



# *Stari toranj*

---

R E S T O R A N

*Dobrodošli u Stari Toranj*

*Naš jelovnik kreiran je kako bismo vam pružili  
nezaboravno gastronomsko iskustvo uz bogatstvo  
domaćih okusa i pažljivo odabrane sastojke*

---

*Welcome to Stari Toranj*

*Our menu is designed to provide you  
with an unforgettable gastronomic experience rich  
in local flavors and carefully selected ingredients*

**Doručak** – dostupan do 12:00h

**Breakfast** – available until 12:00

**Omlet sa šunkom, sirom i šampinjonima /** ..... 5,70€

**Ham, Cheese & Mushroom Omelette**

Klasični omlet sa dodatkom šunke, topljenog sira i svježih šampinjona, posluženo uz svježu rajčicu ili krastavac.

*Classic omelette with ham, melted cheese and fresh mushrooms, served with fresh tomato or cucumber.*

**Hemendeks / Ham & Eggs** ..... 5,70€

Jaja na oko sa dodatkom zapečene šunke sa roštilja, posluženo uz svježu rajčicu ili krastavac.

*Sunny-side-up eggs with grilled ham, served with fresh tomato or cucumber.*

**Gazdin doručak / Boss's Breakfast**

Tri jaja na oko, roštilj kobasica i tople mini lepinjice s naribanim sirom, ..... 7,00€  
posluženo uz svježu rajčicu ili krastavac.

*Three sunny-side-up eggs, grilled sausage and warm mini lepinja flatbreads with grated cheese, served with fresh tomato or cucumber.*

---

## **Predjela / Starters**

**Slavonski pladanj za 2 osobe / Slavonian Platter for Two** ..... 12,00€

Selekcija slavonskih suhomesnatih delicija i domaćih sireva (kulen, slanina, čvarci, kobasica, sirevi).

*A selection of Slavonian cured meats and local cheeses (kulen, bacon, pork cracklings, sausage, cheeses).*

**Tatarski biftek / Beef Tartare** ..... 15,00€

Ručno sjeckana junetina pripremljena na klasičan način, poslužena uz tost kruh i dodatke (maslac, aceto krema, kapari, maslinovo ulje, senf, ljuti ajvar).

*Hand-chopped beef prepared the classic way, served with toast and condiments (butter, aceto cream, capers, olive oil, mustard, hot ajvar).*

**Pašteta od dimljene dunavske ribe / Smoked Danube Fish Pâté** ..... 7,00€

Kremasta pašteta od dimljene dunavske ribe, poslužena s domaćim lepinjicama, ukiseljenim lukom i aceto kremom.

*Creamy pâté made from smoked Danube fish, served with homemade lepinja flatbreads, pickled onions and aceto cream.*

**Čips od šarana / Crispy Carp Chips** ..... 7,00€

Hrskavi čips od šarana, poslužen uz tartar umak i ukiseljeni luk.

*Crunchy carp chips served with tartar sauce and pickled onions.*

---

## Juhe / Soups

**Krem sezonska juha (preporuka chefa) / .....** 4,50€

***Seasonal Cream Soup (chef's recommendation)***

Tjedna ponuda krem juhe od svježih sezonskih namirnica.

*Weekly selection of creamy soup made from fresh seasonal ingredients.*

**Goveđa bistra juha / *Clear Beef Soup* .....** 4,00€

Bistra goveđa juha s domaćom tjesteninom.

*Clear beef broth with homemade noodles.*

**Ragu juha (samo nedjeljom, po odabiru chefa) / .....** 4,50€

***Ragout Soup (Sundays only, chef's choice)***

Junetina s povrćem, legirana vrhnjem – gusta, puna okusa.

*Beef with vegetables, finished with cream – thick, rich and full of flavour.*

**Juneća gulaš juha (samo nedjeljom, po odabiru chefa) .....** 4,50€

***Beef Goulash Soup (Sundays only, chef's choice)***

Junetina s povrćem i domaćom tjesteninom / *Beef with vegetables and homemade pasta.*

---

## Preporuka chefa kuhinje Chef's recommendation

Igor Vlatković

- Svinjski obrazi u umaku od crnog vina / ..... 17,00€**  
***Pork Cheeks in Red Wine Sauce***  
Polagano kuhani svinjski obrazi u umaku od crnog vina, posluženi uz pire od aromatiziranog krumpira i celera s dimljenom slaninom.  
*Slow-cooked pork cheeks in red wine sauce, served with aromatic potato & celeriac mash with smoked bacon.*
- Perkelt od divljači / *Game Perkelt* ..... 16,00€**  
Meso divljači u pikantnom povrtnom umaku, posluženo uz domaće tijesto sa sirom i slaninom.  
*Game meat in a spicy vegetable sauce, served with homemade pasta with cheese and bacon.*
- Prodimljeni dunavski smuđ / ..... 19,00€**  
***Lightly Smoked Danube Pike-Perch (Zander)***  
Prodimljeni smuđ poslužen uz krumpir salatu i tršćanski umak.  
*Served with potato salad and Trieste-style sauce.*
- Vukovarski užitak / *Vukovar Delight* ..... 16,00€**  
Svinjetina punjena pikantnim kulenom i topljenim sirom, zapečena na grilu i pirjana u umaku od šumskih gljiva uz dodatak suhih šljiva, poslužena uz kremastu rižu s povrćem.  
*Pork stuffed with spicy kulen and melted cheese, grilled and braised in wild mushroom sauce with prunes, served with creamy vegetable rice.*
- Sporo pečena teleća lopatica u velouté umaku / ..... 16,00€**  
***Slow-Roasted Veal Shoulder in Velouté Sauce***  
Sporo pečena teleća lopatica u finom velouté umaku, poslužena uz pekarski krumpir.  
*Slow-roasted veal shoulder in a delicate velouté sauce, served with oven-baked potatoes.*
- Fiš paprikaš s domaćom tjesteninom (min. za 2 osobe, priprema ~45 min) ..... 14,00€**  
***Fish Paprikash with Homemade Noodles* (min. for 2 people, preparation ~45 min)**  
Tradicionalni fiš paprikaš od šarana, poslužen uz domaću tjesteninu.  
*Traditional carp fish paprikash, served with homemade noodles.*
- Perkelt od dunavskog soma / *Danube Catfish Perkelt* ..... 16,00€**  
Dunavski som u pikantnom umaku, poslužen uz tjesteninu sa sirom i slaninom.  
*Danube catfish in a spicy sauce, served with pasta with cheese and bacon.*
- Ala chef pljeskavica / *Chef-Style Pljeskavica* ..... 14,00€**  
Sočna pljeskavica omotana svinjskom maramicom, poslužena s kajmakom na vrhu, uz pekarski krumpir, svježi luk i urnebes sir.  
*Juicy pljeskavica wrapped in pork caul fat, topped with kaymak, served with oven-baked potatoes, fresh onion and Urnebes cheese spread.*
- Punjena vješalica u maramici / *Stuffed Pork Loin in Caul Fat* ..... 14,50€**  
Svinjski kare punjen sirom i šunkom, umotan u maramicu, poslužen uz pekarski krumpir i urnebes sir.  
*Pork loin stuffed with cheese and ham, wrapped in caul fat, served with oven-baked potatoes and Urnebes cheese spread.*
-

