



RoSer House ★★★★★

Pe malul lacului Colibita...

Hotel & Restaurant & Spa

Meniu / Menu

Roser House

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Misiunea noastra este sa oferim oaspetilor o experienta memorabila, care sa faca din hotel Boutique Roser House locul preferat al trecatorului. Deoarece dorim sa te simti cat mai bine si iti multumim ca ne-ai trecut pragul, vrem sa te rasplatim, de aceea iti oferim :/

Our mission is to offer our guests a memorable experience, making the Roser House Boutique hotel place of the passerby. Because we want you to feel as well as possible and thank you for crossing our threshold, we want to reward you, that's why we offer you :

La o comanda de 500 lei, primesti un discount de 100 lei pe care il poti folosi in a comanda doar bauturi ! For an order of 500 lei, you receive 100 lei discount that you can use to order only for drinks !

La o comanda de 1000 lei, primesti un discount de 200 lei pe care il poti folosi in a comanda doar bauturi ! / For an order of 1000 lei, you receive 200 lei discount that you can use to order only for drinks !

La o comanda de 1500 lei, primesti un discount de 300 lei pe care il poti folosi in a comanda doar bauturi ! / For an order of 1500 lei, you receive 300 lei discount that you can use to order only for drinks !

Cu drag, echipa Roser House !

Kind regards, Roser House team !

Bine ati venit ! / Welcome !

ACEST MENU e intr-o transformare continua. Trecem din gust in gust si din aroma in aroma, pana cand inconjuram Pamantul macar de cateva ori.

THIS MENU is in continuous transformation. We pass from taste to taste and from flavor to aroma, until we surround the Earth at least a few times.

VOM FACE tot ce ne sta in putinta pentru a intrece asteptarile oaspetilor nostri. Punem accent pe calitatea mancarii si a serviciilor, luand in considerare sugestiile primite.

WE WILL DO everything we can to exceed the expectations of our guests. We emphasize the quality of food and services, taking into account the suggestions received.

SUNTEM O ECHIPA creativa, condusa de pasiune, care va fi intotdeauna o companie placuta prin grija si atitudinea onesta fata de oaspeti. Avem curajul sa punem in fata costurilor, calitatea si satisfacerea deplina a oaspetilor.

WE ARE A creative TEAM driven by passion, which will always be a pleasant company through caring and honest attitude toward guests. We have the courage to face the cost, quality and full satisfaction of the guests.

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Meniu bauturi/Drinks menu

Bauturi calde / Hot drinks

Ceai gama Julius Meinl / Julius Meinl tea range (250 ml) (Herbal symphony, China green, Rooibos, Wild cherry, Fruit symphony)	10 lei
Espresso/Ristretto/Lungo (25 ml/15 ml/100 ml)	13 lei
Espresso double (50 ml)	18 lei
Ciocolata calda alba/neagra / White/dark hot chocolate (200 ml)	14 lei
Cafea decofeinizata Granell / Granell decaf coffee (50 ml)	16 lei
Cappuccino (espresso, crema de lapte/espresso, milk cream) (150 ml)	16 lei
Cappuccino decofeinizat / Decaf cappuccino (100 ml)	19 lei
Latte Macchiato (espresso, crema de lapte / espresso, milk cream) (250 ml)	18 lei
Latte Macchiato decofeinizat / Decaf Latte Macchiato (200 ml)	21 lei
French coffee (20 ml Grand Marnier, cafea, frisca) (20 ml Grand Marnier, coffee, whipped cream) (70 ml)	22 lei
Irish coffee (20 ml Irish whisky, cafea, frisca) (20 ml Irish whiskey, coffee, whipped cream) (70 ml)	22 lei
Italian coffee (20 ml Amaretto, cafea, frisca) (20 ml Amaretto, coffee, whipped cream) (70 ml)	22 lei
Flat White (dublu shot espresso, crema de lapte) (double shot espresso, milk cream) (200 ml)	21 lei

Bauturi reci / Cold drinks

Café Frappe (cafea, lapte, frisca) / (coffee, milk, whipped cream) (250 ml)	20 lei
Ice coffee (cafea, lapte, gheata) / coffee, milk, ice) (250 ml)	18 lei
Nescafe Frappe (cafea, lapte/lapte vegetal, frisca, sirop caramel) (coffee, milk/vegetal milk, whipped cream, caramel syrup) (200 ml)	25 lei

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Narghilea / Hookah

Narghilea (diverse arome) / Hookah (various flavours)

68 lei

Cocktail-uri / Cocktails

Aperol Spritz 200 ml (Aperol, Prosecco, apa minerala, gheata)
(Aperol, Prosecco, sparkling water, ice)

30 lei

Hugo 200 ml (Prosecco, sirop de soc, apa minerala, menta, limete, gheata)
(Prosecco, elderberry syrup, sparkling water, mint, lime, ice)

30 lei

Campari Orange/Tonic 200 ml (Campari, suc de portocale / apa tonica, gheata)
(Campari, orange juice / tonic water, ice)

28 lei

Pink Lady 150 ml (rom alb Havana, sirop capsuni, lime, gheata) /
(Havana white rum, strawberry syrup, lime, ice)

28 lei

Cuba Libre 200 ml (Rom, Coca-Cola, limete, gheata) / (Rum, Coca-Cola, lime, ice)

28 lei

Gin & Tonic 200 ml (Gin, apa tonica, gheata) / (Gin, tonic water, ice)

28 lei

Flavored Gin & Tonic 200 ml (Gin, apa tonica, gheata, afine/castravete / grepfrut)
(Gin, tonic water, ice, blueberry/cucumber / grapefruit)

28 lei

Hendrick's Tonic 300 ml (Gin Hendrick's, Kinley, lime, gheata)
(Hendrick's gin, Kinley, lime, ice)

39 lei

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Cocktail-uri / Cocktails

Mojito 180 ml (Rom, limete, menta, sirop zahar brun, gheata) (Rum, lime, mint, brown sugar syrup, ice)	30 lei
Tequila Sunrise 220 ml (Tequila, suc portocale, sirop de grenadine, gheata) (Tequila, orange juice, grenadine syrup, ice)	30 lei
Kir Royal 180 ml (Prosecco, Creme de Cassis, gheata) (Prosecco, Creme de Cassis, ice)	30 lei
Vodka Mojito 350 ml (Vodka Skyy, Sprite, lime, menta, zahar brun, gheata) (Skyy vodka, Sprite, lime, mint, brown sugar, ice)	28 lei

Cocktail-uri non alcoolice / Non-alcoholic cocktails

Green Apple 300 ml (suc mere, limete, Blue Curacao, scortisoara, gheata) (apple juice, lime, Blue Curacao, cinnamon, ice)	25 lei
Virgin Mojito 180 ml (Sprite, limete, menta, zahar brun, gheata) (Sprite, lime, mint, brown sugar, ice)	22 lei
Gin Tanqueray Tonic 300 ml (Tanqueray, Schweppes Kinley, lamaie) (Tanqueray, Schweppes Kinley, lime)	30 lei
Raspberry orange 300 ml (fresh portocale, lime, sirop zmeura, gheata) (orange fresh, lime, raspberry syrup, ice)	30 lei

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Racoritoare / Refreshing drinks

<i>Limonada/Lemonade 330 ml</i>	<i>22 lei</i>
<i>Limonada cu arome (zmeura, menta) / Flavoured lemonade (raspberry, mint) 330 ml</i>	<i>24 lei</i>
<i>Socata 150 ml</i>	<i>15 lei</i>
<i>Fresh (portocale, grapefruit, lamaie)/(orange, grapefruit, lemon) 200 ml</i>	<i>22 lei</i>
<i>Schweppes Kinley/Bitter Lemon/Mandarin 250 ml</i>	<i>12 lei</i>
<i>Cappy (piersici/perce/portocale/portocale rosii/visine) (peach/pear/orange/red oranges/sour cherries) 250ml</i>	<i>13 lei</i>
<i>Coca-Cola/Coca-Cola Zero 250ml</i>	<i>12 lei</i>
<i>Sprite, Fanta (portocale, struguri, lamaie)/(orange, grapes, lemon) 250ml</i>	<i>12 lei</i>
<i>Fuzetea (piersici, lamaie)/(peaches, lemon) 250 ml</i>	<i>12 lei</i>
<i>Apa minerala carbogazoasa/ Sparkling water 750ml</i>	<i>16 lei</i>
<i>Apa minerala Nazzuro (produs propriu) / Nazzuro sparkling water (own product) 700 ml</i>	<i>12 lei</i>
<i>Apa minerala plata/Plain water 750ml</i>	<i>16 lei</i>
<i>Apa plata Nazzuro (produs propriu) / Nazzuro plain water (own product) 700 ml</i>	<i>12 lei</i>
<i>Fentimans Cola Curiosity 275ml</i>	<i>20 lei</i>
<i>Fentimans Rose Limonade 275ml</i>	<i>20 lei</i>
<i>Fentimans Cherry Tree Cola 275 ml</i>	<i>20 lei</i>
<i>Fentimans Ginger beer 275 ml</i>	<i>20 lei</i>
<i>Fentimans Gently Elderflower 275 ml</i>	<i>20 lei</i>
<i>Fentimans Mellow Orange Ginger 330 ml</i>	<i>20 lei</i>
<i>Fentimans Mellow Mango 330 ml</i>	<i>20 lei</i>
<i>Fentimans Mellow Apple 330 ml</i>	<i>20 lei</i>

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Aperitive & Digestive / Aperitifs & Digestifs (50 ml)

Martini Bianco	Alc 15 %	20 lei
Martini Rosso	Alc 15 %	20 lei
Sheridan's	Alc 15 %	22 lei
Ramazotti	Alc 30 %	20 lei
Fernet Branca	Alc 40 %	20 lei
Fernet Menta	Alc 40 %	20 lei
Jagermeister	Alc 40 %	20 lei
Unicum	Alc 40 %	20 lei
Sambuca	Alc 40 %	22 lei

