

Aperitifs

Champagne	13.00
Prosecco	5.50
Prosecco rose	5.90
Campari- Orange	6.50
Martitni	4.90
Sherry	4.90
Cynar – soda	5.90
Freshly squeezed orange juice	4.90

Cold Starters

smoked ham with grana cheese	9.90
marinated sardines with onions	9.90
swordfish carpaccio	9.90
marinated cooked octopus with onions	13.90
smoked ham, cheese, olives, artichokes, dried tomatoes, sheep cheese, roast bell pepper (for 2 people)	28.-

Soup

Tomato soup with basil	5.90
Fish soup	7.90

Warm starters

Fried whitebait with lime	11.90
Scallops mussels in herb sauce	12.90
Mussels in wine, garlic and parsley sauce	14.90
Squid risotto with cheese from the island of Pag, Croatia	14.90
Homemade pasta with black truffles	14.90
Grilled octopus with rocket and truffle oil	15.90
Bread	3,90

Fish dishes

Grilled Gilthead Seabream with potatoes and Swiss chard		21,90
Grilled Seabass with potatoes and Swiss chard		21,90
Grilled Anglerfish with potatoes and Swiss chard		25,90
Dragon'head fish	per 10grams	0.75
Fish in salt crust	per 10grams	0.69
Turbot in oven with vegetables in wine sauce	per 10grams	0.65
Grilled Calamari with parsley potatoes		19.90
Fried calamari with tartare sauce		18.90
Boiled dried cod with potatoes		17.90
John Dory fillet in a caper sauce with butter rice		18.90
Grilled Tiger prawn tails with shrimp rice		23.90
Scampi in white wine, garlic, olive oil and tomato sauce	per 10 grams	0.60
Grilled Gilthead Seabream or Seabass over 0,6 kg	per 10 grams	0,65
Octopus in oven with potatoes	per 10 grams	0,60
Fish platter for 2 people		53,90
Grilled seabass or seabream, john dory, calamari, tiger prawns, served with Swiss chard and parsley potatoes		

Meat Dishes

Grilled pork steak filled with cheese and smoked ham served with roast potatoes	16.90
Grilled beef with tomato sauce and roast potatoes	22,90
Veal braised with vegetables and prunes in whitewine sherry sauce served with gnocchi	22,90
Roast saddle of lamb served with boiled fabaceous with smoked ham	22,90

Vegetarian

Bell peppers filled with rice, potatoes and nutmeg, served with tomato sauce	11.90
Homemade pasta with black truffles	14.90

Side Orders

Parsley potatoes	4.50
Shrimp rice	4.50
Gnocchi	4.50
Swiss chard	5.50
Polenta	4.50
Creamed potatoes	4.50
White bread	3.90

Salads

Leaf salad	4.50
Mixed salad (green salad, tomatoes, cucumber, bell pepper)	4.90
Tomato salad (with onion)	4.90
Cabbage salad (with white pepper)	4.90

Hot Drinks

Espresso, Macciato	3,20
Large Espresso, Cappuccino	4,40
Melange, De-caffinated coffee	3.80
Tea	3.70
Small espresso with Grappa	6.90

Alcohol-free drinks

Soda	1.60
Apple juice with soda water	3,40
Mineral water (with or without gas)	3,50
Coca cola, Fanta, Almdudler (herb lemonade), Cappy (fruit juice)	3,80
Apple juice (naturally cloudy)	3,80
Apple and elderflower juice	3,80
Pago (blackcurrant, apricot)	3,80
Freshly squeezed orange juice	4,90
Iced tea	3.90

Dessert

„Rozada’’ Crème Caramel	5.90
Pancakes filled with apricot jam or chocolate sauce	6.90
Strudel with walnuts and cherry sauce	6.90
Fresh figs with red wine and vanilla ice cream	6.90

or

Cheese

Fresh sheep’s cheese with black olives	8.90
Air dried sheep’s cheese from the island of Pag (a speciality)	12.90
Truffle cheese (Istria)	12.90
Cheese platter	16.90

with that we suggest...

Dessert Wines

Traminac Intensive bouquet with a spicy aromatic note	4.60
Sämling Golden, fine, strong bouquet and a racy taste with a detectable sugary aftertaste	4.90
Prošek Natural dessert wine, sweet and almost syrupy – High alcohol content	6.00

Digestives

Pelinkovac Bitter – Dalmatia	4.00
Loza Grappa – Dalmatia	4.00
Travarica Herb schnaps – Dalmatia	4.00
Šljivovica Plum schnaps – Dalmatia	4.50
Kruškovac Pear liquer – Dalmatia	4.00