**Svinjska pisanica na posteljici od gorgonzole / ..... 16,00€**  
**Pork Tenderloin in Gorgonzola Sauce**

Svinjski file umotan u domaću slaninu, zapečen na grilu i pirjan u umaku od gorgonzole, poslužen uz domaće njoke.

*Pork fillet wrapped in homemade bacon, grilled and braised in gorgonzola sauce, served with homemade gnocchi.*

## **Gurmanski jelovnik / Gourmet menu**

**Ćevapi u lepinji / Ćevapi in a Flatbread ..... 10,00€**

Tradicionalni ćevapi posluženi u lepinji, uz svježi luk i ajvar.

*Traditional ćevapi served in a lepinja flatbread, with fresh onion and ajvar.*

**Pileći odrezak na grilu / Grilled Chicken Breast ..... 11,00€**

Sočno pečena pileća prsa, poslužena uz kremastu rižu s povrćem (povrtni rižoto).

*Juicy grilled chicken breast served with creamy vegetable rice (vegetable risotto).*

**Punjeni pileći odrezak / Stuffed Chicken Breast ..... 13,50€**

Pileća prsa punjena šunkom i sirom, poslužena uz pekarski krumpir i urnebes sir.

*Chicken breast stuffed with ham and cheese, served with oven-baked potatoes and Urnebes cheese spread.*

**Miješano meso / Mixed Grill ..... 13,00€**

1 svinjski vrat, 3 ćevapa, 1 roštilj kobasica i 2 pileća medaljona, posluženo uz pekarski krumpir, svježi luk i ajvar.

1 pork neck steak, 3 ćevapi, 1 grilled sausage and 2 chicken medallions, served with oven-baked potatoes, fresh onion and ajvar.

**Punjeni pileći zabatak u maramici / ..... 14,50€**  
**Stuffed Chicken Thigh in Caul Fat**

Pileći zabatak punjen šunkom i sirom, poslužen uz pekarski krumpir i urnebes sir.

*Chicken thigh stuffed with ham and cheese, served with oven-baked potatoes and Urnebes cheese spread.*

**Gurmanska pljeskavica / Gourmet Pljeskavica ..... 14,00€**

Sočna pljeskavica obogaćena slaninom, sirom i začinima, poslužena uz pekarski krumpir, svježi luk i mladi kajmak.

*Juicy pljeskavica enriched with bacon, cheese and spices, served with oven-baked potatoes, fresh onion and young kaymak.*

---

**Svinjska rebarca u BBQ umaku / Pork Ribs in BBQ Sauce** ..... 15,00€  
Sočno pečena rebarca u BBQ umaku, poslužena uz prženi pekarski krumpir i dodatni BBQ umak.  
*Juicy roasted ribs in BBQ sauce, served with fried oven-style potatoes and extra BBQ sauce.*

**Kraljevski ražnjić / Royal Skewer** ..... 16,00€  
Marinirani svinjski vrat s povrćem na ražnjiću, posluženo uz pekarski krumpir, sezonsku miješanu salatu i jogurt dresing (uz lepinju).  
*Marinated pork neck with vegetables on a skewer, served with oven-baked potatoes, seasonal mixed salad and yoghurt dressing (with lepinja flatbread).*

## **Pohana jela / Breaded dishes**

**Piletina u sezamu / Sesame Chicken** ..... 12,00€  
Panirani pileći file u hrskavom omotaču od sezama, poslužen uz pomfrit i tartar umak.  
*Breaded chicken fillet in a crispy sesame coating, served with French fries and tartar sauce.*

**Bečki odrezak / Viennese Schnitzel** ..... 12,00€  
Svinjski kare paniran i pržen do zlatne boje, poslužen uz pomfrit i tartar umak.  
*Breaded pork loin fried until golden, served with French fries and tartar sauce.*

**Zagrebački odrezak / Cordon Bleu** ..... 13,50€  
Svinjski kare punjen šunkom i sirom, paniran i pržen do zlatne boje, poslužen uz pomfrit i tartar umak.  
*Breaded pork loin stuffed with ham and cheese, fried until golden, served with French fries and tartar sauce.*

**Srijemski odrezak / Srijem Schnitzel** ..... 15,00€  
Svinjski kare punjen dimljenom slaninom, kremastim sirom i džemom od luka, paniran i pržen do zlatne boje, poslužen uz prženi pekarski krumpir i tršćanski umak.  
*Breaded pork loin stuffed with smoked bacon, creamy cheese and onion jam, fried until golden, served with fried oven-style potatoes and Trieste-style sauce.*

**Pohani sir / Fried Cheese** ..... 9,00€  
Panirani i prženi gauda sir, poslužen uz prženi pekarski krumpir, tartar umak i limun.  
*Breaded and fried Gouda cheese, served with fried oven-style potatoes, tartar sauce and lemon.*

---

## Tjestenine i rižota / *Pasta & Risotto*

**Domaći pljukanci u umaku od šumskih gljiva / ..... 11,00€**

***Homemade Pljukanci Pasta in Wild Mushroom Sauce***

Domaća tjestenina s biranim šumskim gljivama u kremastom umaku, posuta Grana Padano sirom.