Coniac & Brandy / Cognac & Brandy (50 ml)

Courvoisier VS	Alc 40 %	36 lei
Courvoisier VSOP	Alc 40 %	49 lei
Martell VS	Alc 40 %	29 lei
Martell VSOP	Alc 40 %	36 lei
Hennessy VS	Alc 40 %	42 lei
Jidvei	Alc 40 %	26 lei
Metaxa	Alc 40 %	26 lei

Whisky / Whiskey (50ml)

Glenfiddich 12 years old	Alc 40 %	34 lei
Glenfiddich 15 years old	Alc 40 %	39 lei
Glenfiddich 18 years old	Alc 40 %	49 lei
Chivas Regal 12 years old	Alc 40 %	34 lei
Chivas Regal 18 years old	Alc 40 %	52 lei
Jack Daniel's old No 7	Alc 40 %	33 lei
Gentleman Jack	Alc 40 %	33 lei
Jameson	Alc 40 %	23 lei
Jameson Black Barrel	Alc 40 %	31 lei

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Gin & Tequila (50ml)

Bickens Pink	Alc 38 %	21 lei
Gordon's London Dry	Alc 38 %	21 lei
Beefeater	Alc 40 %	21 lei
Bombay	Alc 40 %	22 lei
Tequila Olmeca Gold	Alc 38 %	22 lei
Tequila Olmeca Silver	Alc 38 %	22 lei

Vodca/ Vodka (50ml)

Skyy	Alc 40 %	20 lei
Grey Goose	Alc 40 %	30 lei
Smirnoff Black Label	Alc 40 %	20 lei
Absolut	Alc 40 %	20 lei
Finlandia	Alc 40 %	20 lei
Tuica/Romanian homemade vodka	Alc 53 %	16 lei

Rom/ Rum (50 ml)

Brugal 1888	Alc 40 %	46 lei
Zacapa 23 years old	Alc 40 %	44 lei
Captain Morgan	Alc 40 %	24 lei
Bacardi Carta D'oro	Alc 40 %	23 lei
Havana Club Especial	Alc 40 %	25 lei

Lichior/ Liqueur (50ml)

Afinata/Homemade blueberry liqueur	Alc 30 %	14 lei
Cointreau	Alc 40 %	28 lei
Amaretto Disaronno	Alc 40 %	28 lei
Baileys Irish Cream	Alc 30 %	28 lei

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Bere & cidru / Beer & cider

Heineken 330 ml	17 lei
Corona 330 ml	19 lei
Birra Moretti 330 ml	13 lei
Tuborg 330 ml	13 lei
Tuborg FA (fara alcool/non-alcoholic) 330 ml	15 lei
Carlsberg 330 ml	17 lei
Carlsberg FA (fara alcool/non-alcoholic) 330 ml	15 lei
Ursus Cooler lamaie (lemon) / cirese (cherry) 330 ml	14 lei
Bucur 350 ml	17 lei
Bucur bruna 350 ml	17 lei
Carlsberg halba 250 ml	12 lei
Carlsberg halba 400 ml	15 lei
KBG 1664 Blanc 330 ml	17 lei
Somersby cidru (mure/mar) / Somersby cider (blackberry/apple) 330 ml	16 lei

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Spumant & sampanie/ Sparkling wine and champagne

<i>Moet & Chandon brut Imperial 750 ml</i>	<i>360 lei</i>
<i>Moet Rose 750 ml</i>	<i>420 lei</i>
<i>Prosecco Mionetto 750 ml</i>	<i>105 lei</i>
<i>Prosecco Mionetto FA (fara alcool/non-alcoholic) 750 ml</i>	<i>105 lei</i>
<i>Cuartz Rose / Rose Quartz 750 ml</i>	<i>105 lei</i>
<i>Cuartz Alb/White Quartz 750 ml</i>	<i>105 lei</i>
<i>Vecciano Rosato Barbanera 750 ml</i>	<i>185 lei</i>
<i>Recas Muse Stars roze/rose 1500 ml</i>	<i>278 lei</i>

Vin la Pahar/Wine by the glass

<i>Vin rosu/alb/rose Recas demisec/ Recas wine semi-dry red/white/rose 150 ml</i>	<i>26 lei</i>
<i>Vin rosu/alb/rose Caloian sec/ Caloian wine red/white/rose 150 ml</i>	<i>26 lei</i>
<i>Vin alb/rose Budureasca demidulce/ Budureasca wine semi-sweet white/rose 150 ml</i>	<i>32 lei</i>
<i>Prosecco Quartz alb/ White Quartz Prosecco 150 ml</i>	<i>26 lei</i>
<i>Prosecco Mionetto FA (fara alcool/non-alcoholic) 150 ml</i>	<i>26 lei</i>
<i>Vin fiert/ Mulled wine 250 ml</i>	<i>25 lei</i>

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Lista de Vinuri / Wines list

Salon restaurant RoSer House/
RoSer House lounge restaurant



DOMAINE CEPTURA



LILIAC®

The Wine of Transylvania



CRAMA OPRIȘOR


Crama Girboiu®



BUDUREASCA



CRAMELE
RECAȘ



PURCARI
CHATEAU

Petro Vaselo

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DOMAINE CEPTURA

Davino - Domaine Ceptura Blanc (750 ml)

Vin alb, sec, din Romania / White wine, dry, from Romania

Cupaj: Sauvignon Blanc, Feteasca Alba, Riesling Italian. Se produce numai in anii favorabili prin selectia succesiva a celor mai bune parcele, recoltare selectiva, o selectie finala la banda de sortare in crama.

Blend: Sauvignon Blanc, white Feteasca, italian Riesling. It is produced only in favourable years by selective harvesting of grapes from the most valuable plots, followed by a final selection on the fixed sorting table in the winery.

260 lei

Davino-Domaine Ceptura Rouge 2012 (750 ml)

Vin rosu, sec, din Romania / Red wine, dry, from Romania

Cupaj: Feteasca Neagra, Cabernet Sauvignon, Merlot. Se produce numai in anii favorabili. De culoare rosu-rubiniu cu reflexe purpurii, buchet foarte bogat, intens, complex si persistent, cu arome distincte de fructe rosii si negre (fond de cirese negre, prune uscate), condimente (piper verde), lemn de stejar si cafea.

Blend: Black Feteasca, Cabernet Sauvignon, Merlot. It is produced only in favourable years. It has intense red-ruby colour with purple reflexes, a very rich bouquet, intense, complex and persistent with distinct flavors of red and black fruits (background of black cherries, dried plums), spice (green pepper), oak wood and coffe touches.

275 lei

Davino Flamboyant 2012 (750 ml)

Vin rosu, sec, din Romania / Red wine, dry, from Romania

Cupaj: Cabernet Sauvignon, Merlot si Feteasca Neagra. Se produce numai in anii de exceptie. Maturare 100 % in baricuri noi de stejar timp de 12 luni, urmata de selectia si asamblarea fiecarui soi care a intrat in cupaj in proportie de : 81% Cabernet Sauvignon, 12% Merlot si 7% Feteasca Neagra.

Blend: Cabernet Sauvignon, Merlot, Black Feteasca. Is it produced only in favourable years. 100% aged in small Romanian oak barrels for 12 months, followed by the selection and assembly of each sort that is part of the blend: 81% Cabernet Sauvignon, 12% Merlot and 7% Black Feteasca.

405 lei

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LILIAÇ

The Wine of Transylvania

Crama Liliac din Transilvania a fost dintotdeauna un taram al legendelor vii. Unele dintre ele se refera la vinurile nepretuite care isi au obarsia pe aceste meleaguri. Legendele transmise la gura sobei din mosi stramosi, povestesc cum o seva nemaaintalmita strabate tinuturile Transilvaniei, hranind strugurii care se gasesc in aceste regiuni fara seaman/ Liliac Winery of Transylvania has always been the land of living legends. Some of the legends tell the story of the priceless wines that have the origins on these lands. The old legends relate about a sublime fluid that flows here feeding the special grapes that grow in these peerless regions.

Sauvignon Blanc (750 ml)

Vin din Transilvania, Sauvignon Blanc, vin alb, vin sec. Acest vin are arome clare de pepene galben, fructul pasiunii si grapefruit. Mancare recomandata: acest vin poate sa acompanieze mancarurile mediteraneene si cele asiatice.

Wine from Transylvania, Sauvignon Blanc, white wine, dry wine. This wine has clear flavors of melon, passion fruit and grapefruit. Recommended food: this wine can accompany the mediterranean and asian dishes.

165 lei

Nectar of Transylvania (375 ml)

Vin din Transilvania, Nectar of Transylvania, vin dulce, un vin galben-auriu cu usoare reflexii verzi, obtinut cu mult efort si deosebita grija, dupa metoda Schilfwein. Se deschide cu arome intense de lytchee, fructe confiate, papaya si miere. Pe cerul gurii, aromele de miere dominante, se impletesc cu cele exotice, o dulceaata placuta facandu-l irezistibil de delicios.

Wine from Transylvania, Nectar of Transylvania, sweet wine, a golden-yellow wine with slight green reflections, obtained with effort and special care, using the Schilfwein method. It opens with intense aroma of lychees, candied fruits, papaya and honey. On the palate, the dominant aromas of honey intertwine with exotic ones, a pleasant sweetness making it irresistibly delicious.

215 lei

Rose Pinot Noir (750 ml)

Un vin de culoarea somonului, cu arome de padure combinate cu condimente exotice. Gust echilibrat, acrisor-amarui de merisoare coapte si citrice, cu post-gustul mediu fin aromat care il recomanda ca un vin perfect pentru zilele calduroase de vara.

A salmon coloured wine with aromas of berries combined with exotic spices. Balanced taste, sour-bitter cranberry ripe and citrus, with a fine aromatic medium aftertaste the recommends it as a perfect for hot summer days.

