



Sunday Brunch

4th of June 2023

12:30 – 16:30

Book a table:

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**349 lei/
person**



Sunday Brunch

Salad bar

- Marinated tuna fish in brine with capers, rocket pesto, black olives and tomato cubes
- Octopus carpaccio with sundried tomatoes, green celery and black olives
- Air dried Bresaola with grapefruit segments and olive oil
- Caprese with tomatoes, Mozzarella, oregano and basil
- Salad Bar: Selection of green salads, tomatoes and vegetable roots, selection of dressing and different toppings
- Sicilian Couscous with garlic and vegetables
- Sweet and sour Caponata with eggplant
- Sea food salad with octopus, calamar, cuttlefish, prawns and black mussels
- Ligurian Cappon Magro salad with sea-bass, prawns, potatoes, french beans, beetroot and boiled egg

Starters

- Hummus with Tahini and mint
- Muhammara with whole nuts and tomato paste
- Syrian Muttabel with roasted aubergines and tahini
- Tabbouleh with chopped parsley, onions, tomato cubes and bulgur
- Prosciutto di Parma, Coppa Parma, Bresaola Carpaccio and Milano Salami.
- Italian cheese selection and fresh dairy selection

Action grill

- Selection of cutting beef meat, lamb cutlet, chicken thighs, Shish kebab, Souvlaki, salmon and prawns





Sunday Brunch

Finger food bar

- Apulia Panzanella salad with loaf bread, cucumber, onion and tomato
- Fresh artichoke with grey mullet cured caviar
- Sicilian swordfish rolls with citrus flavoured baked bread
- Campania Parmigiana aubergines cake with Mozzarella and tomato sauce
- Toscana Crostini al Lardo di Colonnata
- Breaded and fried Mozzarella with butter and anchovies
- Veneto polenta bite with Baccala Mantecato
- Piedimont Veal with tuna fish sauce

Salmon Gravlax Bar

Soups

- Minestrone soup with fresh vegetables
- Veneto Borlotti beans soup with pasta

Fish and sea food selection

- Pink prawns tower with Catalan dip
- Oyster with selection dipping
- Alaska Crab legs
- Mediterranean black Mussels
- Giant prawns

Foie gras bar

- Slow cooked Duck Foie Gras terrine

Action Sushi corner

Hot dishes

- Poached eggs, English muffin and Hollandaise sauce with truffle
- Sea bass in crust of potatoes flavoured with thyme
- Fresh salmon with garnish
- Veal saltimbocca with sage and Prosciutto romana style
- Seasonal vegetables and accompaniments





Sunday Brunch

Live station

- Beef fillet stuffed with smoked cheese and Lemon Principi di Napoli
- Traditional Pork Arista Tuscany style

Action station

- Tagliatelle with Bolognese sauce
- Giovanni's style paccheri pasta with sea food
- Penne with prawns and bay the leaves sauce tomatoes
- Risotto with Porcini mushrooms and gorgonzola

Dessert

- Tartă della Nonna
- Tiramisu
- Pannacotta with different topping
- Lemon cream and amaretto with Limoncello
- Delizie al limone
- Cannoli stuffed with ricotta
- Sbrisolona
- Selection of sfogliatelle

Beverages

- Hugo Cocktail, Aperol Spritz
- Prosecco
- Wine: white, red, rose - Oprișor – Măiastru
- Coca Cola Soft drinks
- Granini Natural juices
- Coffee, tea, water