*Homemade pasta with selected wild mushrooms in a creamy sauce, topped with Grana Padano cheese.*

**Domaće zapečene njoke u umaku Quattro Formaggi / ..... 11,00€**

***Baked Homemade Gnocchi in Quattro Formaggi Sauce***

Zapečene domaće njoke u kremastom umaku od gaude, mozzarelle, parmezana i grane padano

*Baked homemade gnocchi in a creamy sauce of Gouda, mozzarella, Parmesan and Grana Padano.*

**Tagliatelle s tartufatom i pršutom / ..... 12,00€**

***Tagliatelle with Truffle Spread and Prosciutto***

Tjestenina u aromatičnoj tartufati s pršutom, posuta Grana Padano sirom.

*Pasta in aromatic truffle spread with prosciutto, topped with Grana Padano cheese.*

**Bolognese lasagne / *Bolognese Lasagne* ..... 11,00€**

Zapečena tjestenina s mljevenim mesom u povrtnom umaku, uz bešamel i sir.

*Baked pasta with minced meat in a vegetable sauce, with béchamel and cheese.*

**Rižoto u umaku od šumskih gljiva / *Wild Mushroom Risotto* ..... 11,00€**

Kremasti rižoto s aromatičnim gljivama i parmezanom.

*Creamy risotto with aromatic mushrooms and Parmesan.*

**Rižoto s piletinom / *Chicken Risotto* ..... 12,00€**

Kremasti rižoto s komadićima sočne pileline i povrćem.

*Creamy risotto with tender chicken pieces and vegetables.*

---

## Steakovi / Steaks

**Biftek na žaru / Grilled Beef Fillet** ..... 30,00€

Sočno pečeni biftek, poslužen uz pekarski krumpir, povrće sa žara i senf.  
*Juicy grilled beef fillet, served with oven-baked potatoes, grilled vegetables and mustard.*

**Biftek u umaku od zelenog papra / Beef Fillet in Green Pepper Sauce** ..... 32,00€

Biftek u aromatičnom umaku od zelenog papra, poslužen uz tagliatelle.  
*Beef fillet in aromatic green pepper sauce, served with tagliatelle.*

**Veseli Slavonac (ramstek s mozzarellom) /** ..... 30,00€

**“Veseli Slavonac” (Rump Steak with Mozzarella)**

Sočni steak s otopljenom mozzarellom, poslužen uz pekarski krumpir, povrće sa žara i chimichurri umak.  
*Juicy steak with melted mozzarella, served with oven-baked potatoes, grilled vegetables and chimichurri sauce.*

**Teleći Baby Tomahawk / Veal Baby Tomahawk** ..... 30,00€

Sočan i nježan teleći baby tomahawk, poslužen uz prženi pekarski krumpir i gljive sa žara.  
*Juicy and tender veal baby tomahawk, served with fried oven-baked potatoes and grilled mushrooms.*

**Tomahawk odrezak / Tomahawk Steak** ..... 32,00€

Masivan komad junećeg mesa s kosti, poslužen uz pekarski krumpir, povrće sa žara i tri umaka (senf, tršćanski, BBQ).  
*A massive bone-in cut of beef, served with oven-baked potatoes, grilled vegetables and three sauces (mustard, Trieste-style, BBQ).*

**T-Bone steak / T-Bone Steak**

Kombinacija bifteka i ramsteka na kosti, pečen na visokoj temperaturi ..... 37,00€

za maksimalnu sočnost, poslužen uz zapečeni pekarski krumpir, sezonsko povrće sa žara, aromatizirani maslac i chimichurri umak.  
*A bone-in combination of beef fillet and strip steak, seared at high heat for maximum juiciness, served with baked oven-style potatoes, seasonal grilled vegetables, flavoured butter and chimichurri sauce.*

**Napomena:** Svi steakovi pripremaju se na našem Josper roštilju na drveni ugljen te se nakon pečenja ostavljaju da odleže kako bi zadržali maksimalnu sočnost. Zbog toga je vrijeme pripreme duže.

**Note:** All steaks are prepared on our Josper charcoal grill and then rested after grilling to retain maximum juiciness. Preparation time is therefore longer.



## Ribljí specijaliteti / *Fish specialties*

**Šaran pripremljen po želji gosta (žar/pohano) / ..... 13,00€**  
***Carp prepared to your liking (grilled/breaded)***

Šaran po želji gosta, poslužen uz krumpir salatu i tršćanski umak.  
*Served with potato salad and Trieste-style sauce.*

**Som pripremljen po želji gosta (žar/pohano) / ..... 15,50€**  
***Catfish prepared to your liking (grilled/breaded)***

Som po želji gosta, poslužen uz krumpir salatu i tršćanski umak.  
*Served with potato salad and Trieste-style sauce.*

**Steak dunavskog smuđa na žaru / *Grilled Danube Pike-Perch Steak* ..... 16,00€**

File smuđa na žaru, poslužen uz krumpir salatu i tršćanski umak.  
*Grilled pike-perch fillet, served with potato salad and Trieste-style sauce.*

**Smuđ porcijaš - kg (inforno ili sa žara) / ..... 40,00€**  
***Whole zander - kg (oven-baked or grilled)***

Dunavski smuđ (cca 500g) pripremljen inforno ili sa žara, poslužen s krumpirom i povrćem, preliven tršćanskim umakom.  
*Danube whole zander (approx. 500 g) baked or grilled, served with potatoes and vegetables, topped with Trieste-style sauce.*

**Smuđ Orly / *Pike-Perch Orly* ..... 17,00€**

File smuđa u pivskom tijestu, poslužen uz pomfrit i tartar umak.  
*Pike-perch fillet in beer batter, served with French fries and tartar sauce.*