135 lei

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CRAMA OPRIȘOR

Rusalca Alba (750 ml)

Prezinta o culoare galben-verzui, o prospetime aparte si limpiditate buna, unde la nivel olfactiv se deschide in umbra miresmelor florale de primavara, dar si a unei mineralitati pronuntate. Un alcool integrat perfect, o aciditate cumpanita, pentru un final mediu, placut, plin de savoare.

It has a yellow-green color, a special freshness and good clarity, where at olfactory level it opens in the shade of spring floral fragrances, but also of a pronounced minerality. A perfectly integrated alcohol, a sober acidity, for a medium finish, pleasant, full of flavour.

150 lei

Caloian Sauvignon Blanc (750 ml)

Acid si plin de verva, parfumat si revigorant ca un buchet proaspat de flori de vita-de-vie si soc, de flori de camp si iarba subtire. O evadare scurta si nepretentioasa, nesolicitanta, buna de amintit cat sunt de importante clipele rezervate micilor bucurii.

Lively and acid, scented and tonic like a fresh brunch of vine flower, elderflower, wild flowers and grass. Is it like a short escape out of ordinary that reminds you how important are the moments dedicated to the little delights.

100 lei

Caloian Roze (750 ml)

Aromatic de la primul nas, aduce tonuri proaspete de cirese de mai si capsuni, nuanate de note citric-vegetale. Gustul prezinta un atac cu senzatii dulci, dar apoi evolueaza dominat de o aciditate tipica vinurilor tinere, postgustul fiind proaspat, vioi, elegant si placut.

Flavoured from the first scent, it brings fresh notes of cherries and strawberries, emphasized by natural citrus flavours. The taste starts with sweet sensations and evolves dominated by an acidity specific to the young wines, the aftertaste being fresh, lively, elegant and pleasant.

100 lei

Caloian Feteasca Neagra (750 ml)

Aduce aminte de surpriza erotica si postmoderna a doamnei care, la un bal alb-negru, coboara maiestuos treptele de marmura intr-o rochie rosie de flamenco. Desi se bea usor, nu este un vin facil, caci rotunjimea-i prietenoasa, dominata de prune uscate, cirese si visine negre, este doar un "context" pentru senzatiile de trufe si cacao, ametite chiar de o picatura de sange proaspat, cufundata in arome seducatoare de lemn.

It brings to mind the erotic and postmodern surprise of the lady who, at a black and white ball, majestically descends the marble steps in a red flamenco dress. Although it is easy to drink, it is not an easy wine, because its friendly roundness, dominated by prunes, cherries and black cherries, is only a "context" for the sensations of truffles and cocoa, dizzy even by a drop of fresh blood, immersed in seductive aromas of wood.

100 lei

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CRAMA OPRISOR

La Cetate-Tamaioasa Romaneasca (750 ml)

Vin demisec echilibrat si elegant, cu arome florale intense de salcam si miere de tei, fin, placut, cu structura echilibrata si bine armonizata. Cele zece gr/lit de zahar rezidual au fost lasate pentru a accentua aromele florale intense si placute, dar si pentru a face vinul foarte gratios. Direct, prietenos, cu nuante complexe de ananas, mango, flori de salcam si citrice.

Balanced and elegant semi-dry wine with intense floral aromas of acacia and linden honey, fine, pleasant, with balanced and well harmonized structure. The ten grams/lit of residual sugar were left to accentuate the intense and pleasant floral aromas but also makes the wine very graceful. Direct, friendly, with complex nuances of pineapple, mango, acacia flowers and citrus.

135 lei

La Cetate - Shiraz (750 ml)

Aromele seducatoare ale acestui vin, amintind de tutun, condimente si eucalipt, sunt amplificate de senzatiile exotice de ciocolata amara si pere coapte. Un vin cu personalitate complexa si gust interesant de migdale si cacao.

Shiraz este un vin puternic, bine structurat, generos, de o corpolenta aparte, mult peste medie. Promite o evolutie deosebita datorita structurii sanatoase si abundentei de arome -mure, afine, visine- care invaluieste notele subtile de piper, menta si ciocolata.

The seductive flavors of this wine, reminiscent of tobacco, spices and eucalyptus, are amplified by the exotic sensations of bitter chocolate and ripe pears. A wine with complex personality and interesting taste of almonds and cocoa.

Shiraz is a strong wine, well structured, generous, of a special body, much above average. It promises a special evolution due to the healthy structure and abundance of flavors -blackberries, blueberries, sour cherries-which envelops the subtle notes of pepper, mint and chocolate

135 lei

Jiana Rose (750 ml)

Jiana, noul Rose memorabil al Cramei Oprisor, impleteste contraste si sinergii. Aciditatea potrivita, bine integrata intr-o structura eleganta, usor cremoasa, cu senzatii retronazale de cirese de mai, condimente si vanilie, alcoolul moderat si finisul prelung fac din acest vin un companion perfect pentru orice zi de vara.

Jiana, the new memorable Rose of Oprisor winery, weaps contrasts and synergies. The right acidity, well integrated in an elegant structure, slightly creamy, with retrophase sensations of May cherries, spices and vanilla. moderate alcohol and long finish make this wine a perfect companion for any summer day.

135 lei

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Crama Girboiu este o afacere de familie infiintata in anul 2005, care detine o suprafata mare, de aproximativ 200 de hectare, unica prin povestea pe care o spune si prin conditiile climatice caracteristice zonei. Podgoriile se afla in comuna Cotesti, care este caracterizata prin conditii climatice deosebit de favorabile si un sol bogat in minerale, unic in partea de sud-est a Romaniei / Girboiu winery is a family bussines established in 2005, which has a large area of approximately 200 hectares, unique through its story and through the specific climatic conditions of the area. The vineyards are localised in Cotesti, commune which is characterized by very favorable weather conditions and a soil rich in minerals—unique in the south-eastern Romania.

Constantin Premium Red Blend (750 ml)

Vinul prezinta o culoare rubinie superba. Ne incanta printr-o combinatie de fructe rosii si negre ca zmeura si pruna.

This wine has a beautiful ruby color. It enchants us with a combination of red and black fruits like raspberries and plums.

345 lei

Bacanta Feteasca Neagra (750 ml)

O Feteasca Neagra cu o culoare rosie granata ce impresioneaza prin arome puternice de prune, coacaze rosii, mere si condimente datorate maturarii.

A black Feteasca with a garnet red color that impresses with strong flavors of plums, red currants, blackberries and spices due to maturation.

205 lei

Bacanta Chardonnay (750 ml)

Acest Chardonnay elegant prezinta o aroma complexa de mar, para, ananas si smochine confiate si condimente. Textura onctuoasa e datorata fermentarii si maturarii Sur-Lie in baricuri noi de stejar frantuzesc.

This elegant Chardonnay features a complex aroma of apple, pear, pineapple and candied figs and spices. The unctuous texture is due to the fermentation and maturation of the sur-lie in new French oak barrels.

145 lei

Bacanta Sarba (750 ml)

Cu o culoare galben-verzui superba, aceasta Sarba impresioneaza printr-o aroma primara de lime, piersica alba, ananas, mango completata de note inconfundabile de petale de trandafir. De aceasta data, exceptionala este aciditatea care imbraca frumos corpul vinului.

With a gorgeous yellow-green color, this Sarba impresses with a primary aroma of lime, white peach, pineapple, mango complete with notes unmistakable of rose petals. This time, exceptional is the acidity that beautifully dresses the body of the wine.

165 lei

Bacanta Rose (750 ml)

O culoare roz superba cu o usoara tenta portocalie ce vine sa completeze perfect aroma de capsune, piersica, zmeura, gref roz, cu notele exotice de fructul pasiunii, mango si lytchee.

A gorgeous pink color with a slight orange tint that comes to perfectly complement the aroma of strawberry, peach, raspberry, pink greff, with exotic fruit notes passion, mango and lytchee.

160 lei

Rose House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa



BUDUREASCA

Budureasca este una din vetrele reprezentative de viata multimilenara din paleoliticul mijlociu si neoliticul timpuriu roman: de la dacii liberi si daco-romani, la romanii vechi/ Budureasca has been the home for multimillenary life and culture since the Middle Paleolithic and the early pre-Neolithic, then Neolithic, throughout the periods of the Thracian bronze and iron civilization, to the Geto-Dacians and the time of the formation of the Romanian people: from the free Dacians and Daco-Romans, to the early Romanians.

Budureasca Premium - Rose (750 ml)

Crama Budureasca, gama Budureasca Premium HR, roze, syraz, vin roze, vin sec. Prospetimea, notele de zmeura si cele de capsuni sunt caracteristice acestui vin. La testul gustativ aromele de zmeura sunt mult mai pronuntate, iar aciditatea si corpolenta buna fac vinul sa para crocant. Postgustul este intens si fructuos.

A wine belonging to Budureasca Premium Hr rose, syraz, dry wine. Its freshness, the raspberry and strawberry notes are the characteristics of this wine. At the tasting test the raspberry flavours are more pronounced and the acidity and the good shape make the wine seem crispy. Its aftertaste is intense and fruitfull.

119 lei

Busuioaca de Bohotin- demidulce/medium-sweet (750 ml)

Doua generatii de vita de vie isi aduna calitatile in crearea acestui vin, butucii batrani de peste 20 de ani aduc dulceata si aromele pe care doar trecerea timpului le poate slefui, iar butucii tineri contribuie cu ravnita prospetime. Lasati sa fermenteze timp de 4 saptamani la temperaturi scazute, strugurii isi pastreaza profilul aromatic varietal.

Two vine generation come together for the production of this wine. Over 20 years old grape vines bring the sweetness that only the passing of time can provide and the young grape vines offer freshness. Allowed to ferment for 4 weeks at low temperatures, the grapes retain their aromatic variety profile.

115 lei

Tamaioasa Romaneasca- demidulce/medium sweet (750 ml)

Tamaioasa Romaneasca este selectata din plantatiile de vie cu varsta mai mare de 60 de ani, ceea ce da acestui vin caracteristici unice. Are culoare galben pai, cu aroma puternica de fructe tropicale si fructe de camp. Gust placut de pere coapte, ananas si miere, cu aciditate proaspata, ce ii confera un final lung si catifelat.

