. Vis en afgeleide producten.
 5. Pinda's en afgeleide producten.
 6. Soja en afgeleide producten.
7. Melk en afgeleide producten (inclusief lactose).
8. Vruchten met schil, namelijk amandelen, hazelnoten, walnoten, cashewnoten, pecannoten, paranoten, pistachenoten, macadamianoten en Queenslandnoten en afgeleide producten.
 9. Selderij en afgeleide producten.
 10. Mosterd en afgeleide producten.
 11. Sesamzaad en afgeleide producten.
12. Zwavel dioxide en sulfieten in concentraties boven 10 mg/kg of 10 mg/liter.
 13. Lupine en afgeleide producten.
 14. Weekdieren en afgeleide producten.



FOOD MENU



APERITIVE RECI/KOYDE DOORGERECHTEN/COLD APPETIZERS


- Platou / Plank / Platter "Şura Dacilor" 
Cărnăciori porc, tobă, jumări (de casă), slănină, brânzeturi,
legume de sezon (roşii, ardei, ridichi, ceapă roşie, pâine)
- (1,7,8) Varkensworstjes, balkenbrij, huisgemaakte reuzel, spek, kazen,
seizoensgroenten (tomaten, paprika's, radijsjes, rode ui, brood) €24,00
Pork sausages, head cheese, pork cracklings (home-made), bacon fat,
cheeses, season vegetables (tomatoes, peppers,
radishes, red onions, bread)
-
- (1,7,11)  Platou brânzeturi
- Kaasplank
Cheese platter €21,00
-
- (1,3,6,11)  Salată de vinete cu roşii și pâine de casă
Aubergine salade met tomaten en brood
Eggplant salad with tomatoes and bread €13,00
-
- (1,4) Salată de icre cu ceapă și pâine de casă
Kaviaarpasta met ui en brood
Fish roe paste with onion and bread €12,00
-
- (1)  „Pită” cu untură și ceapă
Reuzel met rode ui – smeerbare bereiding
Lard with red onion – spread €10,00
-
- (1,3,4,10) Biftec tartar cu pâine prăjită
Tartaarsteak met geroosterd brood
Beef tartare with toasted bread €18,00




Allergenen

APERITIVE CALDE WARME DOOGRGERECHTEN/WARM APPETIZERS

(1,7) Măduva coaptă cu pâine prăjită
Gebakken merg met geroosterd brood €21,00
Roasted marrow with toasted bread

(1,7)  "Spețele" la cuptor cu sos de brânză
Gebakken knoedels met kaassaus €15,00
Baked dumplings with cheese sauce

(1,7)  Mămăligă cu brânză și smântână
Maispuree met kaas en zure room €12,00
Polenta with cheese and sour cream


(12) Ficăței de pui în sos de ceapă
Kippenlevertjes stoofpot in uiensaus €17,00
Chicken liver stew in onion sauce

SALATE/SALADE/SALADS



(4,6,7,8) Salată cu mușchi de vită, brânză maturată și gălbiori
Salade met rundvlees, gerijpte kaas en eekhoortjesbrood €23,00
Salad with beef tenderloin, aged cheese and
chanterelle mushrooms

(3,9) Salată cu pui
Salade met kip €20,00
Chicken salad

(7,8)  Salată cu brânză de capră și muguri de pin
Salade met geitenkaas en pijnboompitten €18,00
Salad with goat cheese and pine nuts




Allergenen

CIORBE/SOEPEN/SOUPS


(3,7,9) Ciorbă de burtă cu smântână și ardei iute
Penssoep met zure room en hete peper €15,00
Tripe soup with sour cream and chilli pepper

(1,9) Ciorbă de fasole cu ciolan afumat și salată de ceapă
Bonensoep met gerookte ham en uisalade €14,00
Bean soup with smoked ham and onion salad

(9) Ciorbă de vacuță
Rundvleessoep €14,00
Beef soup

(3,7)  Ciorbă de pui rădăușeană
Kippensoep met groenten €14,00
Chicken soup with vegetables