**Som Orly / *Catfish Orly* ..... 16,00€**

File soma u pivskom tijestu, poslužen uz pomfrit i tartar umak.  
*Catfish fillet in beer batter, served with French fries and tartar sauce.*

**Lignje na žaru / *Grilled Squid* ..... 16,00€**

Lignje pečene na žaru, poslužene uz krumpir s blitvom i tršćanski umak.  
*Grilled squid served with potatoes and Swiss chard, and Trieste-style sauce.*

**Lignje pržene / *Fried Squid* ..... 16,00€**

Hrskave pržene lignje, poslužene uz pomfrit i tartar umak.  
*Crispy fried squid, served with French fries and tartar sauce.*

**Lignje punjene sirom i šunkom / *Squid Stuffed with Cheese and Ham* ..... 17,00€**

Sočne lignje punjene sirom i šunkom, poslužene uz krumpir s blitvom i tršćanski umak.  
*Juicy squid stuffed with cheese and ham, served with potatoes and Swiss chard, and Trieste-style sauce.*

---

## Plate Stari toranj / *Stari Toranj platters*

### **Pohana plata za 2 osobe / *Breaded Platter for Two* ..... 30,00€**

Punjeni pileći file sa šunkom i sirom, svinjski kare u panko mrvicama, pileći prutići u sezamu, pohani sir, posluženo uz prženi pekarski krumpir i tartar umak.  
*Stuffed chicken fillet with ham and cheese, pork loin in panko breadcrumbs, sesame chicken strips, fried cheese, served with fried oven-style potatoes and tartar sauce.*

### **Roštilj plata za 2 osobe / *Grill Platter for Two* ..... 30,00€**

Vješalica u maramici, pileći zabatak, svinjski ražnjić, gurmanski uštipak i roštilj kobasica, uz pekarski krumpir, gljive sa žara, urnebes sir i chimichurri umak.  
*Pork loin in caul fat, chicken thigh, pork skewer, gourmet uštipak and grilled sausage, served with oven-baked potatoes, grilled mushrooms, Urnebes cheese spread and chimichurri sauce.*

### **Riblja plata s Dunava za 2 osobe / *Danube Fish Platter for Two* ..... 34,00€**

Smuđ Orly, pohani som u sezamu, prženi šaran u kukuruznom brašnu i čips od šarana, posluženo uz pekarski krumpir, krumpir salatu, tartar i tršćanski umak.  
*Pike-perch Orly, breaded catfish in sesame, fried carp in corn flour and carp chips, served with oven-baked potatoes, potato salad, tartar sauce and Trieste-style sauce.*

### **Plata "Stari Toranj" za 5 osoba / "*Stari Toranj*" Platter for Five ..... 60,00€**

Svinjski vrat, gurmanski uštipak, ćevapi, roštilj kobasica, pileći zabatak, pileći odrezak u sezamu, bečki odrezak, mini zagrebački odrezak i pohani sir, uz pekarski krumpir, rižu s povrćem, gljive sa žara te umake (ajvar, luk, tartar).  
*Pork neck, gourmet uštipak, ćevapi, grilled sausage, chicken thigh, sesame chicken, Viennese schnitzel, mini Cordon Bleu and fried cheese, served with oven-baked potatoes, vegetable rice, grilled mushrooms and sauces (ajvar, onion, tartar).*

---

## Dječji meni / Kids' menu

<b>Pileći medaljoni / Chicken Medallions</b> .....	7,70€
Sedam komada hrskavo paniranih pilećih medaljona, posluženi uz pomfrit i kečap. <i>Seven pieces of crispy breaded chicken medallions, served with French fries and ketchup.</i>	
<b>Špageti „Miki Maus“ / “Mickey Mouse” Spaghetti</b> .....	7,70€
Špageti s bogatim ragu umakom od mljevenog mesa (Bolonjez). <i>Spaghetti with rich minced-meat ragù (Bolognese).</i>	
<b>Ćevapčići „Zvončić“ / “Zvončić” Ćevapi</b> .....	7,00€
Tradicionalni ćevapi (5 komada) posluženi uz pomfrit i kečap. <i>Traditional ćevapi (5 pieces), served with French fries and ketchup.</i>	

---

## Pizze / Pizzas

<b>Margarita / Margherita</b> .....	9,00€
Pelat, gauda / Tomato sauce, Gouda	
<b>Vesuvio</b> .....	9,00€
Pelat, gauda, šunka / Tomato sauce, Gouda, ham	
<b>Capricciosa</b> .....	9,60€
Pelat, gauda, šunka, gljive / Tomato sauce, Gouda, ham, mushrooms	
<b>Vegetarijana / Vegetarian</b> .....	9,60€
Pelat, gauda, gljive, luk, tikvice, svježa paprika <i>Tomato sauce, Gouda, mushrooms, onion, zucchini, fresh bell peppers</i>	
<b>Quattro Formaggi</b> .....	10,20€
Pelat, gauda, mozzarella, parmezan, Grana Padano <i>Tomato sauce, Gouda, mozzarella, Parmesan, Grana Padano</i>	
<b>Vukovar</b> .....	10,60€
Pelat, gauda, šunka, kulen, gljive, vrhnje <i>Tomato sauce, Gouda, ham, kulen, mushrooms, sour cream</i>	
<b>Stari Toranj</b> .....	10,60€
Pelat, gauda, suhi vrat, kulen, svježa paprika, vrhnje <i>Tomato sauce, Gouda, dry-cured pork neck, kulen, fresh bell peppers, sour cream</i>	
<b>Slavonska / Slavonian</b> .....	10,60€
Pelat, gauda, šunka, kulen, slanina, gljive, feferone <i>Tomato sauce, Gouda, ham, kulen, bacon, mushrooms, hot peppers</i>	
<b>Mane</b> .....	10,60€
Pelat, gauda, suhi vrat, kulen, gljive, jaje, vrhnje <i>Tomato sauce, Gouda, dry-cured pork neck, kulen, mushrooms, egg, sour cream</i>	
<b>Prosciutto</b> .....	10,60€
Pelat, gauda, pršut, gljive / Tomato sauce, Gouda, prosciutto, mushrooms	
<b>Mimi</b> .....	12,90€
Vrhnje, gauda, mortadela, nasjeckane i pečene pistacije, krema od pistacije, Grana Padano <i>Sour cream, Gouda, mortadella, chopped roasted pistachios, pistachio cream, Grana Padano</i>	
<b>Alisa</b> .....	10,90€
Pelat, gauda, gljive, pršut, rikola, cherry rajčica, Grana Padano <i>Tomato sauce, Gouda, mushrooms, prosciutto, arugula, cherry tomatoes, Grana Padano</i>	