Tamaioasa Romaneasca is selected out of vineyards that are more than 60 years old and this provides unique characteristics to the wine. Straw yellow coloured wine with strong aroma of tropical fruits and wild flowers. Pleasant taste of ripe pear, pineapple and honey, with acidity fresh, which gives it a long and velvety finish.

115 lei

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Pe malul lacului Colibita...

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BUDUREASCA

Chardonnay Premium- sec/dry (750 ml)

Un vin alb de culoare galben-pai, ce iti atrage imediat atentia cu aromele patrunzatoare de fructe tropicale, completate de note fine de migdale. Corpolenta si gustul placut de fructe tropicale sunt perfect aromatizate cu finalul lung si cremos.

A white wine of straw-yellow color, which immediately attracts your attention with the penetrating aromas of tropical fruits, complemented by fine notes of almond. Full bodied and pleasant taste of tropical fruits are perfectly flavored with long and creamy ending.

125 lei

Sauvignon Blanc Premium - sec/dry (750 ml)

Un vin sec, elegant si sprinten, intens si proaspat, cu o aciditate foarte placuta, acest Sauvignon Blanc topeste amintirea livezii varatice in licoarea toamnei. Culoare galben-verzuie, aroma exotica de fructul pasiunii si fructe tropicale.

A dry, elegant wine, intense and fresh, with a very pleasant acidity, this Sauvignon Blanc melts the memory of the summer orchards in the autumn liqueur. Yellow-green color, exotic flavor of passion fruit and tropical fruits.

125 lei

Feteasca Neagra Premium- sec/dry (750 ml)

Rosu rubiniu inchis, cu arome fine de gem de prune si cuisoare. Pe palatin se simte placut, datorita gustului patrunzator de prune, mure, vanilie si piper negru, tanninurile catifelate conferind vinului o buna structura si o textura cremoasa. 50 % din vin a fost maturat in baricuri de stejar timp de un an.

Dark ruby red, with fine flavors of plum and cloves jam. On the palate it feels pleasant, due to the penetrating taste of plums, blackberries, vanilla and black pepper, the velvety tannins giving the wine a good structure and a creamy texture. 50% of the wine has been aged in oak barrels for a year.

135 lei

RoSer House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa



Compania Cramele Recas S.A. a fost infiintata in 1991 si cuprinde D.O.C.-UL Recas si I.G.-ul Dealurile Timisului. Sediul central al companiei este situat in localitatea Recas, judetul Timis. Crama din caramida cu sali boltite a fost construita in 1945 si cuprinde : sala de degustare, aflata la 9 m sub pamant, vinoteca si sala de baricuri, cu aproximativ 250 de butoaie de 223 l din lemn de stejar.

Cramele Recas S.A. company was founded in 1991 and includes the Recas D.O.C. and the Dealurile Timisului I.G. The company's headquarters are located in Recas, Timis County. The brick cellar with vaulted halls was built in 1945 and includes: a tasting room, located 9 m below ground, a wine cellar and a barrel room, with approximately 250 of 223 l oak barrels.

Implicit Sauvignon Blanc - sec / dry (750 ml)

Echilibrat, incantator si indraznet, asemenea unei discutii cu sens si subtilitate alaturi de un prieten drag. Limpede si cristalin, cu nuante de galben pai cu reflexii verzi. Olfactiv surprinde prin intensitatea aromelor : fructul pasiunii, papaya, pepene galben, nectarina.

Balanced, enchanting and bold, like a meaningful and subtle conversation with a dear friend. Clear and crystalline, with shades of straw yellow with green reflections. Olfactory, it surprises with the intensity of aromas: passion fruit, papaya, melon, nectarine..

125 lei

Implicit Roze - sec / dry (750 ml)

Revigorant, vioi, expresiv, asemenea unei melodii cu ritm vibrant care poarta pasii pe ringul de dans. Limpede, cu nuante de roz somon, definit de arome intense de fructe rosii : capsuni, zmeura si dulceata de visine. In plan secundar se disting notele aromatice de portocala rosie, floare de vita de viesi apa de trandafiri.

Invigorating, lively, expressive, like a song with a vibrant rhythm that carries the steps on the dance floor. Clear, with shades of salmon pink, defined by intense aromas of red fruits: strawberries, raspberries and sour cherry jam. In the background, aromatic notes of blood orange, grape blossom and rose water are distinguished

125 lei

Muse Night roze demisec / semi-dry rose (750 ml)

Un cupaj roze (demisec) cu aciditate vibranta, perfect echilibrata de aromele de fructe confiate din postgust. Vinul este de culoare roz-somon, limpede si stralucitor. Aromele sunt similare unui cocktail de fructe rosii tropicale : zmeura, maracuja, papaya si merisoare.

A rosé blend (semi-dry) with vibrant acidity, perfectly balanced by candied fruit aromas on the aftertaste. The wine is salmon-pink in color, clear and bright. The aromas are similar to a cocktail of tropical red fruits: raspberry, passion fruit, papaya and cranberry..

160 lei

RoSer House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa



Implicit Feteasca Neagra rosu, sec / red, dry (750 ml)

O Feteasca Neagra plina de vitalitate, nascuta din cel mai renumit soi romanesc, cultivat cu cele 37 de hectare ale podgoriei Recas. Are nuante de un rosu rubiniu, cu reflexe violacee. La nivel gustativ, are arome intense de fructe negre : cirese negre si mure .

Feteasca Neagra is full of vitality, born from the most famous Romanian variety, cultivated with the 37 hectares of the Recas vineyard. It has shades of ruby red, with violet reflections. On the palate, it has intense aromas of black fruits: black cherries and blackberries .

125 lei

Recas Solo Quinta alb / Recas Solo Quinta white (750 ml)

Un profil aromatic eclatant, unde notele de caise, piersici, mango si gutui sunt invaluite in tente de flori de salcam si de soc. Postgustul dezvaluie accente usor amarui de sambure de caisa si de soc. Postgustul dezvaluie accente usor amarui de sambure de caisa..

Un A striking aromatic profile, where notes of apricot, peach, mango and quince are wrapped in hints of acacia flowers and elderberry. The aftertaste reveals the slightly bitter accent of apricot kernels and elderberry. The aftertaste reveals the slightly bitter accent of apricot kernels..

195 lei

Recas Selene Cabernet Sauvignon (750 ml)

Din mitologia greaca, Selene este zeita lunii, iar denumirea liniei a fost inspirata de faptul ca strugurii care intra in compozitia sortimentelor sunt culesi noaptea, pentru a proteja aroma soiului de caldura soarelui. Miros : fructe rosii, lemnos, cacao.

Din mitologia greaca, Selene este zeita lunii, iar denumirea liniei a fost inspirata de faptul ca strugurii care intra in compozitia sortimentelor sunt culesi noaptea, pentru a proteja aroma soiului de caldura soarelui. Miros : fructe rosii, lemnos, cacao.

160 lei

Recas Cuvee Uberland (750 ml)

Un buchet puternic aromat, care combina note de cirese amare, visine, coacaze si prune cu accente de vanilie, caramel si un strop de piper. A powerfully scented bouquet that combines flavours of bitter cherries, cherries, blackcurrants and plums with accent of vanilla, cocoa, caramel and a drop of pepper.

275 lei

Recas Sole Chardonnay (750 ml)

Este un vin alb, sec, corpulent, cu arome fructate intense si un final lung, dominat de note de ananas confiat si condimente orientale. It is a white, dry, full-bodied wine, with intense fruity aromas and a long finish, dominated by notes of candied pineapple and oriental spices.

155 lei

RoSer House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa



PURCARI

• CHATEAU •

Reputatia vinurilor de Purcari este bazata pe o istorie veche datata din 1827, o istorie bazata pe succesele si realizările marilor verificatori ai trecutului. / The reputation of Purcari wine is based on tradition dated since 1827, a history based on the successes and achievements of the great winemakers of the past.

Nocturne Chardonnay sec/dry (750 ml)

Se distinge prin aroma intensa, dominata de flori si fructe exotice si gustul plin si opulent, completat de note de migdal si vanilie urmat de postgustul prelung si placut.

It is distinguished by its intense aroma, dominated by exotic flowers and fruits and its full and opulent taste complemented by notes of almond and vanilla followed by long and pleasant aftertaste.

145 lei

Nocturne Rara Neagra rosu sec/red dry (750 ml)

Rara Neagra este un soi vechi, foarte raspandit in podgoriile din Republica Moldova. Sortimentul creat de Purcari este obtinut exclusiv din struguri Rara Neagra atent selectionati, recoltati manual si vinificati prin metoda traditionala.

Rara Neagra is an old variety, very widespread in vineyards of the Republic of Moldova. The assortment created by Purcari is obtained exclusively from the rare black grapes carefully selected, harvested by hand and vinified by the traditional method.

145 lei

Nocturne Cabernet Sauvignon rosu sec/red dry (750 ml)

Fascineaza de la primul contact prin culoarea de un rubiniu intens, cu reflexe purpurii si aromele complexe de ciresa neagra, ciocolata, stafide si vanilie. Taninurile ii accentueaza rotunjimea si catifelarea, trecand in postgustul complex, cu nuante de maturare.

It fascinates from the first contact through the color of an intense ruby, with purple reflexes and complex aromas of black cherries, chocolate, raisins and vanilla. Tannins accentuate its rounding and softness, passing into the complex aftertaste, with shades of maturation.

145 lei

Rosu de Purcari (750 ml)

Rosu de Purcari este un vin de calitate matur, de rezerva rosu, sec, ce se remarca printr-un buchet complex cu nuante de coacaze negre si visine ce se dezvoltă in timp, dezvaluind arome dulci, discrete de vanilie. Gustul profund si catifelat, cu o complexitate a buchetului care ii confera vinului un rafinement deosebit, ne surprinde prin savoarea aromelor de fructe de padure, prune uscate si afine.

