

Our November Highlights

*„The autumn is the spring of the winter.“
(Henri de Toulouse-Lautrec)*



In this spirit we like to ring in the goose- and duck season in November. We wish you a lot of pleasure browsing through our menu.

A perfect start:

801. Cream of chestnut soup
2,80 €

Time of Brussels sprout:

802. Brussels sprout with Schupfnoodels,
onions and bacon
9,50 €

*(for vegetarians also possible without
bacon!)*

Delicacies of the sea:

803. Plaice fillet „Parisienne Style“ with
boiled potatoes and leaf spinach
served with tartar sauce
14,50 €

804. Ribbon noodles „Frutti di Mare“
9,50 €

Our Poultry delicacies:

805. Tarragon chicken in a light white
wine and mustard sauce served with
butter rice
13,50 €

806. Duck breast with Orange Sauce
served with potato dumplings and red
cabbage
16,50 €

807. Fried goose liver with mashed
potatoes
14,50 €

Our head chef recommends:

808. Goose „Turopolje Style“
served with slightly crunchy polenta slices and red cabbage 18,90 €

*Turopolje is a Region in the middle of Croatia, located triangle between the
capital Zagreb, the City of Culture Karlovac and Sisak.*

Our sweet seduction:

809. Fruit Salami with fresh fruites 4,50 €