

Starters

BEEF CARPACCIO WITH TRUFFLE MAYONNAISE, PARMESAN, ARUGULA, CRISPY CROUTONS	57
BLACK DUMPLINGS WITH ZANDER, CREAMY TOMATO SAUCE	39
TIGER SHRIMPS IN BUTTER AND WINE SAUCE	58

Soups

CHICKEN BROTH WITH HOMEMADE NOODLES	26
SOUR RYE SOUP WITH EGG (ŽUREK)	34
SPICY FISH SOUP	36
SORREL CREAM SOUP WITH EGG AND SMOKED BACON POWDER	33

Salads

CAESAR SALAD WITH CHICKEN / SHRIMPS	53 / 63
SPRING SALAD WITH RADISH STUFFED WITH HERBED COTTAGE CHEESE, POACHED EGG, GREEN ASPARAGUS, YOGURT DRESSING, CROUTONS	49

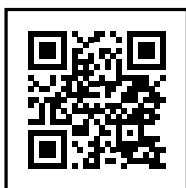
Main Courses

TRADITIONAL BONE-IN PORK CHOP, BOILED POTATOES, FRIED CABBAGE	69
CHICKEN FILLET, SPRING RISOTTO WITH GREEN ASPARAGUS, PEAS, BABY SPINACH, BEURRE BLANC SAUCE	64
SLOW-ROASTED BEEF ROASTBEEF, CELERIAC PURÉE, CAMELIZED CARROT WITH A HINT OF ORANGE, DEMI-GLACE SAUCE	89
ZANDER FILLET, BLACK LENTILS, BABY SPINACH, GREEN ASPARAGUS, LEMON SAUCE	76
BURBOT WITH POTATO SLICES, WAKAME SALAD	69
SPAGHETTI CARBONARA	51
CRISPY TOFU BALLS WITH MASHED POTATOES, HUMMUS, GREEN VEGETABLES	49

Desserts

WARM APPLE PIE WITH VANILLA ICE CREAM	36
SAN SEBASTIAN MATCHA CHEESECAKE, RHUBARB SAUCE	34
HALVA MOUSSE WITH SEASONAL FRUITS	32
ICE CREAM WITH FRUITS, WHIPPED CREAM, CHOCOLATE SAUCE	34

WE RECOMMEND IT FOR A MEAL 
ZERO CUKRU



Thank you!

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