



Jelovnik | Menu

Predjela / Starters

Carpaccio od hobotnice
Octopuss carpaccio
50,00 kn

Carpaccio goveđi
Beef carpaccio
50,00 kn

Tatarski biftek
Tatar steak
60,00 kn

Hladna salata od pečenog kulena, drobljene pšenice i poriluka s dresingom
od kiselog vrhnja i pečenih bučinih sjemenki
Cold salad of roasted kulen, wheat, leek, sour cream and roasted pumpkin seeds
45,00 kn

Mozzarella di buffallo
40,00 kn

Rižoto od bundeve sa suhim brusnicama i feta sirom
Pumpkin risotto with dry cranberries and feta cheese
40,00 kn

Tjestenina s gljivama i vrhnjem
Pasta with mushrooms and cream
40,00 kn

Krakovi hobotnice na žaru
Grilled octopus chops
60,00 kn

Juhe / Soups

Goveđa juha s domaćim rezancima
Beef soup with homemade noodles
15,00 kn

Dnevna juha
Daily soup
15,00 kn

Krem juha od krumpira s tostiranim kruhom i bučnim uljem
Cream potato soup with toasted bread and oil of pumpkin seeds
15,00 kn

Krem juha od kestena s gljivama i crispy slaninom
Cream soup of chestnuts with mushrooms and crispy bacon
20,00 kn

Glavna jela / Main dishes

Pileći nadbatak s umakom od luka i rižom
Chicken drumstick with onion sauce and rice
60,00 kn

Marinirani pileći file na podlozi od slanutka s celerom
Marinated chicken fillet on a bed of cold chickpea and salad of celery
60,00 kn

Prženi seitan s povrćem
Fried seitan with vegetables
60,00 kn

Teleći vrat na žaru, crveni kupus, umak od luka, prženi krumpir
Grilled veal neck, red cabbage, sausage, fried potatoes
70,00 kn

Svinjski file s umakom od smeđeg šećera i prženih jabuka, pire od celera
Pork fillet with brown sugar sauce and roasted apple, celery sauce
70,00 kn

Filet smuđa na žaru, umak od kopra, povrće julienne
Grilled perch with vegetables
75,00 kn

Entre cote - juneći ramstek, prženi luk, povrće na žaru
Marinated rumpsteak, fried onion, grilled vegetables
90,00 kn

Pačja prsa u baršunu od zelenog papra s marelicama
Duck breast in green pepper sauce and apricots
90,00 kn

Losos na žaru, klice, riža s porilukom
Grilled salmon, rice with leek
75,00 kn

Teleći medaljoni s gljivama i tjesteninom od buče
Veal medallions with mushrooms and pasta
100,00 kn

Goveđi odrezak 30 dana suho zrenje 150 gr
(umak od zelenog papra, šumskih gljiva ili tamnog piva)
Beefsteak dry ripening 150 gr
(sauce green pepper, mushrooms or dark beer)
100,00 kn

Goveđi odrezak 30 dana suho zrenje 250 gr
(umak od zelenog papra, šumskih gljiva ili tamnog piva)
Beefsteak dry ripening 250 gr
(sauce green pepper, mushrooms or dark beer)
130,00 kn

Chateaubriand (povrće na žaru)
Chateaubriand with grilled vegetables
240,00 kn

Prilozi / Side dishes

Pekarski krumpir
Baked potato
15,00 kn

Riža
Rice
15,00 kn

Pire od celera
Celery sauce
15,00

Šampinjoni na žaru
Grilled mushrooms
20,00 kn

Povrće na žaru
Grilled vegetables
25,00 kn

Salate / Salads

Sezonska salata
Seasonal salad
15,00 kn

Zimska salata
(grah, slanetak, pržena slanina, kuhano jaje, zelena salata, slani sir)
Winter salad
(beans, chickpeas, fried bacon, boiled egg, green salad, salted cheese)
35,00 kn

Waldinger salata
(prutići bifteka, zelena salata, cherry rajčica, limeta)
Waldinger salad
(beef sticks, green salad, cherry tomatoes, lime)
40,00 kn

Deserti / Desserts

Krema od kestena
Chestnut cream
25,00 kn

Krema od vrhnja i bijele čokolade, mrvljeni keksi s orasima, pirjane šljive sa šljivovicom
Cream from cream and white chocolate, cookies, cooked plums with plum brandy
25,00 kn

Pečena bundeva s kremom od kestena
Baked pumpkin with chestnut cream
25,00 kn

Palačinke na hrvatski način
Croatian pancakes
25,00 kn

Lava cake sa sladoledom
Lava cake with ice cream
30,00 kn

Ananas u smeđem šećeru, menti i rumu
Pineapple with brown sugar, mint and rum
30,00 kn

Izbor sireva s orašastim plodovima i voćem
Choice of cheeses with nuts and fruit
49,00 kn

RESTAURANT CLUB WALDINGER

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