---

## Salate / Salads

<b>Miješana salata / Mixed Salad</b> .....	<b>4,00€</b>
Svježa kombinacija kupusa, krastavaca, rajčice i zelene salate. <i>Fresh combination of cabbage, cucumbers, tomatoes and lettuce.</i>	
<b>Šopska / Shopska Salad</b> .....	<b>5,00€</b>
Osvježavajuća mješavina svježih rajčica, hrskavih paprika i krastavaca, upotpunjena feta sirom – idealna kao lagano predjelo ili prilog. <i>Refreshing mix of fresh tomatoes, crunchy peppers and cucumbers, finished with feta cheese – perfect as a light starter or side.</i>	
<b>Salata s piletinom / Chicken Salad</b> .....	<b>10,00€</b>
Sočan pileći file na posteljici od zelene salate i hrskave mrkve, nježno prelivljen laganim jogurt dresingom i kremom od aceta balsamica. <i>Juicy chicken fillet on a bed of lettuce and crunchy carrots, gently dressed with a light yoghurt dressing and balsamic aceto cream.</i>	
<b>Sezonske salate / Seasonal Salads</b> .....	<b>4,00€</b>
Kupus / Krastavci / Rajčica / Zelena salata / Pečena paprika <i>Cabbage / Cucumbers / Tomatoes / Lettuce / Roasted pepper</i>	

---

## Prilozi / Side dishes

<b>Pomfrit / French fries</b> .....	<b>3,00€</b>
<b>Riža s povrćem / Vegetable rice</b> .....	<b>3,00€</b>
<b>Pekarski krumpir / Oven-baked potatoes</b> .....	<b>3,00€</b>
<b>Šampinjoni na žaru / Grilled button mushrooms</b> .....	<b>3,50€</b>
<b>Tijesto sa sirom i slaninom / Pasta with cheese and bacon</b> .....	<b>3,00€</b>
<b>Krumpir s blitvom / Potatoes with Swiss chard</b> .....	<b>3,00€</b>
<b>Prženi pekarski krumpir / Fried oven-style potatoes</b> .....	<b>3,00€</b>
<b>Povrće na žaru / Grilled vegetables</b> .....	<b>4,00€</b>
<b>Krumpir salata / Potato salad</b> .....	<b>3,00€</b>

---

## Dodatak jelima / Extras

<b>Tršćanski umak / Trieste-style sauce</b> .....	<b>1,00€</b>
<b>Kečap / Ketchup</b> .....	<b>1,00€</b>
<b>Ajvar / Ajvar</b> .....	<b>1,00€</b>
<b>Majoneza / Mayonnaise</b> .....	<b>1,00€</b>
<b>Tartar / Tartar sauce</b> .....	<b>1,00€</b>
<b>Luk / Onion</b> .....	<b>1,00€</b>
<b>Feferoni / Hot peppers</b> .....	<b>1,00€</b>
<b>Masline / Olives</b> .....	<b>1,00€</b>
<b>Umak za pizzu / Pizza sauce</b> .....	<b>1,00€</b>
<b>Umak od šumskih gljiva / Wild mushroom sauce</b> .....	<b>1,00€</b>
<b>Umak od pečene paprike / Roasted pepper sauce</b> .....	<b>1,00€</b>

---

<b>Kruh košarica / Bread basket</b> .....	<b>1,00€</b>
<b>Lepinjice (150 g) / Lepinja flatbread (150 g)</b> .....	<b>1,50€</b>
<b>Lepinjice sa sirom (300 g) / Lepinja flatbread with cheese (300 g)</b> .....	<b>2,50€</b>
<b>Lepinjice s tršćanskim umakom i kajmakom (300 g)</b> .....	<b>3,00€</b>
<i>Flatbread with Trieste-style sauce and kajmak (300 g)</i>	

---

## **Deserti / Desserts**

<b>Kremasta torta od sira / Creamy Cheesecake</b> .....	<b>4,50€</b>
<i>Kremasta torta od sira s vrućim preljevom od šumskog voća. Creamy cheesecake with warm forest-fruit topping.</i>	
<b>Čokoladni lava kolač / Chocolate Lava Cake</b> .....	<b>5,00€</b>
<i>Topli čokoladni lava kolač sa sladoledom i umakom od višanja. Warm chocolate lava cake with ice cream and sour-cherry sauce.</i>	
<b>Palačinke – Nutella</b> .....	<b>4,00€</b>
<i>Pancakes – Nutella</i>	
<b>Palačinke – džem (borovnica ili miješano voće)</b> .....	<b>4,00€</b>
<i>Pancakes – Jam (blueberry or mixed fruit)</i>	
<b>Zapečene palačinke (2 osobe) / Oven-baked pancakes (for two)</b> .....	<b>10,00€</b>
<i>Palačinke punjene kremastim sirom i limunom zapečene u krušnoj peći. Pancakes filled with cream cheese and lemon, baked in a wood-fired oven.</i>	

---

## Premium vina / *Premium wines*

**Traminac – izborna berba prosušenih bobica – 0,5 l – 50,00€**

***Traminac – Select Harvest of Dried Berries***

*Vinarija Trs, Ilok*

Vrhunsko slatko vino likernog karaktera, od kasnije branih bobica zahvaćenih plemenitom plijesni. Jantarne boje sa zlatnim odsjajem, s parfemskim aromama ruže te slojevitim okusima marelice, dunje, datulja i orašastih nota, uz izuzetno dug medni završetak. Poslužuje se uz deserte ili kao aperitiv.