(1,3,9) Supă de pui cu tăței
Kippensoep met noedels €12,00
Chicken noodle soup

(7,9)  Supă cremă de legume
Roomgroentesoep / €12,00
Vegetable cream soup

* pâine inclusă / brood inbegrepen / bread included

SPECIALITĂȚI TRADITIONALE
 TRADITIONELE SPECIALITEITEN/TRADITIONAL SPECIALTIES

(1,3,7) Tochitură moldovenească
 Roemeens-Moldavische stoofpot €19,00
 Romanian -Moldovan stew

(1,7) Sarmale cu mămăligă, smântână și afumătură
 "Sarmale" met maïspuree, zure room en gerookt vlees €21,00
 Stuffed cabbage rolls with polenta, sour cream, and
 smoked meat

(1,9,10) Ciolan afumat cu fasole
 Gerookte ham met bonen €18,00
 Smoked ham hock with beans

(1,6) Ceafă la grătar cu cartofi în ceapă și dulceață de ardei iute
 Gegrilde varkensnek met aardappelen in ui en zoete chilisaus €21,00
 Grilled pork neck with potatoes in onion and home-made
 sweet chili sauce

(10) Mici (3 buc) cu cartofi prăjiți și muștar
 "Mici" (3 stuks) met frietjes en mosterd €16,00
 "Mici" (3 pieces) with french fries and mustard

Platou/Plank/Platter haiducesc 2 pers.

*Mici, ceafă, cârnați afumați, pui, pastramă de oaie, orez, cartofi în
 ceapă, ardei copt, ciuperci la gratar, muștar și sos de usturoi copt*

(1,7,10) *Mix grill plank met gegrilde vleesrolletjes, varkenssteak, gerookte
 worstjes, kip, lamsvlees, rijst, aardappelen in ui, geroosterde
 paprika, gegrilde champignons, mosterd en knoflooksaus* €70,00

*Mix grill platter with grilled meat rolls, pork steak, smoked
 sausages, chicken, lamb meat, rice, potatoes in onion, roasted
 peppers, grilled mushrooms, mustard, and garlic sauce*



Allergenen

FEL PRINCIPAL/HOOFDGERECHT/MAIN COURSE

PORC/VARKEN/PORK



(1,7,10)

Mușchiuleț de porc în crustă de condimente cu sparanghel și sos de burduf

Varkenshaas in kruidenkorst met asperges en burdufkaassaus

€25,00

Pork tenderloin in spice crust with asparagus and cheese sauce

(1,3,7)

Medalion de porc în sos de vin cu usturoi și orez sălbatic

Varkensmedaillon in knoflook-wijnsaus met wilde rijst

€23,00

Pork medallion in garlic wine sauce with wild rice

(1,6,7)

Coaste la grătar cu rondelle de cartofi coapte sos de usturoi copt

Gegrilde varkensribbetjes met geroosterde aardappelschijfjes en geroosterde knoflooksaus

€22,00

Grilled pork ribs with roasted potatoes slices and roasted garlic sauce

BERBECUȚ/LAMB/LAMB



(3,7)

Cotlet de berbecuț cu cartofi gratinați și sos brun

Lamskotelet met aardappelgratin en bruine saus

€29,00

Lamb chop with scalloped potatoes and brown sauce

(1,7)

Pastramă de berbecuț cu mămăligă coaptă și sos de burduf

Lams pastrami met gebakken polenta en geknede kaassaus

€26,00

Lamb pastrami with baked polenta and kneaded cheese sauce



Allergenen

VITĂ / RUNDVLEES / BEEF

Antricot de vită cu cartofi gratinați, baby morcov și sos brun

(3,7)

Entrecote van rundvlees met aardappelgratin,
babymorren en bruine saus

€32,00

Entrecote steak with scalloped potatoes,
baby carrots, and brown sauce

Șnițel vienez cu sfeclă roșie și hrean

(1,3)

Weense schnitzel met rode bieten en mierikswortel
Viennese schnitzel with red beetroot and horseradish

