

Menu – Casa din Bran

The Chef's Story

My name is Vasilica-Marinica Bejenaru. I was born and raised in a village from Iasi county. I am a member of the Romanian National Culinary team, winning a bronze medal at Ika Culinary Olympics, having other awards in national gastronomy contests but also in performance sport competitions, with multiple national and European titles.

When I was 15 years old I left home having one purpose: to become a great Chef. I was always guided by the wonderful childhood taste of my Grandma' Ana's dishes, constantly seeking perfection. A crucial moment for me was meeting the culinary master Prof. Ioan Florescu, under whose guidance I discovered that gastronomy is an art. At that moment, my journey to perfection began.

I cook with love and passion for the guests we have here, at Casa din Bran, using only fresh ingredients, from local and national producers, which I carefully select. In this way, besides offering tasty and healthy food with the authentic Romanian taste, we also return our support to the local community, so that small local producers can continue the traditional and non-intensive growth of vegetable and animal products.

I wish you Good Appetite and I hope you have an unforgettable culinary experience.

Chef Bejenaru

Appetizers

Casa din Bran Cold Snack (*9).....40 lei
Vegetables spread, eggplant salad, smoked pork loin, pork tenderloin, pork greaves, bacon, sausage - 125/125/50/50/50/50/50 – 400g

The Knight's Snack (hot)(*1,3,4,7,10,12).....27 lei
Fried cheese in crepes dough, wild mushrooms pate on fried trout fillets
35/5/30/60/130 – 260 g

The Lady's Snack (hot)(*3,7).....28 lei
Poached egg, chicken breast with tomatoes and cheese au gratin - 50/50/30/30/160 – 320 g

Children's menu

Chicken sticks (*3,7,9).....21 lei
With mashed potatoes and vegetables, salad mix
100/1/80/40/5 – 226 g

Trout fillet Chips (*1,4).....24 lei
With wheat risotto and fresh vegetables, tomato sauce - 100/80/40/10 – 230 g

Tagliatelle with tomato sauce(*1,7,9).....20 lei
With vegetables and matured cheese, salad mix
100/50/40/30/5 – 225 g

Soup

Tripe Soup (*3,7,9).....18 lei
With sour cream and chilly peppers - 350 g

Potatoes soup with smoked pork (*3,7,9).....17 lei
With sour cream and tarragon – 350 g

Chicken soup (*1,3,7,9).....18 lei
With chicken dumplings and crepes dough noodles
170/20/40/30/- 260gr

Vegetables cream soup and smoked pork breast chips.....18 lei
*It is made from the freshest vegetables that the Chef has each day - 240/30 - 270 g

Home-made pasta

Spinach dumplings (*1,3,7,9).....33 lei
With strips of pork tenderloin, cheese and mushrooms sauce, matured cheese
100/80/50/40/20 – 290 g

Tagliatelle with fresh tomatoes and vegetables, baked trout fillet chips, matured cheese (*1,3,4,7,9,10).....32 lei
100/40/40/80/10- 270 g

Crepes pasta with beef strips, wild mushrooms pate (*1,3,7,9).....37 lei
With foamy white sauce, grated cheese
40/80/40/40/10 – 210 g

Main dishes

Shepherd's polenta ball (*3,7).....37 lei
With traditional cheese, egg and bacon
130/80/40/10 – 260 g

Pork in lard crock pot (*3,7).....42 lei
With polenta, cheese, fried egg and pickles
200/200/100/50 – 550 g

Cabbage rolls (*1,7,9).....35 lei
With polenta, chili peppers and sour cream
250/200/5/10 – 465 g

The Knight's Feast (*1,3,7,9,10).....47 lei
❖ Chicken liver crepinette, wrapped in smoked pork breast;
❖ Chicken breast with cheese cream and greens;
❖ Crispy chicken leg; baked peppers sauce with mustard seeds, sprout mix
65/70/70/10/5 – 220 g and 185 g garnish*