Rosu de Purcari is a high quality dry red wine distinguished through a complex bouquet of blackcurrant and cherry notes which has developed in time revealing delicate sweet nuances of vanilla. The intense and velvety taste with a complex aroma that provides the wine with an exceptional refinement surprises us with the savour of forest fruits, dried plump and blueberries.

235 lei

Rose House ^{★★★★}

Pe malul lacului Colibita...

Hotel & Restaurant & Spa



Nocturne Rose sec/dry (750 ml)

Obținut din struguri Cabernet Sauvignon, Merlot și Rara Neagra și se distinge prin gustul său, cu note de caise, piersici și coacăze, ce trec lent în postgustul prelung, cu nuanțe de fructe de pădure.

Obtained from Cabernet Sauvignon, Merlot and Rare Black grapes and is distinguished by its soft taste, with notes of apricots, peaches and currants, which slowly pass into the long aftertaste, with shades of berries.

145 lei

Nocturne Sauvignon Blanc sec/dry (750 ml)

Întâmpina simțurile cu o aromă revigorantă, ușoară, bogată în note de citrice și fructe exotice. Gustul proaspăt este condimentat cu arome florale bine conturate și încadrate în aciditatea echilibrată a vinului.

It welcomes the senses with a refreshing, light aroma, rich in notes of citrus and exotic fruits. The fresh taste is seasoned with well-shaped floral aromas and framed in the balanced acidity of the wine.

145 lei

Nocturne Pinot Grigio sec/dry (750 ml)

Are o culoare strălucitoare, de un galben-pai deschis. Aromă sa proaspătă este conturată de note ușoare de mere verzi și pere. Are un gust fructat, revigorant și plăcut, postgustul său persistând armonios pe papilele gustative.

It has a bright, light-straw yellow color. Its fresh aroma is shaped by light notes of green and pears. It has a fruity, refreshing and pleasant taste, its aftertaste persisting harmoniously on the taste buds.

145 lei

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Pe malul lacului Colibita...

Hotel & Restaurant & Spa

Petro Vaselo

Petro Vaselo este o vie biologic certificata unde strugurii, odata ajunsii in pivnita, trec prin doua selectii manuale pentru a îndeparta orice manunchi considerat impropriu. Dexteritatea vinifcătorilor nostri joaca un rol fundamental în evolutia de fermentatie si rafinare. Toate vinurile sunt supuse unei perioade de rafinare dupa procesul de fermentatie. Timpul de pastrare variaza în functie de soiul de struguri, vârsta podgoriilor si în functie de conditiile climatice ale anului. Astfel, obiectivul Petro Vaselo este de a obtine vinuri unice si de calitate.

Petro Vaselo is an organically certified vineyard where the grapes, once they arrive in the cellar, go through two manual selections to remove any bunches considered inappropriate. The dexterity of our winemakers plays a fundamental role in the evolution of fermentation and refinement. All wines undergo a refining period after the fermentation process. The storage time varies depending on the grape variety, the age of the vineyards and the climatic conditions of the year. Thus, Petro Vaselo's objective is to obtain unique and quality wines.

Petro Vaselo Gran Cru rosu, sec/red, dry (750 ml)

Rezultat al unei selectii cu totul speciale de struguri Cabernet Sauvignon si Merlot dintr-o parcela mica, Petro Vaselo PV Gran Cru rasfata simturile amatorilor de vin rosu cu o concentratie aromatica extraordinara, plina de forta, dar si de noblete, datorata strugurilor partial deshidratati. Miros: buchet puternic aromat, care poarta parfum de prune, nuante de piper, ierburi si accente balsamice. Gust: Rotund, fructat-condimentat, cu tanini copti si o lungime excelenta.

The result of a very special selection of Cabernet Sauvignon and Merlot grapes from a small plot, Petro Vaselo PV Gran Cru pampers the senses for lovers of red wine with an extraordinary aromatic concentration, full of strength, but also of nobility, due to partially dehydrated grapes. Smell: bouquet Strongly aromatic, which carries the scent of plums, pepper nuances, herbs and balsamic accents. Taste: Round, fruity-spicy, with ripe tannins and a Excellent length

890 lei

Petro Vaselo Maletine alb, sec/white, dry (750 ml)

Petro Vaselo Maletine descrie povestea terroir-ului din Recas si a solului calcaros de aici, de unde radacina vitei de vie extrage o cantitate însemnata de minerale. Maletine se pastreaza la 12 grade Celsius, în loc uscat si întunecos si se savureaza la 14 grade Celsius, o temperatura ce-i permite sa-si exprime întru totul potentialul aromatic la momentul degustării. Vinul este unul îndraznet, rotund, mineral si vibrant, de aceea se potriveste foarte bine cu preparate pe baza de peste.

Petro Vaselo Maletine describes the story of the terroir of Recas and the calcareous soil here, from which the root of the vine extracts a significant amount of mineral. The briefcase is kept at 12 degrees Celsius, in a dry and dark place and enjoyed at 14 degrees Celsius, a temperature that allows it to express itself the aromatic potential at the time of tasting. The wine is bold, round, mineral and vibrant, so it goes very well with fish-based dishes.

205 lei

RoSer House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa



Grupe de Alergeni alimentari/ List of food allergens

Conform Directivei 2000/13/CE A PARLAMENTULUI EUROPEAN SI A CONSILIULUI DIN 20 Martie 2000, alergenii din alimente se pot incadra in urmatoarele grupe: / According to Directive 2000/13/CE of the EUROPEAN PARLIAMENT AND COUNCIL OF 20 March 2000, food allergens can be categorized into the following groups:

1. Cereale care contin gluten (grau, secara, orz, ovaz, grau spelt, grau mare sau hibridi ai acestora) si produse derivate/ Cereals that containing gluten (wheat, rye, barley, oat, spelt wheat, khorasan wheat or their hybrids) and derived products;
2. Crustacee si produse derivate/ Crustaceans and derived products;
3. Oua si produse derivate/ Eggs and derived products;
4. Peste si produse derivate/ Fish and derived products;
5. Arahide si produse derivate/ Peanuts and derived products;
6. Soia si produse derivate/ Soybeans and derived products;
7. Lapte si produse derivate (inclusiv lactoza)/ Milk and derived products (including lactose);
8. Fructe cu coaja, adica: migdale (*Amygdalus communis L.*), alune de padure (*Corylus avellana*), nuci (*Juglans regia*), anacarde (*Anacardium occidentale*), nuci Pecan [*Carya illinoensis (Wangenh. & K. Koch)*], nuci de Brazilia (*Bertholletia excelsa*), fistic (*Pistacia vera*), nuci de Macadamia si nuci de Queensland (*Macadamia ternifolia*) si produse derivate/ Nuts, namely: almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan [*Carya illinoensis (Wangenh. & K. Koch)*], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), Macadamia and Queensland nuts (*Macadamia ternifolia*) and derived products;
9. Telina si produse derivate/ Celery and derived products;
10. Mustar si produse derivate/ Mustard and derived products;
11. Seminte de susan si produse derivate/ Sesame seeds and derived products;
12. Dioxid de sulf si sulfiti in concentratii de peste 10 mg/kg sau 10 mg/litru/ Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/litre
13. Lupin si produse derivate/ Lupin and derived products;
14. Moluste si produse derivate/ Molluscs and derived products;

In cazul in care suferiti de o alergie, va rugam sa solicitati informatii suplimentare inaintede efectuarea comenzii online !

In you have an allergy, please request additional information before placing your online order !

■ Preparate care contin gluten sau urme de gluten

■ Preparations that contain gluten or traces of gluten

Va multumim pentru intelegere ! / Thank you for your understanding!

RoSer House^{★★★★}

Pe malul lacului Colibita...

Hotel & Restaurant & Spa

*In atentie persoanelor sensibile ! /
For the attention of sensitive people !*

Conform reg UE 1169/2011 art. 9, litera c, va informam ca produsele noastre pot contine urmatorii alergeni: / According to reg UE 1169/2011 art. 9, letter c, we inform you that our products may contain the following allergens:

- Cereale care contin gluten (grau, secara, orz, ovaz, grau spelt, grau mare sau hibrizi ai acestora) si produse derivate/ Cereals that containing gluten (wheat, rye, barley, oat, spelt wheat, khorasan wheat or their hybrids) and derived products;*
- Crustacee si produse derivate/ Crustaceans and derived products;*
- Oua si produse derivate/ Eggs and derived products;*
- Peste si produse derivate/ Fish and derived products;*
- Arahide si produse derivate/ Peanuts and derived products;*
- Soia si produse derivate/ Soybeans and derived products;*
- Lapte si produse derivate (inclusiv lactoza)/ Milk and derived products (including lactose);*
- Fructe cu coaja, adica: migdale, alune de padure, nuci, anacarde, nuci Pecan, nuci de Brazilia, fistic, nuci de Macadamia si nuci de Queensland si produse derivate/ Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Macadamia or Queensland nuts and derived products;*
- Telina si produse derivate/ Celery and derived products;*
- Mustar si produse derivate/ Mustard and derived products;*
- Seminte de susan si produse derivate/ Sesame seeds and derived products;*
- Dioxid de sulf si sulfiti în concentratii de peste 10 mg/kg sau 10 mg/litru/ Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/litre*
- Lupin si produse derivate/ Lupin and derived products;*
- Moluste si produse derivate/ Molluscs and derived products;*

**Produsele din meniu suporta o singura congelare/ *The menu products support only one freeze*

Mic Dejun / Breakfast

<i>Nr. cod</i>		<i>Pret</i>
101 ■	<i>Omleta simpla / Simple omelette (120 gr)</i>	<i>14 lei</i>
102 ■	<i>Omleta cu legume / Vegetable omelette (120 gr/100 gr)</i>	<i>17 lei</i>
103 ■	<i>Omleta cu bacon si cascaval / Bacon and cheese omelette (120 gr/50 gr/50 gr)</i>	<i>18 lei</i>
104 ■	<i>Ochiuri simple (2 bucati) / Simple fried eggs (2 pieces) (120 gr)</i>	<i>14 lei</i>
105 ■	<i>Ochiuri cu bacon (2 bucati) / Fried eggs with bacon (2 pieces) (80 gr/100 gr)</i>	<i>19 lei</i>
106 ■	<i>Mic dejun extra bufet suedez (/persoana) / Extra swedish breakfast buffet (/person)</i>	<i>60 lei</i>