€30,00

Mușchi de vită la grătar cu piure de cartofi cu trufe, sfeclă
coaptă și sos de piper verde

(1,3,6,7,9,12)

Gegrilde ossenhaas met truffel-aardappelpuree,
geroosterde bietjes en groene pepersaus

€37,00

Grilled beef tenderloin with truffle mashed potatoes,
roasted beetroot, and green peppercorn sauce

Cot' à l'os 600 gr/1200gr

(Servit cu cartofi prăjiți, sparanghel, sos
piper, sos tartar și salată)

(1,6,7,9,10,12)

(Geserveerd met frietjes, asperges,
pepersaus, tartaarsaus en salade)

(600gr) €35,00

(1200gr) €68,00

(Served with french fries, asparagus, pepper
sauce, tartar sauce, and salad)



PUI/KIP/CHICKEN

(1,3,7,9)	Pulpă de pui dezosată cu sote de ciuperci și piure de cartofi Ontbeende kippenpoot met gebakken champignons en aardappelpuree	€20,00
	Deboned chicken thigh with sautéed mushrooms and mashed potatoes	

(1,3,6,7,9)	Piept de pui umplut cu brânză și ardei copt cu piure de cartofi și țelină Gevulde kipfilet met kaas en geroosterde paprika met aardappelpuree en bleekselderij	€22,00
	Chicken breast stuffed with cheese and roasted pepper served with mashed potatoes and celery	

RATĂ/€END/DYCK



(7,9)	Piept de rață cu piure de țelină, varză roșie și sos de fructe de pădure Eendenborstfilet met knolselderijpuree, rode kool en bessensaus	€25,00
	Duck breast with celeriac puree, red cabbage, and berry sauce	

(1,3,7)	Pulpă de rață cu spețele, varză roșie și sos de portocale Eendenpoot met knoedels, rode kool en sinaasappelsaus	€23,00
	Duck leg with dumplings, red cabbage, and orange sauce	



Allergenen

PEȘTE/VIS/FISH



File de păstrăv somonat în fulgi de porumb cu cartofi natur
și sos de pătrunjel cu usturoi

(1,3,4)

Zalmforelfilet in maïsvlokken met aardappelen
en peterselie-knoflooksaus

€25,00

Rainbow trout fillet in cornflakes with boiled potatoes
and parsley-garlic sauce

Păstrăv la grătar cu măămăligă prăjită și mujdei de usturoi

(1,4)

Gegrilde forel met gebakken maïspuree en gegrilde
rode pepersaus en zelfgemaakte knoflooksaus

€23,00

Grilled Trout with fried polenta and grilled red pepper sauce
and home-made garlic souce

MENIŢ COPII/KINDERMENU/KIDS MENU

(până la 12 ani/tot 12 jaar/up to 12 years)

Șnițel parizian cu cartofi prăjiți

(1,3)

Parijse schnitzel met frietjes

€15,00

Parisian schnitzel with french fries

Crochete de cașcaval cu piure de cartofi

(1,3,7)

Kaaskroketten met aardappelpuree

€12,00

Cheese croquettes with mashed potatoes



GARNITURI/BIJGERECHTEN/SIDES

	Piure de cartofi / Aardappelpuree / Mashed potatoes	€4,00
	Cartofi prăjiți / Frietjes / Fries	€3,00
	Cartofi natur / Gekookte aardappelen / Boiled potatoes	€3,00
	Cartofi în ceapă / Gebakken aardappelen met ui / Pan-fried potatoes with onion	€3,00
(1)	Orez sălbatic / Wilde rijst / Wild rice	€4,00
(7)	Sparanghel / Asperges / Asparagus	€7,00
(7)	Sote de ciuperci / Gebakken champignons / Sautéed mushrooms	€5,00
	Legume trase la tigaie / Gebakken groenten / Pan-fried vegetables	€5,00