The Shepherd's Food(*1,3,7,9,10)..... 51 lei
❖ Baked pork tenderloin;
❖ Confit pork rib, glazed in vinegar sauce with mustard seeds and chili pepper;
❖ Baked pork brain with egg and greens
65/85/50 – 200 g and 200 g garnish*

Main dishes

Royal delight (*1,3,7,9,10)..... 77 lei
❖ Baked beef, glazed in butter with thyme;
❖ Sweetbread galantine with aromatic herbs;
❖ beef tongue in baked vegetables sauce
65/70/70 – 205 g and 200 g garnish

Dream at the sheepfold (*1,3,7,9,10).....67 lei
❖ Lamb chop glazed in butter, aromatic herbs
❖ Lamb pastrami confit;
❖ Baked home-made sheep sausage
80/70/60 – 210 g and 200 g garnish*

Venison platter(*1,3,6,7,8,9,10).....56 lei
❖ Crepes filled with wild boar ragu and fresh vegetables;
❖ Deer bourgouignon glazed in bell pepper compote and mustard seeds;
❖ Venison antricot in butter and thyme, red wine reduction
65/65/70 – 200 g and 200 g garnish*

*All garnishes are made from fresh ingredients purchased by the Chef each day

Fish

Trout fillet roll with spinach and garlic (*1,3,4,7,9,10).....42 lei
With wild mushrooms pate, butter sauce with apple vinegar
170/30/40/10 – 250 g and 200 g garnish*

Carp fillet brine (*4,9).....48 lei
With baked vegetables, aromatic greens and fried polenta
200/160/150/30 – 430 g

Vegetarian/Vegan Menu

At the personal recommendation of the Chef, depending on the fresh ingredients that he has each day.....36 lei
380 g

Salads

Chef's Salad(*1,7,8,9,10).....32 lei
Beef strips, traditional cheese, lettuce mix with wild berries vinegar, mushrooms, seeds
80/40/70/5/40/10- 245g

Casa din Bran Salad (*3,7,8).....27 lei
Chicken breast with baked tomatoes and matured cheese, lettuce mix, yogurt and dill dressing
80/35/35/70/20 – 240 g

Royal Salad (*1,3,4,7,8,9,10).....29 lei
Trout fillet infused in aromatic herbs, grilled cheese, tomato sauce with basil, lettuce mix, seeds
80/40/30/70/10 – 230 g

Dessert

Crème Brulee (*1,3,7,8).....21 lei
With fruits and cake croutons- 180/20/10 – 210 g

Dessert of the house (*1,3,7,8).....22 lei
Apple pie with cinnamon, baked meringue and fruits, vanilla ice-cream with caramelized walnuts
100/40/40 – 180 g

Bird's Milk and cake croutons (*1,3,7,8).....20 lei
160/20 – 180 g

Brasov-style savoury pancakes (*1,3,7,8).....17 lei
With cottage cheese and raisins, vanilla ice-cream with caramelized walnuts and home-made fruit jam
40/150/35/40 – 265 g

Pancakes with jam (*1,3,7,8)..... 17 lei
With home-made fruit jam and vanilla ice-cream with caramelized walnuts
150/40 – 190 g

ALLERGENS: (1) Cereals containing gluten: wheat, rye, barley, oats or hybrids and derivatives; (2) Prawn and derivatives; (3) Eggs and derivatives; (4) Fish and derivatives; (5) Peanuts and derivatives; (6) Soy and derivatives; (7) Milk and derivatives, including lactose; (8) Bark fruits: almonds, nuts, pistachio, walnuts, anacardium nut, pecan nuts, brazil nuts, macdamian nuts and derivatives; (9) Celery and derivatives; (10) Mustards and derivatives; (11) Sesame seeds and derivatives; (12) Sulphur dioxide and sulphites in concentration above 10mg/kg; (13) Lupine and derivatives; (14) Sea food and derivatives.

