

≈ COLD SNACKS ≈

There is no love more sincere than the love for the food. (Bernard Shaw)

<i>Slavonian kulen salama 100 g</i>	<i>37 kn</i>
<i>Game salami 100 g</i>	<i>47 kn</i>
<i>Dalmatian prosciutto 100 g</i>	<i>52 kn</i>
<i>Boškarić salami with truffles 100 g</i>	<i>62 kn</i>

≈ CHEESE ≈

The same man can be hard pessimist before lunch and convinced optimist after lunch! (Huxley)

<i>Fresh cottage cheese with sour cream</i>	<i>30 kn</i>
<i>Istrian cow's cheese 100 g</i>	<i>37 kn</i>
<i>Cheese with Mediterranean herbs 100 g</i>	<i>37 kn</i>
<i>Krk sheep cheese 100 g</i>	<i>47 kn</i>
<i>Pag cheese 100 g</i>	<i>52 kn</i>

≈ OUR COLD DISHES ≈

Cooking implies the English thoroughness, French art and our hospitality! (Ruskin)

<i>Domestic smoked tuna with pesto made of citrus and almond, cherry tomatoes and capers</i>	<i>65 kn</i>
<i>Mediterranean salad - a traditional octopus salad enriched with prawns, pickled motar, cherry tomatoes and olives, served on rucola</i>	<i>75 kn</i>
<i>Carpaccio of octopus and Neretvian shrimp on salad of fennel, marinated with olive oil, dried tomatoes and capers</i>	<i>80 kn</i>
<i>Beef carpaccio of boškariin with toasty homemade sour cream, black truffles and slices of Istrian cheese</i>	<i>85 kn</i>
<i>Beeftatar for two persons</i>	<i>200 kn</i>
<i>Stuffed grilled paper whit "kajmak"</i>	<i>40 kn</i>

≈ SOUPS ≈

☞ live on good soup, not on kind words! (Moliere)

<i>Granny's beef soup with homemade noodles</i>	<i>22 kn</i>
<i>Tomato soup "Potkova"</i>	<i>22 kn</i>
<i>Creamy mushroom soup</i>	<i>27 kn</i>

≈ BETWEEN MEALS ≈

Flavours are not born, but made! (Mark Twain)

<i>Pastry with cottage cheese a'la Zagorje baked in sweet cream orboiled with breadcrumbs</i>	<i>35 kn</i>
<i>Homemade pasta "pljukanci" with truffles cream</i>	<i>60 kn</i>
<i>Homemade pasta "pljukanci" with chicken, zucchini and baby carrots in a creamy sauce</i>	<i>65 kn</i>
<i>Risotto made of slavonian kulen salama with roasted foie gras and green tomato jam</i>	<i>95 kn</i>
<i>Cuttlefish risotto (black)</i>	<i>80 kn</i>
<i>Adriatic prawns risotto</i>	<i>80 kn</i>
<i>Shrimp risotto</i>	<i>130 kn</i>

≈ FISH, CRUSTACEANS, MOLLUSCS ≈

Cooking implies the English thoroughness, French art and our hospitality! (Ruskin)

<i>Shrimp (prepared accordingly to the guest's wishes) 1kg</i>	<i>450 kn</i>
<i>High quality white fish I class 1kg (red scorpionfish, John Dory)</i>	<i>450 kn</i>
<i>High quality white fish II class 1kg (common dentex, sea bream, sea bass, red porgy, common Pandora)</i>	<i>400 kn</i>
<i>Squid (prepared accordingly to the guest's wishes) 1kg</i>	<i>320 kn</i>

≈ MAIN DISHES ≈

There is no flame of love without food and wine (Latin)

<i>Roast veal with potatoes and vegetables</i>	<i>80 kn</i>
<i>Veal medallions with mushroom sauce, croquettes</i>	<i>120 kn</i>
<i>Veal knuckle in mushrooms 1kg</i>	<i>210 kn</i>
<i>Veal cheeks in a crust of pumpkin seeds, puree of celery with horseradish, mayonnaise of a pumpkin seeds</i>	<i>125 kn</i>
<i>Boneless stuffed pork chop in lamb caul fat, sauce made of Zagorje kajmak, fried potatoes</i>	<i>85 kn</i>
<i>Beefsteak on rucola with curd and semi-dry tomatoes</i>	<i>125 kn</i>
<i>Beefsteak in green pepper sauce, buckwheat croquettes</i>	<i>145 kn</i>
<i>Colt fillet in a sauce of dried plums and black truffle, homemade gnocchi</i>	<i>165 kn</i>

*If you want lamb, pork, duck and other occasional meals,
prepare by prior arrangement.*

≈ OUR GRILLED MEAT ≈

Let our food be medicine and your medicine be our food! (Hippocrates)

<i>Grilled ćevapčić pc</i>	<i>4 kn</i>
<i>Grilled donut pc</i>	<i>12 kn</i>
<i>Homemade sausages pc</i>	<i>15 kn</i>
<i>Marinated pork skewers pc</i>	<i>18 kn</i>
<i>Gourmet skewers pc</i>	<i>30 kn</i>
<i>Grill platter "Kajzerica" for two persons</i> <i>(Homemade sausages, skewers, donut, ćevapčić, chicken fillet,</i> <i>grilled vegetables, potato halves)</i>	<i>140 kn</i>
<i>Grill platter "Potkova" for two persons</i> <i>(beefsteak, colt fillet, veal medallions, gourmet skewers,</i> <i>grilled vegetables, potato halves, croquettes)</i>	<i>210 kn</i>

≈ SIDE DISHES ≈

Table is the only place where you will not be bored during the very first hour (Savarin)

<i>Potato halves</i>	<i>15 kn</i>
<i>Homemade croquettes</i>	<i>20 kn</i>
<i>Homemade gnocchi</i>	<i>20 kn</i>
<i>Pommes frites</i>	<i>15 kn</i>
<i>Grilled vegetables</i>	<i>25 kn</i>
<i>Rice</i>	<i>20 kn</i>
<i>Rucola with potatoes</i>	<i>35 kn</i>
<i>Swiss chard with potatoes à la Dalmatia</i>	<i>30 kn</i>

≈ SALADS ≈

*Eating is a sign that makes the basis for recognizing
a person's inner beauty! (Zeldin)*

<i>Cabbage salad</i>	22 kn
<i>Mixed salad</i>	22 kn
<i>Seasonal salad</i>	22 kn
<i>Lamb's lettuce, rucola, cherry tomato</i>	27 kn
<i>Salad Potkova</i>	30 kn
<i>Roasted peppers</i>	30 kn

≈ SWEET SNACKS ≈

Ice cream is so good that it is a pity it's not illegal (Voltaire)

<i>Maja's nut cake with a nice vanilla cream and the addition of domestic Orahovac</i>	28 kn
<i>Chocolate cake with whipped cream</i>	25 kn
<i>Cream cheese cake with overflowing of eco aronia from our breeding</i>	28 kn
<i>Crumble of pear with oat flakes, almonds and ice cream</i>	28 kn
<i>Pancakes with various additions</i>	25 kn
<i>Pancakes with the decoction of wine</i>	40 kn