SALATE DE ÎNSOTIRE/BEGELEIDENDE SALADE/SIDE SALADS

	Salată de sezon / Seizoensalade / Season salad	€5,00
	Salată de murături asortate / Ingemaakte groenten / pickled vegetables salad	€5,00
	Salată de varză / Koolsalade / Coleslaw	€4,00
	Salată de ardei copt / Geroosterde paprikasalade / Roasted pepper salad	€7,00
	Salată de sfeclă roșie cu hrean / Rode bietensalade met mierikswortel / Beetroot salad with horseradish	€5,00



Allergenen

EXTRA

Pâine / brood / bread	€2,50
Smântână / Zure room / Sourcream	€2,00
Ardei iute / Hete peper / Chilli pepper	€1,00
Sos de usturoi copt / Huisgemaakte knoflooksaus/ Homemade garlic sauce	€2,50
Sos tartar / Tartaarsaus / Tartar sauce	€2,00
Sos bernaise / Bernaisesaus / Bernaise sauce	€2,00
Dulceață de ardei iute (de casă) / Huisgemaakte pittige peperjam / Homemade sweet chilli	€3,50
Sos brun (de casă) / Huisgemaakte bruine saus/ Homemade brown sauce	€5,00
Sos de piper (de casă) / Huisgemaakte pepersaus/ Homemade pepper sauce	€5,50
Sos de burduf (de casă) / Huisgemaakte kaassaus / Homemade cheese sauce	€4,50
Sos de fructe de pădure (de casă) / Huisgemaakte bosvruchtensaus / Homemade berry sauce	€5,00

DESERT/NAGERECHTEN/DESSERT

(1,3,7) Papanasi cu smântână și dulceață de afine €15,00
Gefrituurde donuts met bosbessenjam en zure room
Fried donuts with blueberry jam and sour cream

(1,3,7) Ștrudel cu mere și înghețată de vanilie €12,00
Huisgemaakte appeltaart met vanille-ijs
Homemade apple pie with vanilla icecream

(1,3,7) Clătite cu nutella sau gem de caise/căpșuni €10,00
Pannenkoeken met nutella of abrikozen/aardbeienjam
Crepes with nutella or apricot/strawberry jam

(3,7) Damme blanche (înghețată) €11,00
Dame blanche
Damme blanche icecream



(1,3,7) Lava cake cu înghețată de vanilie €10,00
Lavacake met vanille-ijs
Lava cake with vanilla icecream

(1,3,7) Vafe cu frișcă, ciocolată și înghețată de vanilie €11,00
Wafels met slagroom, chocolade en vanille-ijs
Waffles with whipped cream, chocolate, and vanilla ice cream



DRINKS

DRINKS



RĂCORITOARE/FRISDRANKEN/SOFT DRINKS

Homemade Lemonade Classic/Mint/Strawberry/Ginger	€6,00
Socată/Elderflower Fresh Juice 33 cl	€4,50
Socată/Elderflower Fresh Juice 1L	€12,00
Suc Natural de Mere/Natural Apple Juice 33 cl	€4,50
Suc Natural de Mere/Natural Apple Juice 1L	€12,00
Fresh Orange/Grapefruit Juice	€7,00
Coca Cola/Coca Cola Zero	€3,00
Fanta	€3,00
Sprite	€3,00
Lipton Ice Tea Lemon/Peach	€3,00
Fever Tree Indian Tonic	€3,50
Spa Still Water 25 cl	€3,00
Spa Sparkling 25 cl	€3,00
Spa Still Water 1L	€7,50
Spa Sparkling 1L	€7,50
Red Bull	€5,00

BERE/BIEREN/BEERS

DRAFT/ OP DAT

„Șura Dacilor” Beer 50 cl	€5,00
Stella Artois 25 cl	€3,00
Stella Artois 33 cl	€4,00
Stella Artois 50 cl	€5,00
Stella Artois 1 L	€9,00