*Winery Trs, Ilok*

Top-quality sweet, liqueur-style wine made from later-harvested berries affected by noble rot. Amber colour with a golden sheen, perfumed aromas of rose, and layered flavours of apricot, quince, dates and nutty notes, with an exceptionally long honeyed finish. Served with desserts or as an aperitif.

---

**Graševina – izborna berba – 0,5 l – 30,00€**

***Graševina – Select Harvest***

*Vinarija Trs, Ilok*

Vrhunska suha graševina: zlatno-žute boje, naglašene svježine i elegancije, s aromama zelene jabuke, kruške i vinogradarske breskve, uz finu mineralnost i živahnu kiselinu. Dobro prati hladna predjela (pršut, sirevi, paštete), bijelu ribu i plodove mora te kontinentalna pečenja i pohana jela.

*Winery Trs, Ilok*

Top-quality dry Graševina: golden-yellow colour, pronounced freshness and elegance, with aromas of green apple, pear and vineyard peach, fine minerality and lively acidity. Pairs well with cold starters (prosciutto, cheeses, pâtés), white fish and seafood, as well as continental roasts and breaded dishes.

---

## Bijela vina / *White wines*

**Graševina – 0,1 l / 1,00 l – 1,50€ / 15,00€**

*Vinarija Trs, Ilok*

Kvalitetno suho vino, kristalno čisto i slamnatožuto sa zlatnim odsjajem. Uravnoteženog tijela, s cvjetno-voćnim aromama i blagom bademovom gorčinom u završetku. Preporuka uz plodove mora, morsku i riječnu ribu te laganija jela od bijelog mesa.

*Winery Trs, Ilok*

Quality dry wine, crystal clear and straw-yellow with a golden sheen. Balanced body, floral-fruity aromas and a gentle almond bitterness on the finish. Recommended with seafood, sea and river fish, and lighter white-meat dishes.

---

**Graševina Dekan – 0,1 l / 0,75 l – 3,50€ / 25,00€**

*Vinarija Trs, Ilok*

Kvalitetno suho vino iz grožđa s lokacije Dekan (vinograd star oko 30 godina). Zlatno-žute boje, s aromama breskve, limuna i jabuke; svježje, uz tipičnu laganu gorčinu graševine. Odlično uz ribu (morsku i riječnu), plodove mora i jela od bijelog mesa.

*Winery Trs, Ilok*

Quality dry wine from grapes grown on the Dekan site (a vineyard about 30 years old). Golden-yellow colour, with aromas of peach, lemon and apple; fresh, with the typical light Graševina bitterness. Excellent with fish (sea and river), seafood and white-meat dishes.

---

**Traminac – 0,1 l / 0,75 l – 3,50€ / 25,00€**

*Vinarija Trs, Ilok*

Vrhunsko polusuho vino zlatno-žute boje, s naglašenom sortnom aromatikom: ruža i marzipan u mirisu. Zbog prirodno višeg sladora sorta se može vinificirati suho ili polusuho; preporučuje se kao aperitiv te uz deserte, lagana bijela mesa i ribu.

*Winery Trs, Ilok*

Top-quality semi-dry wine, golden-yellow, with pronounced varietal aromatics: rose and marzipan on the nose. Due to naturally higher residual sugar, the variety can be vinified dry or semi-dry; recommended as an aperitif and with desserts, light white meats and fish.

---

## Rajnski Rizling – 0,1 l / 0,75 l – 3,50€ / 25,00€

### *Rhine Riesling*

*Vinarija Trs, Ilok*

Vrhunsko vino žutozelenkaste boje, s izraženom sortnom aromatikom i osvježavajućim dojmom; u ovoj izvedbi spominje se i mali ostatak sladora koji zaokružuje citrusne i voćne note. Lijepo ide uz lagana jela od bijelog mesa i bijele ribe.

*Winery Trs, Ilok*

Top-quality wine with a yellow-green hue, pronounced varietal aromatics and a refreshing impression; in this style there is a small touch of residual sugar that rounds out citrus and fruity notes. Lovely with light white-meat dishes and white fish.

---

## Muscat Blanc – 0,1 l / 0,75 l – 3,50€ / 25,00€

*Vinarija Trs, Ilok*

Kvalitetno suho vino izražene i plemenite muškatale arome; rijetka monosortna varijanta muškatale bijelog za istočnu kontinentalnu Hrvatsku, pritom u suhoj izvedbi. Slamnatožute boje, cvjetno-voćnog profila, elegantno i harmonično. Preporuka uz nježne, lagano zaslađene deserte na bazi sira.

*Winery Trs, Ilok*

Quality dry wine with a distinct and noble Muscat aroma; a rare single-variety Muscat Blanc for eastern continental Croatia, made in a dry style. Straw-yellow colour, floral-fruity profile, elegant and harmonious. Recommended with delicate, lightly sweetened cheese-based desserts.

---

## Sauvignon Blanc – 0,1 l – / 0,75 l – 3,50€ / 25,00€

*Vinarija Trs, Ilok*

Kvalitetno suho vino žuto-zelenkaste boje, prepoznatljivo po travnatim aromama (dojam pokošene livade). U okusu se ističe specifična gorčina kože grejpa i limuna. Preporuka uz neutralnije kralje/kozje sireve, povrće te morske plodove i lignje.

*Winery Trs, Ilok*

Quality dry wine with a yellow-green hue, recognisable for its grassy aromas (fresh-cut meadow). The palate shows a specific bitterness of grapefruit and lemon peel. Recommended with milder cow/goat cheeses, vegetables, and with seafood and squid.