Drinks

Cocktails

Aperol Spritz.....20 lei
<i>Aperol, Prosecco, sparkling water, orange juice</i>
Aperol Sprite.....20 lei
<i>Aperol, Prosecco, Sprite</i>
Campari Orange.....20 lei
<i>Campari, orange juice</i>
Gin Tonic Beefeater.....20 lei
Gin Tonic G-Vine.....25 lei
Gin Tonic Brockmans.....25 lei
Gin Tonic Hendricks.....25 lei
Hawaiian Ice Tea.....25 lei
<i>Triplu sec, sweet&sour, vodka, gin, rum, Chambord, 7Up</i>
Cosmopolitan.....20 lei
<i>Triplu sec, vodka, lime, cranberry juice</i>
White Russian.....20 lei
<i>Vodka, Tia Maria, liquid cream, coffee beans</i>
Mojito.....20 lei
<i>Rum, brown sugar, lime, flat water, mint</i>
Mojito Passion Fruit.....25 lei
<i>Rum, brown sugar, lime, flat watter, mint, Passion Fruit puree</i>
Mojito Forest Fruit.....25 lei
<i>Rum, brown sugar, lime, flat water, mint, forest fruit puree</i>
Margarita.....25 lei
<i>Triple sec, tequila, lime</i>
Caipirinha Tropical.....20 lei
<i>Sagatiba pura, lime squeeze, brown sugar, mango puree</i>
Caipiroska.....20 lei
<i>Vodka, brown sugar, lime squeeze</i>
Secret Garden.....25 lei
<i>Gin, elderflower syruo, apple juice, True Ginger</i>
Pina Colada.....20 lei
<i>Rum, pineapple juice, lime, whipped cream, pineapple, coconut puree</i>
Hugo.....25 lei
<i>Sparkling wine, elderflower syrup, mint, lime, water</i>
Kyr Royal.....20 lei
<i>Prosecco, Crème de Casis</i>

Cocktails

Mimosa.....20 lei
<i>Prosecco, orange juice</i>
Laguna Azul.....20 lei
<i>Rum, blue curacao, pineapple juice, coconut puree</i>
Dracula's Blood.....20 lei
<i>Vodka, tomato juice, Worchester sauce, tabasco, salt, pepper</i>
Cuba Libre.....20 lei
<i>Rum, Pepsi, lime squeeze</i>
Godfather.....20 lei
<i>Whiskey, amaretto</i>
Green Apple N.A.....20 lei
<i>Green Apple juice, brown sugar, green apple puree, lime squeeze, apple, cinnamon</i>
Red Apple N.A.....20 lei
<i>Red Apple juice, True Ginger, passion fruit puree, lime, sugar, physalis</i>
Fresh Aloe N.A.....20 lei
<i>Aloe juice, Green Tea, lime, raspberry</i>
<i>Traditional</i>
Palinca – 50 ml.....15 lei
Tuica Zetea – 50 ml.....15 lei
Visinata Sabber – 50 ml.....12 lei
Afinata Sabber – 50 ml.....12 lei
<i>Digestif</i>
Unicum – 50 ml.....12 lei
Jaggermeister – 50 ml.....15 lei
Fernet Branca – 50 ml.....15 lei
Fernet Branca - Mint – 50 ml.....15 lei
Rosenauer Schanpps – 50 ml.....14 lei
<i>Liquer</i>
Bailey's – 50 ml.....15 lei
Grand Marnier – 50 ml.....20 lei
Dissaronno – 50 ml.....20 lei
Chambord - 50 ml.....15 lei
Tia Maria – 50 ml.....15 lei
<i>Rum</i>
Plantation XO – 50 ml.....45 lei
Zacapa 23 – 50 ml.....50 lei
Captain Morgan spice/white – 50 ml.....15 lei