Spirits

Vodka	4.00
Whiskey	5.00
Cognac	6.00
Grappa	6.00

Beer

Schnaitl premium .- draft	0.30	4.30
	0.50	5.50
Gösser	0.50	5,50
Alcohol free beer	0.50	5,20
Karlovačko pivo (Croatian beer)	0.30	5,20
Budweiser	0.50	5,50
Wheat beer	0.50	5,50

Sekt – Champagne

Prosecco	32.00
Champagne Drappier	89.00
Champagne Dom Perignon	295.00

white wines by glas	1/8 l	eur
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graševina alc. 13,5 % vol, 2024 , Kutjevo, Slawonien	5,20
malvazija medea alc. 12,5% vol, 2024, Istrien	5,20
grüner veltliner alc. 12% vol, 2024,Böheim, Arbesthal	3,50
chardonnay alc. 13 % vol, 2023, Kutjevo, Slawonien	4,60
wiener gemischter satz alc. 12% vol, 2024, Zahel, Wien	4,70
žlahtina alc. 11 % vol, 2023, Insel Krk, Kvarner	5,30
sauvignon alc. 12 % vol, 2024, Dvorac Marusevec, Zagorje-Medjimurje	4,80
pošip alc. 12,5 % vol, 2024, Korcula, Dalmatien	6,40
traminac alc. 14,5 % vol, 2023, Kutjevo , Slawonien	4,60
sämling spätlese alc. 8,0 % vol, 2023,Tschida, Illmitz	4,90
rose Marusevec alc. 11,5% vol, 2024, Zagorje-Medjimurje	5,30

red wines by glas	1/8 l	eur
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plavac alc. 12 % vol, 2023, Ston, Dalmatien	3,50
vranac alc. 13,5 % vol, 2023, Montenegro	4,40
zweigelt alc. 14,0% vol, 2023, Igler	4,50
primitivo alc. 13,5 % vol, 2023,Apulien, Italien	5,90
postup alc. 14 % vol, 2019, Pelješac, Dalmatien	6,30
dingač Matusko alc. 14,5% vol, 2018, Pelješac, Dalmatien	8,90

white winea - bouteilles	eur
graševina alc. 13 % vol, 2024, Kutjevo, Slawonien	31,00
malvazija medea alc. 12,5% vol, 2024, Istrien	31,00
chardonnay alc. 13 % vol, 2023, Kutjevo , Slawonien	28,00
žlahtina alc. 11 % vol, 2024, Insel Krk, Kvarner	32,00
traminac alc. 13 % vol, 2023, Kutjevo , Slawonien	28,00
pošip alc. 12,5 % vol, 2024, Korcula, Dalmatien	37,00
graševina Krauthaker alc. 13 % vol, 2024, Kutjevo, Slawonien	38,00
malvazija Kozlovic alc. 13,5% vol, 2024, Istrien	39,00
wiener gemischter satz alc. 11.5% vol, 2024, Zahel, Wien	28,00
gelber muskateller alc. 12% vol, 2024, Leth	29,00
pinot grigio alc. 12% vol, 2024, Venetien, Italien	29,00
sauvignon alc. 12 % vol, 2024, Dvorac Marusevec, Medjimurje	28,00
sauvignon blanc alc. 13 % vol, 2024, trocken, Tement, Südsteiermark	42,00
morillon alc. 12% vol, 2024, trocken Polz, Südsteiermar	40,00
riesling federspiel alc. 12 % vol, 2024, trocken, Domäne Wachau	32,00
šipon alc. 12 % vol, 2023, trocken Fürst-Gross, Slowenien	38,00
chardonnay Rosenberg barrique alc. 13 % vol, 2023, Kutjevo, Slawonien	54,00
Korta Katarina pošip alc. 13,5 % vol, 2022, Korcula	58,00
Gr. Veltliner Smaragd Ried Axpoint Hirzberger 2021	120,00

red wines - bouteilles

eur

plavac

alc. 12,0% vol, 2023

Svirce, Hvar, Dalmatien

29,00

teran Kozlovic

alc. 13,5 % vol, 2023, Istrien

32,00

postup Matusko

alc. 14 % vol, 2019

Halbinsel Pelješac, Dalmatien

37,00

dingač Matusko

alc. 14,5% vol, 2018

Halbinsel Pelješac, Dalmatien

53,00

vranac

alc. 13,0% vol, 2023, Montenegro

27,00

vranac pro corde

alc. 14 % vol, 2023, Plantaze, Montenegro

29,00

zweigelt

alc. 13,0% vol, 2023, Igler

28,00

primitivo

alc. 13,5 % vol, 2023

di San Marzano, Puglia. Italien

35,00

pinot crni

alc. 13,5 % vol, 2023

Krauthaker, Slawonien

32,00

zlatan plavac barrique

alc. 14,5 % vol, 2013, Plenkovic Dalmatien

55,00

sito moreasco

alc. 13,5% vol, 2021,

Gaja, Italien

110,00