ROMANIAN BEERS


Ursus	€4,00
Ciucaș	€4,00
Timișoreana	€4,00

BERE LA STIELĂ/BIER OP FLES/BOTTLED BEER

Stella Artois 0%	€3,50
Duvel	€5,00
Tripel Karmeliet	€5,00
Jupiler	€3,00
Leffe Blonde	€4,50
Leffe Bruin	€4,50
Hoegaarden Rosé	€3,50
Hoegaarden Wit	€3,50
Brugse Zot	€5,00
Westmalle Triple	€5,00
Victoria	€5,00
Kwak Amber	€6,00

APERITIF & DIGESTIF

Martini Bianco/Rosso	€6,00
Baileys Irish Cream	€6,00
Cointreau (Orange Liqueur)	€6,00
Disaronno (Almond Liqueur)	€7,00
Limoncello di Capri (Lemon Liqueur)	€6,00
Olmecca Gold (Tequilla)	€7,00
Olmecca White (Tequilla)	€7,00



ROMANIAN SPIRITS (digestives)

Pălincă Prune	€6,00
Vișinată	€5,00
Afinată	€5,00

SPRITZ, LONG & FRIZZY

Chandon Garden Spritz	€11,00
Aperol Spritz	€10,00
Hugo	€10,00
Mimosa	€10,00
Passoa Orange	€8,00
Cuba Libre	€9,00
Mojito	€9,00
Campari Orange	€8,00
Glass Jidvei Extra Dry/Brut Rosé	€8,00
Glass "Șura Dacilor" Wine Rosé/White/Red	€5,00
Glass Prosecco Dry	€6,00

THE GIN'S

Hendrick's Gin – „Green Fresh”	€12,00
Monkey 47- „The Funky Monkey”	€13,00
Gin Mare – „Mare Tonica”	€13,00
The Botanist – „The Red Botanist”	€13,00
Bombay Sapphire – „Damask Rose”	€11,00
Bulldog Dry Gin – „Basil Smash”	€10,00

* Included Fever Tree – Indian Tonic

CLASSIC COCKTAILS

Cosmopolitan	€10,00
Negroni	€11,00
Margarita	€10,00
Orange Mai Tai	€12,00
Amaretto Sour	€10,00
Espresso Martini	€10,00




MOCKTAILS (ALCOHOLFREE)

Forest Smash	€10,00
Cranberry Basil	€9,00
Virgin Hugo	€8,00
Raspberry Madness	€8,00

WARM DRINKS

CAFEA/KOFFIE/COFFEES



Coffee	€4,00
Espresso	€4,00
Espresso machiato	€4,50
Double espresso	€6,00
Americano	€4,00
Cappuccino	€5,00
Latte machiato classic	€6,00
Latte machiato flavoured (vanilla, caramel, hazelnut)	€7,00
Frappé	€9,50
Irish Coffee/Bailey's Coffee/Amaretto Coffee	€10,00


CEAIURI/THEE/TEAS

Mentă/munt/green mint	€5,00
Verde/groene buskruit/green gunpowder	€5,00
Ceai negru/black tea	€5,00
Muşeţel/kamille/chamomille	€5,00
Fructe de pădure/rode vruchten/forest fruits	€5,00
Lămâie/citroen/lemon	€5,00

AFTER DINNER DRINKS

WHISKEY

Marker`s Mark Red (bourbon)	€7,50
Bulleit Rye (bourbon)	€7,50
Jameson (irish)	€7,50
Bushmills Black Bush (irish)	€7,50
Chivas Regal 12 yo (scotch)	€7,50
Johnny Walker Black Label (scotch)	€7,50
Monkey Shoulder The Original (scotch)	€7,50
Glenfiddich 12 yo (single malt)	€10,00
Glenfiddich 18 yo (single malt)	€13,00
Oban 18 yo (single malt)	€15,00
Macallan 12 yo (single malt)	€10,00
Lagavulin 16 yo (single malt)	€13,00



DRINKS

COGNAC

Hennessy VS	€8,00
Brâncoveanu XO 7 yo	€9,00
Vinars Jidvei	€7,00
Bardar XO 10 yo	€8,00