Tequila

Patron Silver/Reposado 40 ml.....20 lei
Patron XO Caffè – 40 ml.....25 lei
Jose Cuervo Silver/Gold – 40 ml.....15 lei

Whiskey

Chivas Regal 12 – 50 ml.....20 lei
Chivas Regal 18 – 50 ml.....30 lei
J&B – 50 ml15 lei
Jack Daniel's – 50 ml.....18 lei
Glenfiddich 15 – 50 ml.....40 lei
Glenfiddich 18 – 50 ml.....45 lei
Glenfiddich 23 – 50 ml.....50 lei
Maccallan – 50 ml30 lei
Lagavulin – 50 ml.....50 lei
Oban – 50 ml.....40 lei
Jameson – 50 ml.....20 lei
Glenmorangie – 50 ml.....35 lei

Cognac

Hennessy – 50 ml.....30 lei
Hennessy XO – 50 ml.....65 lei
Courvoisier VS – 50 ml.....20 lei
Courvoisier XO – 50 ml.....50 lei
Jidvei VSOP – 50 ml.....15 lei

Vodka

Finlandia – 50 ml.....10 lei
Absolut – 50 ml.....13 lei
Belvedere – 50 ml.....30 lei
Grey Goose – 50 ml.....40 lei
Beluga – 50 ml.....40 lei

Shots

B52 – 40 ml.....15 lei
<i>Bailey's, Khalua, Triplu sec</i>
Kamikaze – 40 ml.....15 lei
<i>Vodka, Triplu sec, Sweet&Sour</i>
Ferrari – 40 ml.....15 lei
<i>Crème de Casis, Sambuca, Bailey;s, Tequila</i>
Shot Casa din Bran.....15 lei
<i>Vodka, Sweet&sour, mint, redberries puree</i>

Soft Drinks

Pepsi/Mirinda/7Up – 250 ml.....8 lei
Evervess tonic – 250 ml.....8 lei
Lipton Ice Tea – 250 ml.....8 lei
Granini Orange/Apple/Blueberry.....9 lei
Flat/sparkling water -330 ml.....6 lei
Flat/sparkling water – 750 ml.....9 lei
Red Bull – 250 ml.....12 lei

Coffee

Ristretto – 15 ml.....10 lei
Espresso – 35 ml.....10 lei
Long Espresso – 75 ml.....10 lei
Double Espresso – 70 ml.....14 lei
Decaf Espresso – 35 ml.....10 lei
Cappucinno.....12 lei
Cappucinno Flavor.....14 lei
<i>Vanilla/Dissaronno/Peanuts</i>
Cappuccinno Viennese.....12 lei
Caffee Latte.....14 lei
Caffee Latte Flavor.....15 lei
<i>Vanilla/Dissaronno/Peanuts</i>
Caffee Frappee.....18 lei
Irish Coffee.....25 lei

Lemonade & Fresh

Lemonade – 250 ml.....15 lei
Mint & Ginger Lemonade – 250 ml.....17 lei
Mediterranean Lemonade – 250 ml.....15 lei
Frozen Socata – 250 ml.....15 lei
Orange Fresh – 250 ml.....15 lei
Red Grapefruit Fresh – 250 ml.....15 lei
Orange & Grapefruit Fresh – 250 ml.....15 lei
Mix Fresh – 250 ml.....18 lei
<i>Carrot, apple, celery, orange, beet, ginger</i>

Beer & Cider

Ursus Premium – 500 ml.....9 lei
Ursus Black – 500 ml.....10 lei
Carlsberg – 500 ml.....10 lei
Tuborg – 500 ml.....9 lei
Tuborg draft – 400 ml.....9 lei
Holsten Wheat/Raddler – 500 ml.....9 lei
Bucur blonde/brown – 350 ml.....12 lei
Guinness – 330 ml12 lei
Somersby - 330 ml.....9 lei
<i>Blackberry/Pear/Blueberry</i>