

## JELOVNIK / MENU

### *Hladna predjela / Cold Dishes*

Terina crne slavonske svinje omotana listovima poriluka i servirana uz toplo - hladnu salatu od radiča i krumpira te kremu od hrena

Terrine of smoked „*mangalica*” pig wrapped in leeks served on a horseradish cream and salad of radichio and potatoes

65,00 kn

Guščja jetra kuhana 4 sata na 70 °C servirana uz gel traminca i suhe šljive u začinima

Foie gras terrine served with prunes cooked in spices and traminac wine gel

50,00 kn

Goveđi carpaccio na rukoli serviran uz dresing od senfa, tostirane pinjole i parmezan

Beef carpaccio on a bed of arugula salad served with mustard dressing, toasted pinenuts and shavings of parmesan cheese

50,00 kn

#### Tatarski biftek

Steak tatare made by table side (optional)

60,00 kn

Carpaccio hobotnice na kremi od celera, servirana uz Julienne mladog luka i nar

Octopus carpaccio on a bed of creamy celaric with Julienne of spring onion and pomegranate

60,00 kn

Rolana dimljena tuna s lješnjacima i dresingom od senfa, limuna, maslinova ulja i meda

Smoked tuna loin wrapped with hazelnuts and served with dijon mustard, lemon, olive oil and honey dressing

65,00 kn

## *Juhe / Soups*

Goveđa juha s domaćim rezancima  
Beef soup with homemade noodles  
20,00 kn

Krem juha od kestena s uljem oraha  
Creamy chestnut soup with walnut oil  
25,00 kn

Krem juha od pečene bundeve s tostiranim sjemenkama, bučino ulje  
Cream soup of roasted pumpkin with toasted pumpkin seeds and pumpkin oil  
25,00 kn

## *Topla predjela / Warm Appetizers*

Rižoto od bundeve, vlasca i pancete  
Pumpkin risotto with crispy bacon and chives  
60,00 kn

Domaći ravioli s janjetinom servirani na kremi od pečenog patlidžana, janjeći jus i  
kremasti kajmak  
Homemade lamb ravioli served on a bed of roasted eggplant, lamb jus with fresh  
herbs and creamy kajmak cheese  
70,00 kn

Domaći ravioli sa škampima servirani na kremi od boba i carpaccio od tikvica  
Homemade shrimp ravioli served on a fava bean, zucchini carpaccio and shrimp  
sauce  
80,00 kn

## *Glavna jela / Main Dishes*

Filet lososa serviran na kremi od graška, sezonsko povrće u bademima i Hollandaise umak

Seared salmon on a bed of baby peas, seasonal vegetables with almond flakes and homemade Hollandaise sauce

95,00 kn

Filet smuđa na polpeti od povrća, umak od bijelog vina s travama

Pan seared filet of perch served on a vegetable cake and white wine herbal sauce

85,00 kn

Janjeći kotlet kuhan 6 sati na 65 °C zapečen u pistaciji i serviran na Ratatouilleu, pire krumpir i janjeći umak s provansalskim travama

Rack of lamb sous vide 6h on 65 °C, seared with pistachio nuts, served on a Ratatouille, mashed potatoes and lamb jus

120,00 kn

Pačja prsa na heljdi, krema od korijena celera, pečena cikla u acetu balsamicu extra vecchio i pačji jus s 5 spice mješavinom začina

Duck breast served with buckwheat, celaric puree, beetroot cooked in aceto balsamico extra vecchio and duck jus

90,00 kn

Biftek Rossini, pečeni biftek serviran uz escalope gušćje jetre, sotirane šumske gljive i pire krumpir

Beefsteak served with escalope of foie gras, sautéed chanterele, mashed potatoes and beef jus

150,00 kn

Divljač (ovisno o ulovu) servirana uz odgovarajući umak, krema od batata i celera, domaće okruglice od kruha

Wild game (wild boar, venison depends of the season) served with sauce wild, bread dumplings, root vegetables and batat

120,00 kn

Kotlet crne slavonske svinje kuhan sous vide 8 sati na 60 °C serviran uz umak od pečenja i sezonsko povrće

Rack of mangalitsa pig cooked sous vide 8h on 60 °C served with gravy and sautéed seasonal vegetables

100,00 kn

## ***Deserti / Deserts***

Tiramisu od bundeve (pečena bundeva s mješavinom začina, mascarpone, kremasti umak od kave i karamele, domaći drobljeni keksi s lupinastim voćem)

Pumpkin tiramisu (roasted pumpkin with secret blend of spices, mascarpone cheese, caramel and coffee sauce and dry fruit crumble)

30,00 kn

Lava cake na podlozi od bijele čokolade s limetom serviran uz sotiranu krušku i kremu od sira

Lava cake on a bed of creamy white chocolate with lime and sautéed pear

35,00 kn

Tople smokve kuhane u prošek, cimetu i vaniliji

Pastry cream with cheese served with hot dry figs cooked in cinnamon, vanilla and Prosecco and almond crumble

30,00 kn

## ***Salate / Salads***

Sezonske salate po izboru

Seasonal salads

15,00 kn

Pileća Caesar salata

Chicken Caesar salad

45,00 kn

Tuna Nicoise

Tuna Nicoise

50,00 kn

Salata Waldinger

(salata s pečenim biftekom, miješanom sezonskom salat, mozzarellom, suhim lupinastim voćem)

Waldinger salad with roasted beefsteak, seasonal salad, mozzarella and dry fruit

50,00 kn

Izbor sireva s orašastim plodovima i medom

Choices of cheese, various nuts and honey

50,00 kn