R&M

Bacardi Black	€6,00
Bacardi Carta Blanca	€5,00
Bacardi Spiced	€7,00
Bacardi Anejo	€8,00
Diplomatico Reserva	€11,00
Zacapa 23 yo	€12,00
Zacapa XO	€16,00

VODKA

Absolute Blue	€6,00
Ciroc	€8,00
Beluga	€10,00



ROMANIAN WINES



ROZÉ/ROSÉ

(SD)	„Șura Dacilor” Rosé Wine <i>Merlot & Fetească Neagră</i>	€23,00
(D)	Rosé de Purcari Cabernet Sauvignon, Merlot, Rara Neagra <i>Crama Purcari</i>	€30,00
(D)	Vinohora Rosé Limited Edition Fetească Neagră & Pinot Grigio <i>Crama Purcari</i>	€38,00
(S)	Recaș Muse Night Merlot, Cabernet Sauvignon, Fetească Neagră, Syrah, Cabernet Franc, Pinot Noir, Negru de Drăgășani, Novac <i>Crama Recaş</i>	€43,00

SPUMANTE/BUBBLES

750 ml	Jidvei Brut Rosé	€37,00
750 ml	Jidvei Extra Dry	€37,00
750 ml	Purcari Brut White Cuvee	€53,00
750 ml	Purcari Brut Rosé Cuvee	€55,00
750 ml	Moet	€120,00
750 ml	Dom Perignon	€350,00

(SD) Semidry (D) Dry (S) Sweet

ĂLB/WIT



(SD)	„Șura Dacilor” White Wine <i>Fetească Regală & Tămâioasă Românească</i>	€23,00
(D)	Fetească Albă & Sauvignon Blanc <i>Crama Metamorfosis</i>	€24,00
(D)	Vine in Flames - Fetească Regală <i>Crama Budureasca</i>	€24,00
(D)	Pemium Tămâioasă Românească <i>Crama Budureasca</i>	€27,00
(D)	Premium Fumé Sauvignon Blanc, Chardonnay, Fetească Regală <i>Crama Budureasca</i>	€27,00
(D)	Liliac-Feteasca Albă <i>Crama Liliac</i>	€29,00
(D)	Pinot Grigio Purcari <i>Crama Purcari</i>	€31,00
(D)	Wildflower Reserva Cuveé Blanc Chardonnay, Fetească Regală, Sauvignon Blanc <i>Crama Recaş</i>	€34,00
(D)	Viorica de Purcari <i>Crama Purcari</i>	€35,00
(D)	Fumé Blanc - Sauvignon Blanc <i>Crama Fautor</i>	€58,00
(D)	Alb de Purcari Chardonnay, Pinot Grigio, Pinot Blanc <i>Crama Purcari</i>	€59,00

(SD) Semidry (D) Dry (S) Sweet

ROȘU/ROOD

(SD)	„Șura Dacilor” Red Wine <i>Merlot & Cabernet Sauvignon</i>	€23,00
(D)	Premium - Shiraz <i>Crama Budureasca</i>	€27,00
(D)	Premium - Fetească Neagră <i>Crama Budureasca</i>	€28,00
(D)	Cabernet Sauvignon de Purcari <i>Crama Purcari</i>	€31,00
(D)	Prince Mircea Merlot Rezerva <i>Crama Vinarte</i>	€38,00
(D)	Aurore Fetească Neagră Tempranillo <i>Crama Fautor</i>	€39,00
(D)	Origini Reserve Cuveé Shiraz, Cabernet Sauvignon, Merlot <i>Crama Budureasca</i>	€40,00
(S)	Pastoral de Purcari – Cabernet Sauvignon <i>Crama Purcari</i>	€44,00
(D)	Cantus Primus - Fetească Neagră <i>Crama Metamorfosis</i>	€48,00
(D)	Negru de Purcari Cabernet Sauvignon, Saperavi, Rara Negra <i>Crama Purcari</i>	€57,00
(D)	Anima 3 Fete Negre - Fetească Neagră <i>Crama Domeniile Sahateni</i>	€65,00

(SD) Semidry (D) Dry (S) Sweet