



MENI ZA ORGANIZIRANE GRUPE MENU FOR ORGANISED GROUPS

RIBLJI MENI 1 ♡ FISH MENU 1

Juha od kvarnerske ribe	Fish soup
File jadranske ribe s blitvom na dalmatinski	Adriatic fish fillet and swiss chard with boiled potatoes
Krostata od limuna	Lemon tart cake

240 kn €31,85

RIBLJI MENI 2 ♡ FISH MENU 2

Bruschetta s kozicama, rajčicom, mozzarellom i fetā sirom	Bruschetta with shrimps, tomato, mozzarella and feta cheese
Brodet od kvarnerske ribe s domaćom palentom	Kvarner fish broth with homemade polenta
Smokve u prošek u kremu od mascarponea i cimeta	Figs in prošek wine with mascarpone and cinnamon cream

220 kn €29,20

RIBLJI MENI 3 ♡ FISH MENU 3

Carpaccio od jadranske ribe na bruschetti	Adriatic fish carpaccio on bruschetta
File jadranske ribe u škartocu s povrćem	Adriatic fish fillet with vegetables made in "škartoc"
Pannacotta s preljevom od šumskog voća	Panna cotta with forest fruit

260 kn €34,51

MESNI MENI 4 ♡ MEAT MENU 4

Juha od povrća	Vegetables soup
Pileći file u umaku od vlasca s pečenim krumpirom i povrćem	Chicken file in chives sauce with roast potato and vegetables
Lisnata salata	Green salad
Čokoladna torta s cvijetom soli	Chocolate cake with flower of salt

160 kn €21,24

MESNI MENI 5 ♡ MEAT MENU 5

Šurlice Old Istrian Style - tradicionalna tjestenina s otoka Krka u umaku od gljiva, sušenog zarebrnika, parmezana, vrhnja i kadulje	Šurlice Old Istrian style - traditional pasta from Krk island, with sauce made of mushrooms, smoked pork loin, parmesan cheese, cooking cream, sage
Juneća pržoljica Dalmaticus s kuhanim krumpirom i rukolom	Grilled marinated rump steak with boiled potatoes and rocket salad
Lisnata salata	Green salad
Semifreddo s bademima i umakom od nutelle	Semifreddo with almonds and nutella sauce

260 kn €34,51

MESNI MENI 6 ♡ MEAT MENU 6

Bruschetta s kremom od tartufa, istarskom pancetom i mozzarellom	Bruschetta with truffle spread, istrian bacon and mozzarella cheese
Eko janjetina in forno s krumpirom i povrćem	Eco lamb in forno with potatoes and vegetables
Miješana salata	Mixed salad
Skuta sa suhim smokvama i preljevom od meda s tartufom	Cottage cheese with dried figs and truffle honey topping

280 kn €37,16

MESNI MENI 7 ♡ MEAT MENU 7

Tartarski biftek	Tartare steak
Ossobuco s kremastom palentom	Ossobuco with polenta
Domaći sladoled od lješnjaka i pistacije	Homemade hazelnuts and pistachio ice cream

260 kn €34,51

MESNI MENI 8 ♡ MEAT MENU 8

Terina od pilećih jetrica	Terrine of chicken liver
Sporo kuhani juneći obrazi s pireom od krumpira	Slow cooked beef cheeks with mashed potatoes
Skuta sa suhim smokvama i preljevom od meda s tartufom	Cottage cheese with dried figs and truffle honey topping

190 kn €25,22

MESNI MENI 9 ♡ MEAT MENU 9

Hladni pladanj domaćih delicija - dalmatinski pršut, domaća salama, kobasica s tartufima, namaz od boškarina, pikantna krema od svježeg sira i paprike	A cold platter of local delicacies - Dalmatian prosciutto, homemade salami, truffle sausage, Boškarin meat spread, spicy cheese and paprika cream
Mesni pladanj Ružmarin - mix mesnih specijaliteta ala Ružmarin s prženim mladim krumpirom, povrćem sa žara i pire krumpirom s tartufom	Meat platter Ružmarin - mix of meat specialties ala Ružmarin with fried young potatoes, grilled vegetables and mashed potato with truffles
Miješana i feta salata	Mixed and feta salad
Lepinja	Flat bread
Pladanj domaćih slastica	Platter with homemade desserts

