

MAINS – FISH DISHES

Fish platter for two
sole, sea bream, fried hake fillet,
grilled calamari, scampi, boiled
potatoes 31,90 €

Sea platter for two
sea bream, sea bass, fried hake fillet,
fried, grilled or stuffed calamari,
boiled potatoes 28,80 €

Calamari platter for one or two
fried, grilled or stuffed calamari,
boiled potatoes, chips 13,80 € for 1;
26,60 € for 2

Fish platter for one
sea bream, fried hake fillet, grilled
calamari, boiled potatoes 14,40 €

Buzara mussels 11,90 €

Grilled sole 15,50 €

Grilled sea bream 12,00 €

Grilled salmon 11,50 €

Grilled calamari 9,50 €

Ham and cheese stuffed calamari
10,00 €

Fried calamari 8,30 €

VEGETARIAN DISHES

**Pan fried butter pumpkin, mango
sauce and couscous** 8,80 €

Rolled dumplings
with buckwheat, cottage cheese
and spinach 7,70 €

RAW FOOD

Smoothie
aronia berries, raspberries, banana,
pear, lemon, ginger, cinnamon
3,50 €

**Pumpkin spaghetti with turmeric
sauce, spicy nut brittle and salad**
8,80 €

**Raspberry ice cream with
chocolate** 4,00 €

MENUS

All menus consist of a daily soup, main
course with side dish, salad, dessert.

1. MENU: 140–160 g
**Viennese^{1,2,3}, Parisian^{1,2} or
natural¹ style pork or chicken
escalope** 11,90 €

2. MENU: 140–160 g
**Viennese^{1,2,3}, Parisian^{1,2} or
natural¹ turkey escalope** 12,90 €

3. MENU: 250–300 g
Fried chicken 12,90 €

4. MENU: 140–160 g
**Grilled, Viennese^{1,2,3} or Parisian^{1,2}
style hake fillet** 11,90 €

5. MENU: 140–160 g
**Viennese^{1,2,3}, Parisian^{1,2} or
natural¹ veal escalope** 14,90 €

*Escalope or fillet dipped in ¹flour, ²eggs
and ³breadcrumbs.

DESSERTS

Gibanica of “Prlekija” pastry with
raisins, cottage cheese, cream 3,50 €

Panna cotta 3,30 €

Charlotte cake 3,60 €

**Pancakes with walnuts and
zabaglione** 6,00 €

**Pancakes with chocolate,
marmalade or ice cream** 3,30 €

Hot raspberries 3,60 €

Ice cream 0,70 €