---

## Pjenušava vina / Sparkling wines

### Cuccium – 0,75 l / 30,00€

*Vinarija Trs, Ilok*

Pjenušac od graševine, napravljen klasičnom metodom vrenja u boci i odležavan na finim kvascima dvije godine. Skladnog, elegantnog tijela, ugodne svježine i izraženog perlanja. Odlično uz bijelo meso, kremaste tjestenine i rižota te morsku i riječnu ribu; može i kao aperitiv

*Winery Trs, Ilok*

Sparkling wine made from Graševina, produced using the classic bottle-fermentation method and aged on fine lees for two years. Harmonious, elegant body, pleasant freshness and lively bubbles. Excellent with white meat, creamy pastas and risottos, as well as sea and river fish; also great as an aperitif.

---

## Rosé vina / Rosé wines

### Rosé Franka – 0,1 l / 0,75 l – 3,50€ / 25,00€

*Vinarija Trs, Ilok*

Kvalitetno suho rosé vino od sorte Frankovka, proizvedeno posebnim tehnološkim postupkom. Svjetloružičaste boje, intenzivnog mirisa cvijeta grožđa i ugodnog, dugog okusa. Poslužuje se kao aperitiv te uz lagane proljetno-ljetne salate, ribe, suha mesa i jela s roštilja.

*Winery Trs, Ilok*

Quality dry rosé from the Frankovka variety, produced with a special technological process. Light pink colour, intense aroma of grape blossom and a pleasant, long finish. Served as an aperitif and with light spring-summer salads, fish, cured meats and grilled dishes.

---

# Crvena vina / Red wines

## Frankovka – 0,1 l / 1,00 l – 1,60€ / 16,00€

*Vinarija Trs, Ilok*

Kvalitetno suho crno vino rubinske boje, pitko i ugodne kiselosti, s voćnim aromama zrele trešnje i kupine; iločka frankovka istaknuta je kao prepoznata u vrhunskom rangu. Preporuka uz pečenu janjetinu, patku, odreske, divljač, umake na bazi rajčice te sitnu plavu ribu s roštilja.

*Winery Trs, Ilok*

Quality dry red wine of ruby colour, easy-drinking with pleasant acidity, with fruity aromas of ripe cherry and blackberry; Ilok Frankovka is recognised in the top tier. Recommended with roasted lamb, duck, steaks, game, tomato-based sauces, and small oily fish from the grill.

---

## Cabernet Sauvignon – 0,1l / 0,75l – 3,50€ / 25,00€

*Vinarija Trs, Ilok*

Vrhunsko suho vino tamnocrvene boje s nijansama zrele trešnje. Okus donosi arome ribizla, papra i čokolade, uz blage tanine i ugodne kiseline. Preporuka vinara uključuje neutralnije sireve i povrće, kao i morske plodove i lignje.

*Winery Trs, Ilok*

Top-quality dry wine, deep red with notes of ripe cherry. Flavours bring blackcurrant, pepper and chocolate, with soft tannins and pleasant acidity. The winemaker recommends it with milder cheeses and vegetables, as well as seafood and squid.

---

## Cabernet Franc – 0,1 l / 0,75 l – 3,50€ / 25,00€

*Vinarija Trs, Ilok*

Vrhunsko suho vino tamnocrvene boje, voćno-cvjetnog mirisa, punog i zaokruženog okusa s usklađenim taninima. Najbolje prati jača jela od crvenog mesa, pikantnije umake, dimljena mesa i zrelije sireve.

*Winery Trs, Ilok*

Top-quality dry wine, deep red, with a fruity-floral nose and a full, rounded palate with well-integrated tannins. Best with richer red-meat dishes, spicier sauces, smoked meats and mature cheeses.

---

## Cabernet Sauvignon Premium – 0,1 l – / 0,75 l – 7,00€ / 50,00€

*Vinarija Trs, Ilok*

Kvalitetni suhi cuvée (Cabernet Sauvignon, Cabernet Franc i Carménère). Cabernet Sauvignon daje tanine, kiselinu i strukturu, Cabernet Franc biljne note i duži završetak, a Carménère sočnost i arome crnog ljetnog voća; vino je zaokruženo njegovanjem u drvenim bačvama. Idealno uz crveno meso, divljač i pikantnije umake.

*Winery Trs, Ilok*

Quality dry cuvée (Cabernet Sauvignon, Cabernet Franc and Carménère). Cabernet Sauvignon brings tannins, acidity and structure; Cabernet Franc adds herbal notes and a longer finish; Carménère adds juiciness and aromas of dark summer fruit. The wine is rounded out by ageing in wooden barrels. Ideal with red meat, game and spicier sauces.

---

## Topli & Hladni napitci / Hot & Cold drinks

<b>Espresso</b> .....	šalica/cup	<b>2,00€</b>
Klasična talijanska kava bogatog okusa i punog tijela, pripremljena pod visokim pritiskom za intenzivan doživljaj. <i>Classic Italian coffee with a rich flavour and full body, prepared under high pressure for an intense experience.</i>		
<b>Espresso sa šlagom / Espresso with whipped cream</b> .....	šalica/cup	<b>2,00€</b>
Klasična talijanska kava bogatog okusa i punog tijela, pripremljena pod visokim pritiskom za intenzivan doživljaj. <i>Classic Italian coffee with a rich flavour and full body, prepared under high pressure for an intense experience.</i>		
<b>Macchiato</b> .....	šalica/cup	<b>2,00€</b>
Espresso s malom količinom mliječne pjene. <i>Espresso with a small amount of milk foam.</i>		
<b>Caffè latte</b> .....	šalica/cup	<b>2,10€</b>
Espresso s većom količinom vrućeg mlijeka i tankim slojem pjene. <i>Espresso with a larger amount of hot milk and a thin layer of foam.</i>		
<b>Cappuccino (iz aparata) / Machine-made cappuccino</b> .....	šalica/cup	<b>2,00€</b>
Jednak omjer espressa, vrućeg mlijeka i mliječne pjene. <i>Equal parts espresso, hot milk and milk foam.</i>		
<b>Nescafé Classic</b> .....	šalica/cup	<b>2,20€</b>
<b>Cappuccino Classic (Franck)</b> .....	šalica/cup	<b>2,50€</b>
<b>Čaj / Tea</b> .....	šalica/cup	<b>2,20€</b>
(šumsko voće, kamilica, zeleni, menta, šipak, jabuka-cimet) <i>(forest fruits, chamomile, green, mint, rosehip, apple-cinnamon)</i>		
<b>Ledena kava / Iced coffee (Franck)</b> .....	šalica/cup	<b>2,50€</b>