230 kn €30,53

MESNI MENI 10 ♡ MEAT MENU 10

Finger food mix pladanj s različitim bruschettama	Finger food mix platter with various bruschettas
Mesni pladanj Ružmarin - mix mesnih specijaliteta ala Ružmarin s prženim mladim krumpirom, povrćem sa žara i pire krumpirom s tartufom, i eko janjetinom in forno	Meat platter Ružmarin - mix of meat specialties ala Ružmarin with fried young potatoes, grilled vegetables and mashed potato with truffles, and eco lamb in forno
Miješana i feta salata	Mixed and feta salad
Lepinja	Flat bread
Pladanj domaćih slastica	Platter with homemade desserts

260 kn €34,51

VEGETERIJANSKI MENI 11 ♡ VEGETERIAN MENU 11

Bruschetta s mozzarellom, rajčicom i svježim bosiljkom	Bruschetta with mozzarella, tomato and fresh basil
Polpete od povrća u umaku od gorgonzole	Vegetable patty in gorgonzola cheese sauce
Pannacotta s preljevom od šumskog voća	Panna cotta with forest fruit

160 kn €21,24

VEGANSKI MENI 12 ♡ VEGAN MENU 12

Kus kus salata s povrćem	Cous cous salad with vegetables
Rižoto od sezonskog povrća	Risotto with seasonal vegetables
Slatka krema od mrkve	Sweet carrot cream

160 kn €21,24

FOOD & COCKTAIL PARTY MENU 13

HLADNO I TOPLO PREDJELO	COLD AND HOT APPETIZERS
- Finger food - rollice od povrća, rollice s dalmatinskim pršutom, carpaccio od jadranske ribe, zalogaj s kremom od tartufa	- Finger food - vegetable rolls, rolls with Dalmatian prosciutto, Adriatic fish carpaccio, truffle cream bite
- Bruschetta s kremom od tartufa, istarskom pancetom i mozzarellom	- Bruschetta with truffle cream, Istrian pancetta and mozzarella
- Bruschetta s kozicama, rajčicom, mozzarellom i feta sirom	- Bruschetta with shrimps, tomato, mozzarella and feta cheese
- Bruschetta s mozzarellom, rajčicom i svježim bosiljkom	- Bruschetta with mozzarella, tomato and fresh basil
TOPLO PREDJELO	HOT APPETIZERS
- Šurlice s jadranskim kozicama, škampima i tartufima	- Šurlice with adriatic shrimps, scampi and truffles
- Domaće zelene tagliatele Ružmarin sa šunkom, pršutom, gljivama, gorgonzolom i vrhnjem	- Homemade green tagliatele Ružmarin with ham, prosciutto, mushrooms, gorgonzola cheese and cream
- Rižoto Bolero s povrćem, puretinom i safranom	- Risotto Bolero with vegetables, turkey and saffron
GLAVNO JELO	MAIN DISH
- Mesni pladanj Ružmarin - mix mesnih specijaliteta ala Ružmarin s prženim mladim krumpirom, povrćem sa žara i pire krumpirom	- Meat platter Ružmarin - mix of meat specialties ala Ružmarin with fried young potatoes, grilled vegetables and mashed potatoes
- Rollice od jadranske ribe u umaku od šafrana s palentom	- Rolls of Adriatic fish in saffron sauce with polenta
- Frigane lignje s prženim krumpirom	- Fried calamari with fried potatoes
- Miješana salata	- Mixed salad
DESSERT	DESSERT
- Pladanj domaćih slastica	- Platter with homemade desserts