***Retetele noastre sunt reinterpretate dupa retetele proprii si nu suporta modificari ulterioare
**Our recipes are reinterpreted based on our own recipes and do not support further modifications*

**Produsele din meniu suporta o singura congelare
The menu products support only one freeze

■ *Preparate care contin gluten sau urme de gluten
■ Preparations that contain gluten or traces of gluten*

RoSer House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa

Salate/Antreuri/Starters

Nr. cod

Pret

- 201 ■ **Ahi Poke (tartar de ton) / *Ahi Poke (tuna tartare)* (200 gr/100 gr) 75 lei
(ton, ulei susan, ulei masline, sos soia, salata, patrunjel, mere, lime, ghimbir, ceapa alba, avocado, ulei picant, paine toast)
(tuna, sesame oil, olive oil, soya sauce, salad, parsley, apples, lime, ginger, white onion, avocado, spicy oil, toast bread)
- 202 ■ **Biftec tartar / *Tartare steak* (200 gr/100 gr) 123 lei
(muschi de vita, capere, castraveti murati, ceapa alba, ketchup, mustar, unt, paine toast)
(beef tenderloin, capers, pickled cucumbers, white onion, ketchup, mustard, butter, toast bread)
- 203 ■ **Biftec Tartar cu foie gras / *Tartare steak with foie gras* (360 gr) 162 lei
(muschi de vita, ficat rata, capere, castraveti murati, ceapa alba, ketchup, mustar, unt, toast)
(beef tenderloin, duck liver, capers, pickled cucumbers, white onion, ketchup, mustard, butter, toast)
- 204 ■ **Foie Gras de Canard* (110 gr/180 gr) 98 lei
(ficat de rata, zahar brun, otet balsamic, fulgi de migdale, fructe de padure, alune de padure, paine toast, decor jeleu Foie Gras)
(duck liver, brown sugar, balsamic vinegar, almond flakes, berries, hazelnuts, toast, Foie Gras jelly decoration)
- 205 ■ *Tuna Teriyaki* (250 gr) 78 lei
(ton, lime, sos de soia, ulei de susan, germenii) / (tuna, lime, soya sauce, sesame oil, germs)

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RoSer House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa

Salate/Antreuri/Starters

Nr. cod

Pret

- 206 ■ *Bruschete cu rosii/Bruschetta with tomatoes* (250 gr) 37 lei
(paine toast, germeni, ulei de masline, usturoi, rosii) / (toast bread, germs, olive oil, garlic, tomatoes)
- 207 ■ **Bruschete cu somon si avocado/
Bruschetta with salmon and avocado (75 gr/165 gr) 48 lei
(bagheta toast, somon afumat, avocado, rosii cherry, ceapa rosie, lamaie)
(toast bread, smoked salmon, avocado, cherry tomatoes, red onion, lemon)
- 208 ■ **Salata Caesar/*Caesar salad* (100 gr/150 gr/100 gr) 38 lei
(salata iceberg, piept de pui, crutoane paine toast, dressing, parmezan)
(iceberg salad, chicken breast, toast bread croutons, dressing, parmesan)
- 209 ■ **Salata Chef/ *Chef salad* (350 gr) 52 lei
(salata iceberg, piept de pui, prosciutto crudo, parmezan, germeni, sos Caesar)
(iceberg salad, chicken breast, prosciutto crudo, parmesan, germs, Caesar sauce)
- 210 ■ **Masline marinate/ *Marinated olives* (200 gr) 25 lei
(masline, toast, ulei masline)
(olives, toast, olive oil)

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Supe-Ciorbe/Soups

Nr. cod

Pret

301 ■

**Ciorba de burta/*Tripe soup*

25 lei

(200 ml/70 ml)
(burta, oua, smantana)
(tripe, eggs, sour cream)

302 ■

**Ciorba de vacuta/*Beef sour soup*

25 lei

(200 ml/50 ml)
(carne vacuta, cartofi, morcovi, patrunjel, sos rosii, ceapa alba, telina, ardei gras)
(beef meat, potatoes, carrots, parsley, tomato sauce, white onion, celery, bell pepper)

**Supele/ciorbele nu se servesc dupa ora 18!

**Soups/stews are not served after 18 o'clock!

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Preparate din vita/Beef dishes

Nr. cod

Pret

- 401 ■ **Pfeffersteak (250 gr/50 gr)* 145 lei
(muschi de vita, smantana, coniac, piper verde, unt)
(beef tenderloin, sour cream, cognac, green pepper, butter)
- 402 ■ **Burger Black Angus/ *Black Angus burger (400 gr/200 gr)* 65 lei
(chifla burger, hamburger, bacon, cartofi wedges, salata mixta, rosii, sos burger)
(burger bread, beef hamburger, bacon, wedges potatoes, mixed salad, tomatoes, burger sauce)
- 403 **Tigaie picanta de vita/ *Spicy beef stir-fry (250 gr/100 gr)* 117 lei
(muschi de vita, ulei masline, patrunjel, ceapa alba, ardei kapia, ardei iute)
(beef tenderloin, olive oil, parsley, white onion, kapia pepper, hot pepper)
- 404 ■ **Antricot de vita cu unt Café de Paris/* 180 lei
**Beef steak with Café de Paris butter (230 gr/100 gr)*
(antricot de vita, unt, coniac, ulei de masline)
(beef steak, butter, cognac, olive oil)

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Preparate din vita / Beef dishes

Nr. cod		Pret
405	<p>*Muschi de vita cu foie gras fara sos de ceapa / *Beef tenderloin with foie gras without onion sauce (325 gr) (muschi de vita, ficat rata, acadele foie gras) (beef tenderloin, liver duck, foie gras lollipops)</p>	185 lei
406	<p>■ *Muschi de vita cu Foie Gras si ceapa rosie caramelizata / *Beef tenderloin with Foie Gras and caramelised red onion (250 gr/100 gr) (muschi de vita, ficat rata, zahar brun, paine toast, otet balsamic, ceapa rosie) (beef tenderloin, liver duck, brown sugar, toast bread, balsamic vinegar, red onion)</p>	189 lei
407	<p>■ *Muschi de vita Maitr D Hotel cu dulceata de ardei iute / *Maitr D Hotel beef tenderloin with hot pepper jam (280 gr/60 gr) (muschi de vita, unt, dulceata de ardei iute) (beef tenderloin, butter, hot pepper jam)</p>	138 lei
408	<p>■ *T-bone de vita maturat cu dulceata de ardei iute / *Matured T-bone beef steak with hot pepper jam (600 gr/60 gr) (carne de vita cu os, ulei masline, unt, mirodenii, dulceata de ardei iute, ceapa murata) (beef with bone, olive oil, butter, spices, hot pepper jam, pickled onion)</p>	181 lei

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Preparate din porc / Pork dishes

Nr. cod

Pret

- 501 ■ **Ceafa a la Colibita / *A la Colibita pork neck (230 gr/100 gr) 70 lei*
(ceafa de porc, parmezan, hribi, patrunjel, smantana, usturoi)
(pork neck, parmesan, boletus mushrooms, parsley, sour cream, garlic)
- 502 ■ **Coaste de porc la cuptor / *Oven baked pork ribs (450 gr/200 gr) 68 lei*
(coaste de porc marinate, cartofi wedges, castravete murat) / (marinated pork ribs, wedges potatoes, pickled cucumber)
- 503 ■ **Aripioare de porc cu cartofi gratinati si salata mixta de muraturi / 79 lei*
**Pork wings with gratin potatoes and mixed pickled salad (450 gr)*
(aripioare de porc, cartofi gratinati, salata mixta de muraturi) / (pork wings, gratin potatoes, mixed pickled salad)
- 504 ■ **Cotlet de porc Tomahawk cu legume la tigaie / 65 lei*
**Tomahawk pork cutlet with pan-fried vegetables (250 gr/450 gr)*
(cotlet de porc, ceapa, ardei gras, ciuperci, rosii, dovlecel, unt, ulei de masline)
(pork cutlet, onion, bell pepper, mushrooms, tomatoes, zucchini, butter, olive oil)

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Preparate din porc/ Pork dishes

Nr. cod

Pret

505 ■ **Platou traditional/ *Traditional platter (1580 gr)* 190 lei
(pentru 4 persoane/ for 4 people)
(coaste porc, cotlet porc, carnat de casa, slanina, piept de pui, cartofi pai, telemea, salata de muraturi)
(pork ribs, pork cutlet, homemade sausage, romanian smoked bacon, chicken breast, fried potatoes, brined cheese, pickled salad)

506 ■ **Ciolan afumat cu os si cartofi Wedges /* 65 lei
**Smoked pork knuckle with bone and Wedges potatoes (600 gr/150 gr)*
(ciolan porc, lapte, cartofi) / (pork knuckle, milk, potatoes)

507 ■ **Ceafa de porc la grill cu cartofi Wedges /* 60 lei
**Grilled pork neck with Wedges potatoes (250 gr/200 gr)*
(ceafa porc, cartofi Wedges) / (pork neck, Wedges potatoes)

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Preparate din miel / Lamb dishes

Nr. cod

Pret

- 601 *Rasol de miel cu piure de cartofi / *Lamb stew with mashed potatoes 138 lei
(350 gr/150 gr)
(rasol miel, cartofi, lapte, patrunjel) / (lamb stew, potatoes, milk, parsley)

