

An enticing starter

**Smoked swordfish carpaccio, pickled black radish,
pomegranate** € 14.00
1|3|4|7|8

Beef tartare, mayonnaise with pumpkin oil, sponge € 14.00
1|2|3|7|8

The essential soup

Double consommé, semolina dumplings with chives € 4.90
1|2|3|7

Main dishes to continue

Beef fillet, semolina hash browns, tuberous vegetables € 30.00
1|2|3|7|8

**Krškopolje fillet of pork in a net, sour cabbage,
potatoes with cracklings** € 20.00
1|2|3|7|8

Tuna in herb tempura, fish demi-glace, puree with radicchio € 25.00
1|3|4|7|8

**Lamb cutlet with cranberries, buckwheat dumplings
with walnuts, celery puree** € 25.00
1|2|3|7|8

Black ravioli with prawns, brie creamy cheese € 18.00
1|2|3|5|7

Ravioli with Istrian truffles  € 18.00
1|2|3|7

Classics

T-bone with potatoes and vegetables € 79.00/kg
7|8

Seafood twosome, serves two € 49.00
sea bass and gilt-head fillet, prawns, squid, shellfish, potatoes with vegetables
1|5|6|7

Viennese veal steak, homemade fried potatoes € 23.00
1|2|3|7

Desserts

Chocolate fondant, candied orange, ice cream € 7.90
1|2|3|9|10

Crème brûlée € 7.90
1|2|3|9|10

Cover € 2.00

Contains allergens: 1 wheat | 2 eggs | 3 milk and milk products | 4 fish | 5 crustaceans | 6 mollusks
7 leafy celery | 8 mustard seeds | 9 peanuts | 10 walnuts

 VEGGIE (no meat, fish or seafood)