## Gazirani Napitci / Carbonated soft drinks

<b>Pepsi</b> .....	0,25l	<b>2,80€</b>
<b>Pipi (Naranča/Orange)</b> .....	0,25l	<b>2,80€</b>
<b>Inka (Bitter Lemon, Tonic Water) / (Bitter Lemon, Tonic Water)</b> .....	0,25l	<b>2,80€</b>
<b>7 UP (Zero Sugar)</b> .....	0,25l	<b>2,80€</b>
<b>Mirinda (Orange)</b> .....	0,25l	<b>2,80€</b>
<b>Jamnica Sensation (Limunska trava, Limeta-kiwano) / (Lemongrass, Lime-Kiwano)</b> .....	0,25l	<b>3,00€</b>
<b>Jamnica (Limunada, Narančada) / (Lemonade, Orangeade)</b> .....	0,25l	<b>3,00€</b>
<b>Jamnica (Prirodna Mineralna voda) / (Natural mineral water)</b> .....	0,10l	<b>0,60€</b>
<b>Jamnica (Prirodna Mineralna voda) / (Natural mineral water)</b> .....	0,33l	<b>2,00€</b>
<b>Jamnica (Prirodna Mineralna voda) / (Natural mineral water)</b> .....	1,00l	<b>4,30€</b>

---

## Vode & Negazirani Napitci / Water & Non-Carbonated Drinks

<b>Toco Loco</b> .....	0,25l	<b>2,00€</b>
(Naranča, Limun, Crvena Naranča – Cikla, Limeta – Menta) (Orange, Lemon, Blood Orange–Beetroot, Lime–Mint)		
<b>Pago</b> .....	0,20l	<b>2,90€</b>
(Jabuka, Naranča, Crni ribiz, Višnja, Marelica, Jagoda) (Apple, Orange, Blackcurrant, Sour cherry, Apricot, Strawberry)		
<b>Jana</b> .....	0,33l	<b>2,80€</b>
(Prirodna izvorska voda) (Natural spring water)		
<b>Jana</b> .....	0,75l	<b>3,60€</b>
(Prirodna izvorska voda) (Natural spring water)		
<b>Jana ledeni čaj / Jana iced tea</b> .....	0,33l	<b>3,00€</b>
(Breskva, Šumsko voće, Limun) (Peach, Forest fruits, Lemon)		
<b>Jana</b> .....	0,33l	<b>3,00€</b>
(Immuno, Happy)		

## Alkoholna pića / Alcoholic beverages

### PIVA / BEER

<b>Karlovačko</b> .....	0,50l	<b>3,00€</b>
<b>Karlovačko crno / Karlovačko Dark</b> .....	0,50l	<b>3,00€</b>
<b>Karlovačko Rally</b> .....	0,50l	<b>3,00€</b>
<b>Karlovačko Radler limun / Lemon</b> .....	0,50l	<b>3,00€</b>
<b>Laško</b> .....	0,50l	<b>3,00€</b>
<b>Krušovice</b> .....	0,50l	<b>3,00€</b>
<b>Heineken</b> .....	0,33l	<b>3,50€</b>
<b>Vukovarsko točeno / Vukovar draft beer</b> .....	0,33l	<b>3,00€</b>
<b>Vukovarsko točeno / Vukovar draft beer</b> .....	0,50l	<b>3,50€</b>

---

## Likeri / *Liqueurs*

### Voćni likeri / *Fruit liqueurs*

• Višnjevac (Badel) .....	0,03l	2,20€
• Maraška (Mashtel) .....	0,03l	3,00€
• Smokva (Mashtel) .....	0,03l	3,00€
• Teranino Korlat (Badel) .....	0,03l	3,40€

### Orašasti i slatki likeri / *Nut & sweet liqueurs*

• Orah (Mashtel) .....	0,03l	3,00€
• Rogač (Mashtel) .....	0,03l	3,00€
• Medica (Mashtel) .....	0,03l	3,00€

### Biljni likeri / *Herbal liqueurs*

• Amaro 18 Isolabella (ILLVA Saronno) .....	0,03l	2,20€
• Pelinkovac (Badel) .....	0,03l	2,20€
• Antique Pelinkovac (Badel) .....	0,03l	3,20€
• Jägermeister (Jägermeister) .....	0,03l	3,20€

---

## Rakije / *Brandy*

### Voćne rakije / *Fruit brandy*

• Viljamovka Korlat (Badel) .....	0,03l	3,40€
• Šljivovica Korlat Barrique (Badel) .....	0,03l	3,40€
• Dunja Korlat Barrique (Badel) .....	0,03l	3,40€
• Marelica Korlat (Badel) .....	0,03l	3,40€

### Loza i travarice / *Grape brandy & Herb brandy*

• Loza Korlat (Badel) .....	0,03l	3,40€
• Travarica Korlat (Badel) .....	0,03l	3,40€
• Travarica (Badel) .....	0,03l	2,20€
• Komovica (Badel) .....	0,03l	2,20€

---

## **Konjak / Cognac**

<b>Stock '84 (Stock)</b> .....	0,03l	<b>2,20€</b>
<b>Prima Brandy (Badel)</b> .....	0,03l	<b>2,20€</b>

---

## **Viski / Whisky**

### **Scotch Whisky:**

<b>Chivas Regal 12YO (Chivas)</b> .....	0,03l	<b>4,00€</b>
<b>Ballantine's (Ballantine's)</b> .....	0,03l	<b>2,50€</b>

### **Tennessee Whiskey:**

<b>Jack Daniel's (Jack Daniel's)</b> .....	0,03l	<b>2,80€</b>
--	-------	--------------

---

## **Džin / Gin**

<b>Bombay Sapphire Gin</b> .....	0,03l	<b>2,80€</b>
----------------------------------	-------	--------------

---