Preparate din pui / Chicken dishes

- 701 *Tigaie picanta cu pui / *Spicy chicken stir-fry 58 lei
(250 gr/100 gr)
(piept de pui, ardei iute, ardei kapia, ceapa alba, patrunjel, ulei masline)
(chicken breast, hot pepper, kapia pepper, white onion, parsley, olive oil)

- 702 ■ *Grilled chicken 53 lei
(220 gr/200 gr/20 gr)
(piept de pui la grill, cartofi pai, ulei masline, sos dulce-acrisor)
(grilled chicken breast, fried potatoes, olive oil, sweet and sour sauce)

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Preparate din peste / Fish dishes

Nr. cod

Pret

- 801 ■ **Pastrav cu mamaliga / *Trout with polenta* 51 lei
(220 gr/200 gr/50gr)
(pastrav, usturoi, telemea, lamaie, parmezan, mamaliga)
(trout, garlic, brined cheese, lemon, parmesan, polenta)
- 802 **Biban in crusta de sare de mare cu fenicul si mirodenii /* 75 lei
**Perch in sea salt crust with fennel and spices* (230 gr)
(biban, ou, fenicul, lamaie, germenii, condiment peste)
(perch, egg, fennel, lemon, germs, fish spice)
- 803 ■ **Homar spinos / *Spiny lobster* (650 gr) 350 lei
(homar, patrunjel, usturoi, salata mixta, lamaie, unt, ulei masline)
(lobster, parsley, garlic, mixed salad, lemon, butter, olive oil)
- 804 ■ **Tuna Chef Style* (140 gr/100 gr/110 gr) 98 lei
(fructe de mare, creveti, usturoi, ulei masline, ton, sos rosii, portocale, patrunjel, lamaie, busuioc, unt, paine toast)
(seafood, shrimps, garlic, olive oil, tuna, tomato sauce, orange, parsley, lemon, basil, butter, toast)

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Preparate din peste / Fish dishes

Nr. cod	Pret
805	62 lei
■	*File de pastrav in crusta de malai/ *Trout fillet in cornmeal crust (200 gr/60 gr) (pastrav file, lamaie)/(trout fillet, lemon)
806	82 lei
■	*File de somon la grill cu branza de capra/ *Grilled salmon fillet with goat cheese (200 gr/100 gr) (somon, branza, lime)/(salmon, cheese, lime)
807	80 lei
*File de dorada cu morcov sote si sparanghel aromatizat cu sirop de artar/ *Sea bream fillet with sauteed carrot and asparagus flavored with maple syrup (230 gr) (file dorada, morcovi, sparanghel, germeni, ulei masline, zahar alb, sirop artar) (sea bream fillet, carrots, asparagus, germs, olive oil, white sugar, maple syrup)	
808	87 lei
■	*Tigaie picanta cu fructe de mare/ *Spicy seafood stir-fry (550 gr) (midii, vongole, inele calamar, creveti intregi, creveti decorticati, calamar, clesti crab, unt, ardei iute, patrunjel, sos rosii) (mussels, clams, calamari rings, whole shrimps, peeled shrimps, squid, crab claws, butter, hot pepper, parsley, tomato sauce)

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Preparate din peste / Fish dishes

Nr. cod

Pret

- 809 ■ *Tentacule de caracatita cu piure de cartofi / 148 lei
*Octopus tentacles with mashed potatoes (450 gr)
(tentacule de caracatita, cartofi, lapte, salata, usturoi, ulei masline, lamaie)
(Octopus tentacles, potatoes, milk, salad, garlic, olive oil, lemon)
- 810 ■ *Tentacule de calamar si foccacia cu oregano / 82 lei
*Squid tentacles and foccacia with oregano (350 gr/200 gr)
(tentacule calamar, lamaie, rosii cherry, ulei masline, usturoi, ulei picant, foccacia)
(squid tentacles, lemon, tomatoes cherry, olive oil, garlic, spicy oil, foccacia)
- 811 ■ *Creveti Pil-Pil si foccacia cu oregano / 97 lei
*Pil-Pil prawns and oregano foccacia (450 gr)
(creveti, usturoi, patrunjel, lamaie, ardei iute, unt, foccacia)
(shrimps, garlic, parsley, lemon, hot pepper, butter, foccacia)
- 812 ■ *Creveti la tigaie / *Pan-fried shrimps (300 gr) 72 lei
(creveti, usturoi, patrunjel, lamaie, unt) / (shrimps, garlic, parsley, lemon, butter)
- 813 ■ *Midii cu sos de patrunjel stropite cu vin 65 lei
si unt aromatizat cu piper verde /
*Mussels with parsley sauce sprinkled with wine
and flavored butter with green pepper (500 gr)
(midii, usturoi, patrunjel, vin, piper verde, condiment peste, unt, ulei masline)
(mussels, garlic, parsley, wine, green pepper, fish spice, butter, olive oil)

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Preparate din peste / Fish dishes

Nr. cod

Pret

- 814 ■ *Platoul pescarului / *Fisherman's platter 98 lei
(420 gr / 200 gr / 100 gr / 100 gr)
(file pastrav la grill, file dorada la grill, file de cod pane, mamaliga gratinata, rosie coapta, ceapa prajita, lamaie, sos de usturoi) /
(grilled trout fillet, grilled sea bream fillet, breaded cod fillet, gratin polenta, ripe tomato, chopped onion, lemon, garlic sauce)
- 815 ■ *Platou fructe de mare Roser / *Roser seafood platter 329 lei
(250 gr / 450 gr / 550 gr / 400 gr)
(creveti / midii, clesti crab, usturoi, patrunjel, lamaie, unt, paine toast, vin / tentacule calamar, lamaie, rosii cherry, ulei masline, usturoi, ulei picant, foccacia / tentacule de caracatita, dovleac, lapte, salata, usturoi, ulei masline, lamaie)
(shrimps / mussels, crab claws, garlic, parsley, lemon, butter, toast bread, wine / squid tentacles, lemon, tomatoes cherry, olive oil, garlic, spicy oil, foccacia / Octopus tentacles, pumpkin, milk, salad, garlic, olive oil, lemon)
- 816 ■ *Platou Fritto Misto / *Fritto Misto platter (100 gr) 195 lei
(fritto misto, hamsii, pita, cartofi, sos picant, lamaie, sos Allioli)
(fritto misto, anchovies, pita, potatoes, hot sauce, lemon, Allioli sauce)

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Paste si Risotto/Pasta and Risotto

Nr. cod

Pret

- 901 ■ Penne/Spaghetti Carbonara (100 gr/150 gr) 42 lei
(paste, unt, parmezan, smantana, bacon) / (pasta, butter, parmesan, sour cream, bacon)
- 902 ■ Paste Vegan/Vegan pasta (300 gr) 45 lei
(paste, morcovi, pastarnac, rosii cherry, busuioc, patrunjel, germenii, ulei masline, ulei masline cu trufe)
(pasta, carrots, parsnip, cherry tomatoes, basil, parsley, germs, olive oil, olive oil with truffles)
- 903 ■ *Spaghetti cu fructe de mare/ *Seafood spaghetti 73 lei
(100 gr/260 gr)
(paste, vongole, midii, creveti, usturoi, ulei de masline) / (pasta, clams, mussels, shrimps, garlic, olive oil)
- 904 ■ *Fettuccine cu somon/ *Fettuccine with salmon (100 gr/230 gr) 73 lei
(paste, somon, smantana, lamaie) / (pasta, salmon, sour cream, lemon)
- 905 ■ Fettuccine cu hribi si trufe/ Fettuccine with boletus and truffles 73 lei
(100 gr/250 gr)
(fettuccine, hribi, trufe, sos smantana, patrunjel) / (fettuccine, boletus, truffles, sour cream sauce, parsley)
- 906 ■ *Spaghetti cu homar spinos/ *Spaghetti with spiny lobster 198 lei
(550 gr)
(spaghetti, homar spinos, usturoi, rosii cherry, patrunjel, germenii, ulei masline)
(spaghetti, spiny lobster, garlic, cherry tomatoes, parsley, germs, olive oil)
- 907 ■ Orez asiatic cu pui/curry/ Asian rice with chicken/curry 55 lei
(350 gr)
(orez, piept de pui, ou, morcov, usturoi, ardei gras, ardei iute, ulei masline, ulei susan, sos de soia, germenii)
(rice, chicken breast, egg, carrot, garlic, bell pepper, hot pepper, olive oil, sesame oil, soy sauce, germs)

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Garnituri/ Side dishes (150-200 gr)

Nr. cod

Pret

1001	■	Piure de cartofi cu trufe/ Truffle mashed potatoes	29 lei
1002	■	Cartofi piure/ Mashed potatoes	16 lei
1003	■	Cartofi taranesti/ Country style potatoes (150 gr/ 50 gr) (cartofi, ceapa, ardei, patrunjel)/(potatoes, onion, pepper, parsley)	21 lei
1004	■	Cartofi natur/ Boiled potatoes	16 lei
1005	■	*Cartofi prajiti/ *Fried potatoes	16 lei
1006	■	*Cartofi wedges/ *Wedges potatoes	16 lei
1007	■	*Cartofi French fries cu usturoi si patrunjel/ *French fries potatoes with garlic and parsley (200 gr) (cartofi, patrunjel, sos de usturoi)/(potatoes, parsley, garlic sauce)	26 lei
1008		Sparanghel / Asparagus (150/180 gr)	26 lei

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Nr. cod

Extra

Pret

2001	Extra pizza: masline, sunca, porumb, ardei iute / olives, ham, corn, hot pepper	6 lei
2002	■ Paine/caserola/cutie pizza / Bread/casserole/pizza box	6 lei
2003	Sacosa/Bag	3 lei
2004	■ Salam/telemea/parmezan/ Salami/ brined cheese/parmesan	8 lei
2005	Sosuri ketchup/ maioneza / barbeque / usturoi / Ketchup/ mayonnaise/ barbeque/ garlic sauces	6 lei
2006	Dulceata de ardei iute/ Hot pepper jam	6 lei

Preparate vegetariene/ Vegetarian dishes (300 gr)

3001	■ Cartofi taranesti/ Country style potatoes (150 gr/50 gr) (cartofi, ceapa, ardei, patrunjel) (potatoes, onion, pepper, parsley)	21 lei
3002	Paste Vegan/ Vegan pasta (300 gr) (paste, morcovi, pastarnac, rosii cherry, busuioc, patrunjel, germenii, ulei masline, ulei masline cu trufe) (pasta, carrots, parnsip, cherry tomatoes, basil, parsley, germs, olive oil, olive oil with truffles)	45 lei

Painea+sosurile preparate in casa din ingrediente atent alese/ Bread and sauces are homemade prepared from carefully selected ingredients

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Salate si muraturi/Salads and pickles

Nr. cod		Pret
4001	Salata mixta (rosii, castraveti, ceapa) / Mixed salad (tomatoes, cucumbers, onion) (250 gr)	13 lei
4002	Salata de varza/Cabbage salad(250 gr)	13 lei
4003	■ Salata de rosii cu telemea/Tomatoes salad with brined cheese (250 gr)	14 lei
4004	Salata de verdeturi/Green salad (250 gr)	13 lei
4005	Salata de castraveti murati/Pickled cucumbers salad (250 gr)	13 lei
4006	Salata de gogosari murati/Pickled red bell pepper salad (250 gr)	13 lei
4007	Salata de muraturi mixta/Mixed pickles salad (250 gr)	13 lei

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Fiti propriul chef! / Be your own chef!

