

Opened in October 2008, in a semi-central area of Bucharest, on Str Traian no 147, Brio Restaurant (www.restaurantbrio.ro) is a stylish bistro with elegant setting and a menu with international dishes from Australian, Mexican, Chinese, Italian and Romanian cuisines, which harmonize very well, cooked by a Romanian chef.

“The menu includes international dishes, such as cow cheese moose and red beet carpaccio, shrimp cocktail with avocado or linguini al pesto, but also pork with potatoes or crunchy chicken legs with mashed potatoes, from Romanian cuisine. People want to eat celery or mushroom cream, but also a tripe soup and the best solution was to combine the menus.” says Mihai Lascu

The contrasting chromatics: white- black, present in the furniture, drapes and tableware and the white diffuse light of the lamps, create a sophisticated setting, which require suitable state of mind and outfit. The contrast is also created by the association of sober and intimate elements. The atmosphere and the setting recommend it especially for business dinners or lunches, which require formalism, but also for romantic evenings with the partner.

“As there are many office buildings in the are, many customers come here for lunch. We have a menu of the day worth 16 RON, which includes two dishes, recommended to those who have lunch here. There are also some fidelity cards for the customers, with a 10 per cent discount during the week and a 15 per cent discount at weekend.” explains Mihai Lascu, representative of the restaurant.

The restaurant has two salons, for smokers and for non-smokers, with a total capacity of 42 sets or 50 seats, when events are organized and a terrace with 55 seats. The food can be delivered at home and there is also catering.

Celert soup with crunchy dill and chicken breast, duck breast with red caramelized wine, boiled lentils with bacon, onion and carrot and mashed potatoes, apple pie cooked on the spot and peer boiled in wine are special dishes of the restaurant, which can hardly be found in other restaurants in the capital. "Brio" salad, with green salad, pepper, onion, corn, cherry tomatoes, fried mushrooms with garlic, chicken schnitzel and "Brio" sauce is the specialty of the house, recommended as starter. The pasta: tagliatelle all Amatriciana (tagliatelle with tomato sauce and garlic, onion and bacon), rigatoni carbonara (rigatoni with sour cream and parmigiani, egg

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and bacon), risotto with mushrooms flavored with white truffle oil.

The fish and the sea fruits, with specialties such as Royal Dorada file in sesame crust on a vegetable bed, cooked in a Wok oven with garlic and oyster sauce, accompanied by Basmati rice and soy sauce and Gamberi Fra Diavola (fried shrimps fried with tomato sauce, hot pepper seeds and garlic, served with broccoli and Basmati rice), are in the top of the dishes ordered by customers.

The beef with Gorgonzola served with "Dauphinoise" potatoes and crunchy salad, a dish from New Zealand and "Florand" chicken (chicken breast and grilled vegetables with creamy leek and "Primavera" rice) outshines the rest of the meat dishes in the menu.

For those who are fasting, the menu includes tomato bruschetti, egg plant salad, whipped beans and vegetable cream soups, celery and mushrooms with croutons or Chinese vegetables.

The food can be accompanied by a glass of Australian, Italian, Chilean or Romanian wine.

And the most important thing: "All the dishes, except for the soups are fresh, as they are cooked on the spot. The apple pie is cooked on the spot and is ready in 25 minutes." says Mihai Lascu.

Brio: Mix aromat de preparate mexicane, italiene, chinezesti si australiene

Deschis in octombrie 2008, intr-o zona semi-centrala a Bucurestiului, pe Str Traian nr 147, Restaurantul Brio (www.restaurantbrio.ro) este un bistro cochet cu décor elegant si meniu cu preparate din bucataria australiana, mexicana, chinezeasca, italieneasca si romaneasca, care se armonizeaza foarte bine.

“Meniul include si preparate internationale, precum moose de branza de vaci si carpaccio de sfecla rosie, cocktail de creveti cu avocado sau linguini al pesto, dar si ceafa de porc la gratar cu cartofi taranesti sau ciocanele de pui crocante cu piure de cartofi, din bucataria romaneasca. Oamenii isi doresc sa manance si o crema de telina sau de ciuperci, dar si o ciorba de burta si cea mai buna solutie a fost sa imbinam meniurile.” spune Mihai Lascu, reprezentant al restaurantului.

Contrastul alb- negru prezent in mobilier, perdele, tacamuri si in lumina, difuza a lampilor, creeaza un cadru sofisticat, care impune o stare si o tinuta pe masura. Contrastul este creat si prin asocierea de elemente sobre si intime. Atmosfera si decorul recomanda restaurantul in special pentru cinele sau pranzurile de afaceri, care impun formalism, dar si pentru serile romantice in doi, datorita cadrului intim.

“Pentru ca sunt multe birouri in zona, sunt foarte multi clienti care vin aici la masa de pranz. Avem si un meniu al zilei, in valoare de 16 RON, care include doua feluri de mancare , recomandat celor care iau pranzul la noi.” explica Mihai Lascu.

Restaurantul are doua saloane, pentru fumatori si pentru nefumatori, cu o capacitate totala de 42 de locuri, sau 50 de locuri cand sunt organizate evenimente si o terasa de 55 de locuri. Mancarea poate fi livrata la domiciliu si exista si catering.

Supa de telina cu marar crocant si piept de pui, pieptul de rata cu sos de vin rosu caramelizat, linte fiarta cu bacon, ceapa si morcov si garnitura de piure de cartofi, tarta cu mere preparata pe loc si para fiarta in vin sunt specialitatile restaurantului, care cu greu se pot gasi in alte restaurante din capitala. Salata "Brio", cu salata verde, ardei gras, ceapa, boabe de porumb, rosii cherry, ciuperci trase la tigaie cu usturoi, schnitzel de pui, sos "Brio" este specialitatea casei recomandata la inceputul fiecarei mese. Din meniu nu lipsesc nici pastele: tagliatelle all Amatriciana (tagliatelle cu sos de rosii si usturoi, ceapa si bacon), rigatoni carbonara (rigatoni cu sos de smantana si parmezan, ou si bacon), risotto cu ciuperci parfumat cu ulei de trufe albe.

Pestele si fructele de mare, cu specialitati precum file de Dorada Regala in crusta de susan pe pat de legume trase in Wok cu usturoi si sos de stridii, acompaniat de orez Basmati si sos de soia si Gamberi Fra Diavola (creveti decorticati rumeniti la tigaie, cu sos de rosii, seminte de ardei iute si usturoi, serviti cu broccoli si orez Basmati), se afla in topul felurilor de mancare comandate de clienti.

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Muschiul de vita gratinat cu Gorgonzola, servit cu cartofi "Dauphinoise" si salata crocanta, un preparat din Noua Zeelanda si puiul "Florand" (piept de pui si legume la gratar cu praz cremos si orez "Primavera") eclipseaza restul preparatelor din carne din meniu.

Pentru cei care tin post exista in meniu bruschetele cu rosii, salata de vinete, fasolea batuta si supele crèmes de legume, telina si ciuperci cu crutoane sau legumele chinezesti.

Mancarea poate fi insotita de un pahar de vin australian, italianesc, chilian sau romanesc.

Iar ceea ce este cel mai important: "Toate felurile de mancare, cu exceptia supelor sunt foarte proaspete pentru ca se pregatesc pe loc. Tarta cu mere se pregateste pe loc si este gata in 25 de minute." spune Mihai Lascu.