320 kn €42,47

FOOD & COCKTAIL PARTY MENU 14

HLADNO I TOPLO PREDJELO	COLD AND HOT APPETIZERS
- Finger food - mesne rollice, tatarski biftek, carpaccio od tune, rollice od povrća, lososom, marinirani filei ribe	- Finger food - meat rolls, tartare steak, tuna carpaccio, vegetable rolls, salmon rolls, marinated fish fillets
- Istarski sirevi i džemovi Aura	- Istrian cheeses and Aura jams
- Bruschetta s kremom od tartufa, istarskom pancetom i mozzarellom	- Bruschetta with truffle cream, Istrian pancetta and mozzarella
- Bruschetta s kozicama, rajčicom, mozzarellom i feta sirom	- Bruschetta with shrimps, tomato, mozzarella and feta cheese
- Bruschetta s mozzarellom, rajčicom i svježim bosiljkom	- Bruschetta with mozzarella, tomato and fresh basil
TOPLO PREDJELO	HOT APPETIZERS
- Čupana juneća rebra u lisnatom tijestu	- Pulled beef ribs in puff pastry
- Domaći gulaš s njokima	- Homemade goulash with gnocchi
- Šurlice Old Istrian Style u umaku od gljiva, sušenog zarebrnika, parmezana, vrhnja i kadulje	- Šurlice Old Istrian Style with mushroom, smoked pork loin, parmesan cheese, cream and sage sauce
- Salata od povrća i kus kusa	- Vegetable and cous cous salad
- Rižoto s jadranskim kozicama, škampima, dimljenim dagnjama, sušenim marelicama i cipsom od dimljene pancete	- Risotto with adriatic shrimps, scampi, smoked mussels, dried apricots and bacon crumble
- Palenta sa sezonskim gljivama ili šparogama	- Polenta with seasonal mushrooms or asparagus
- Šurlice s jadranskim kozicama, škampima i tartufima	- Šurlice with adriatic shrimps, scampi and truffles
- Rolice jadranske ribe u umaku od šafrana	- Rolls of Adriatic fish in saffron sauce
GLAVNO JELO	MAIN DISH
- Sweet and sour svinjska potrbušina (pork belly)	- Sweet and sour pork belly
- Plata tagliata s biftekom, ramstekom i ribeye-om na rukoli s grana padanom	- Platter with tagliata beef steak, rumpsteak and ribeye steak on bed of rocket salad and grana padano cheese
- Mesni pladanj Ružmarin - mix mesnih specijaliteta ala Ružmarin s prženim mladim krumpirom, povrćem sa žara i pire krumpirom	- Meat platter Ružmarin - mix of meat specialties ala Ružmarin with fried young potatoes, grilled vegetables and mashed potatoes
- Hobotnica in forno s povrćem	- Octopus in forno with vegetables
- Punjene domaće lignje	- Filled local calamari
- File jadranske ribe u umaku od sezonskih namirnica	- Adriatic fish fillets in seasonal sauce
DESSERT	DESSERT
- Pladanj domaćih slastica	- Platter with homemade desserts

480 kn €63,71

NAPOMENA: ♡ NOTICE:

Meni 9 i 10 serviramo na pladnjevima.

Meni 13 i 14 serviramo kao švedski stol i namijenjen je grupama od 25 do 30 osoba koje su smještene same u Kantonu.

Grupne menije ne radimo za manje od 15 osoba.

Kod izbora menija možete se odlučiti za 1 meni, izuzetak su vegeterijanski ili veganski meni.

Izbor menija moramo znati 48 sati unaprijed.

Na grupne menije ne odobravamo popust.

Menu 9 and 10 are served on platters.

Menu 13 and 14 are served as buffet table and is intended for groups of 25 to 30 persons, which are placed alone in Kantonu.

We do not do group menus for under 15 persons.

When deciding the vegetarian or vegan menu, only exceptions are vegetarian and vegan menu.

Group menu has to be decided no later than 48 hours before.

We do not do discounts on group menus.