- preparate pe care le gatiti la piatra incinsa -
- dishes that you can cook on hot stone -

Nr. cod		Pret
5001	■ *File de pastrav / *Trout fillet (250 gr/50 gr) (pastrav, condimente peste, lamaie) (trout, spices for fish, lemon)	54 lei
5002	■ *Ton rosu / *Red tuna (200 gr/50 gr) (ton, lamaie) (tuna, lemon)	77 lei
5003	*Piept de pui / *Chicken breast (280 gr/50 gr) (piept de pui, condimente pui) (chicken breast, spices for chicken)	49 lei
5004	*Muschi de vita / *Beef tenderloin (280 gr/ 50 gr) (muschi de vita, condimente vita) (beef tenderloin, spices for beef)	104 lei

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PIZZA

Nr. cod		Pret
6001	■ Quattro stagioni (200 gr/120 gr/120 gr) (blat pizza, sos Napoli, mozzarella, sunca, salam, ardei kapia, masline) (pizza dough, Napoli sauce, mozzarella, ham, salami, kapia pepper, olives)	53 lei
6002	■ Prosciutto e funghi (200 gr/120 gr/80 gr) (blat pizza, sos Napoli, mozzarella, prosciutto, sunca, ciuperci Champignon) (pizza dough, Napoli sauce, mozzarella, prosciutto, ham, Champignon mushrooms)	53 lei
6003	■ Quattro formaggi (200 gr/120 gr/120 gr) (blat pizza, sos Napoli, mozzarella, parmezan, Gorgonzola, Camembert) (pizza dough, Napoli sauce, mozzarella, parmesan, Gorgonzola, Camembert)	53 lei
6004	■ *A la RoSer House (200 gr/120 gr/150 gr) (blat pizza, sos pizza, mozzarella, piept de pui, ciuperci, ardei gras) (pizza dough, pizza sauce, mozzarella, chicken breast, mushrooms, bell pepper)	53 lei
6005	■ Focaccia cu ulei de masline si oregano / Focaccia with olive oil and oregano (200 gr)	27 lei
6006	■ Focaccia cu ulei de masline si usturoi / Focaccia with olive oil and garlic (200 gr)	27 lei
6007	■ Focaccia simpla / Simple focaccia (200 gr)	25 lei
6008	■ Focaccia cu parmezan / Focaccia with parmesan (200 gr/50 gr)	27 lei

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**Our recipes are reinterpreted based on our own recipes and do not support further modifications

*Produsele din meniu suporta o singura congelare
*The menu products support only one freeze



Preparate care contin gluten sau urme de gluten
Preparations that contain gluten or traces of gluten

RoSer House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa

Deserturi/Desserts

Nr. cod		Pret
7001	■ <i>San Sebastian Cheesecake cu ciocolata / San Sebastian Cheesecake with chocolate (180 gr)</i>	30 lei
7002	■ <i>Cheesecake cu bezea si dulceata de afine/ Cheesecake with meringue and blueberry jam (180 gr/50 gr)</i>	24 lei
7003	■ <i>Lava cake cu inghetata/ Lava cake with Ice cream (140 gr/40 gr)</i>	28 lei
7004	■ <i>Tort de mere/ Apple cake (180 gr)</i>	23 lei
7005	■ <i>Papanasi cu smantana si dulceata de afine/ Romanian cottage cheese doughnuts with sour cream and blueberry jam (160 gr/70 gr/50 gr)</i>	26 lei
7006	<i>Mere coapte la cuptor cu nuci, miere si scortisoara/ Oven baked apples with nuts, honey and cinnamon (180 gr)</i>	21 lei
7007	■ <i>Inghetata de casa/ Homemade Ice cream (180 gr)</i>	27 lei
7008	■ <i>Cornet de inghetata/ Ice cream cone (60 gr)</i>	13 lei
7009	■ <i>Reteta bunicii-Alivanca/ Grandma's recipe- Alivanca (180 gr)</i>	25 lei

Preparate in casa din ingrediente atent alese/ Homemade from carefully selected ingredients

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*Toate produsele sunt gatite cu produse proaspete si naturale, contin foarte putini aditivi alimentari
All products are cooked with fresh and natural products, they contain very few food additives*

Meniu copii/ Kids Menu

Nr. cod		Pret
8001	■ *Meniu Ponny/*Ponny menu (100 gr/100 gr) (crispy de pui si cartofi pai) / (chicken crispy and fried potatoes)	46 lei
8002	■ *Meniu Tom si Jerry/*Tom and Jerry menu (100 gr/50 gr/100 gr) (cascaval pane, rosie, cartofi pai) / (breaded cheese, tomato, fried potatoes)	48 lei
8003	■ *Meniu Alba ca Zapada/*Snow white menu (100 gr/100 gr) (piept de pui la grill, cartofi prajiti) / (grilled chicken breast, fried potatoes)	46 lei

Deserturi copii/ Desserts for kids

8004	■ Papanas cu dulceata de afine si smantana/ciocolata/ Romanian cottage cheese doughnut with sour cream and blueberry jam/chocolate (150 gr)	18 lei
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Deserturile sunt preparate in casa din ingrediente atent alese/ Desserts are homemade from carefully selected ingredients

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Preparate care contin gluten sau urme de gluten

Preparations that contain gluten or traces of gluten

RoSer House ^{★★★★}

Pe malul lacului Colibita...

Hotel & Restaurant & Spa

Suveniruri / Souvenirs

<i>9001</i>	<i>Plase personalizate / Personalized bags</i>	<i>80 lei</i>
<i>9002</i>	<i>Mini alpaca / Mini alpaca plush toy</i>	<i>75 lei</i>
<i>9003</i>	<i>Carafa Nazzuro / Nazzuro carafe</i>	<i>80 lei</i>
<i>9004</i>	<i>Sticla Nazzuro / Nazzuro bottle</i>	<i>50 lei</i>
<i>9005</i>	<i>Magneti (bucata) / Magnets (one piece)</i>	<i>15 lei</i>

RoSer House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa

Bucataria noastra imbina gustul preparatelor internationale cu cele romanesti, pregatite cu grija si minutiozitate pentru a va incanta papilele gustative si pentru a reveni cu drag la noi.

Our kitchen blends the taste of international dishes with Romanian ones, carefully and meticulously prepared to delight your taste buds and make you want to come back to us with pleasure.

Va rugam sa va consultati cu ospatarii in alegerea garniturilor !

Please consult with the waiters for choosing the side dishes !

Pentru orice situatie nerezolvata, va rugam sa va adresati sefului de sala !

For any unresolved issues, please address the head waiter !

Ultima comanda catre bucatarie va fi trimisa la ora 21:45 !

The last order to the the kitchen will be sent at 21:45 !

Nota de plata se achita cu 30 de minute inainte de ora inchiderii, nu mai tarziu de ora 23:30 !

The bill is paid with 30 minutes before the closing time, no later than 23:30 !

Va rugam sa comunicati ospatarului eventualele ingrediente la care sunteti alergic !

Please inform the waiter of any ingredients that you are allergic !

Pentru rezervari va rugam sa sunati la :

For reservation please call :

Receptie: 0756 169 534

Reception (front desk) : 0756 169 534

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Roser House

Pe malul lacului Colibita...

Hotel & Restaurant & Spa

Misiunea noastra este sa oferim oaspetilor o experienta memorabila, care sa faca din hotel Boutique Roser House locul preferat al trecatorului. Deoarece dorim sa te simti cat mai bine si iti multumim ca ne-ai trecut pragul, vrem sa te rasplatim, de aceea iti oferim :/

Our mission is to offer our guests a memorable experience, making the Roser House Boutique hotel place of the passerby. Because we want you to feel as well as possible and thank you for crossing our threshold, we want to reward you, that's why we offer you :

*La o **comanda de 500 lei**, primesti un **discount de 100 lei** pe care il poti folosi in a comanda doar bauturi ! For an **order of 500 lei**, you receive **100 lei discount** that you can use to order only for drinks !*

*La o **comanda de 1000 lei**, primesti un **discount de 200 lei** pe care il poti folosi in a comanda doar bauturi ! / For an **order of 1000 lei**, you receive **200 lei discount** that you can use to order only for drinks !*

*La o **comanda de 1500 lei**, primesti un **discount de 300 lei** pe care il poti folosi in a comanda doar bauturi ! / For an **order of 1500 lei**, you receive **300 lei discount** that you can use to order only for drinks !*

Cu drag, echipa Roser House !

Kind regards, Roser House team !