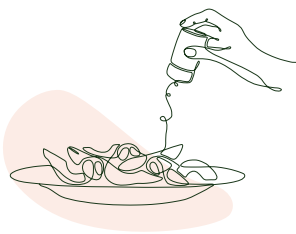


# Snacks



Caesar salad with Greenland prawns and *Grana Padano* cheese. .... 14.00 €

*Gorgonzola Dolce* cheese and grilled pearssalat with green leaf lettuce, avocado, apricots, cherry tomatoes and grapefruit dressing. .... 17.00 €

Grilled Striploin Black Angus beef strips with salad leaves, soft-boiled chicken egg, steamed corn, pickled radishes and maple syrup sauce. .... 18.00 €

Japanese *Hamachi* fish tartare with fresh cucumber, radish, small citrus kumquat, *Ponzu* tapioca and rice wine-tarragon sauce. .... 14.00 €

Beef Hereford tartare with fried porcini mushrooms, quail egg, Sherry vinegar marinated apricots and pumpkin- *Kim Chi* sauce. .... 22.00 €

Baked Burrata cheese croquette with artichokes, cherry tomatoes, Sicilian olives, beetroot chips and freshly made pesto. .... 18.00 €

Homemade hummus with chanterelles, grilled corn pita bread, pecan nuts, purple carrots, paprika jam and caramelized butter. .... 12.00 €

Baked Portobello mushroom with *Edamame* beans, cherry tomatoes, shiitake mushrooms, pumpkin-*Kim Chi* cream, tofu and truffle sauce. .... 15.00 €

Snacks with wine (~450g) ..... 25.00 €

Italian *Gorgonzola Dolce*, Spanish sheep's cheese with truffles and goat's cheese aged in red wine, French *Camembert*. Catalonia's cured mini *Fuet* sausages and cured *Prosciutto* ham, Lombardy's *Salami Milano*. Pork pate with truffles, sun-dried tomatoes, olives, jam, honey, *Grissini*, grilled *Brioche* bread.

# Soups

Hearty goulash soup with chickpeas and vegetables. .... 10.00 €

Spicy Asian Tom Yum Goong soup with seafood and tiger prawns. .... 11.00 €

# Risotto

Wild mushroom risotto with truffle pearls. .... 16.00 €

*Striploin* beef risotto with creamy sauce. .... 16.00 €

Seafood Risotto with Cuttlefish Ink Fish and grilled *Calamaretti*. .... 16.00 €

## Oysters

Served with lemon and raspberry vinaigrette.

3.50 € / 1 pcs.

We recommend pairing this with white wine *Grand Or Muscadet Sèvre et Maine Sur Lie 2020 Francija, Loire Valley*

37,5 cl / 12 €

## Mussels

in white wine- cream sauce with freshly baked focaccia.

15.00 €



\*Starting from 10 persons to the total bill, we apply a service fee of 10%

# Shared meals

RECOMMEND!



Intended for 2 - 4 persons.  
Cooking time up to 40 min.

## Pork Ribs in Special

Baltvilla Marinade ~ 1.2 kg ..... 68.00 €

Served with French fries, crispy onion rings, fresh lettuce salad, corn, radishes and avocado. Mustard and BBQ sauces.

## Black Angus Dry Aged

Tomahawk Steak ~ 1.3 kg ..... 150.00 €

Served with French fries, crispy onion rings, fresh lettuce salad, corn, radishes, tomatoes and avocado. Mushroom and broth sauces.

Beef Shank ~ 1.2 kg ..... 75.00 €

Served with French fries, crispy onion rings, fresh lettuce salad, corn, radishes, tomatoes and avocado. BBQ and mushroom sauces.

Pork Shank ~ 0.95 kg ..... 45.00 €

Served with French fries, crispy onion rings, fresh lettuce salad, corn, radishes, tomatoes and avocado. BBQ and mustard sauces.

# Steaks

Hereford Beef Fillet Steak ..... 37.00 €

Served with Brussels sprouts, chestnuts, caramelized onions, marinated *Pak Choi* and broth- porcini sauce.

Hereford Beef Sirloin Steak ..... 35.00 €

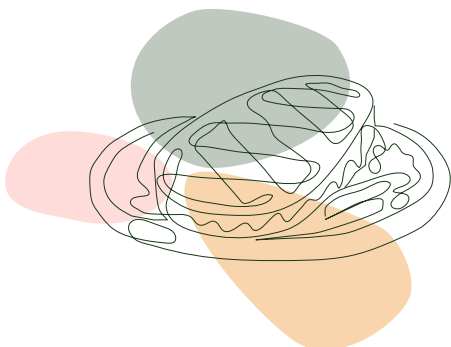
Served with Brussels sprouts, chestnuts, caramelized onions, marinated *Pak Choi* and broth- porcini sauce.

Venison Steak ..... 35.00 €

Served with whipped mashed potatoes and chestnut, roasted purple carrot and herb- cream sauce.

New Zealand Lamb Rump Steak ..... 24.00 €

Served with whipped mashed potatoes, porcini, warm spinach – cherry fricassee and *Kimchi*-pumpkin sauce.



# Other Meat Dishes



## Grilled Duck Breast ..... 22.00 €

Served with wild mushroom puree, mango salsa, pumpkin chunks, chanterelles, caramelized shallots and broth sauce.

## Grilled Pearl Chicken Fillet ..... 18.00 €

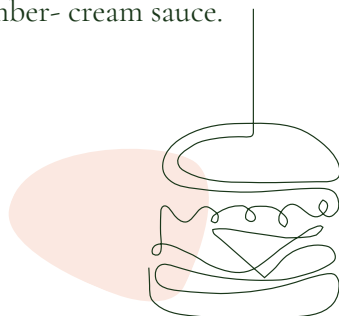
Served with potato balls, pumpkin pieces, wild mushroom cream and plum sauce.

## Pork Roast in Apple Glaze ..... 18.00 €

Served with mashed potatoes and chestnut, roasted purple carrot and broth sauce.

## Dalmatinski ćevapi ..... 16.00 €

Served with mashed potatoes, fried purple carrot, cherry tomatoes and cucumber-cream sauce.



# Fish

## Catfish Fillet ..... 20.00 €

Served with mashed potatoes and chestnut, mango salsa, grilled fennel and Hollandaise sauce.

## Arctic Halibut Fillet ..... 24.00 €

Served with seafood minestrone, lemon oil and homemade paprika jam.

## Grilled Tuna Fillet ..... 20.00 €

Served with rice, black sesame, Edamame beans, radish, pickled Pak Choi and soy tarragon sauce.

# Burgers

## Black Angus Classic

Premium Black Angus beef, BBQ sauce, pickles, tomatoes, lettuce, double cheddar cheese, onion rings fried in tempura batter, mayonnaise.

17.00 €

## Black Angus Spicy Premium

Black Angus beef, tomatoes, pickles, lettuce, pickled jalapeño peppers, cheddar cheese, spicy sauce, Sriracha pepper.

17.00 €

## Vegan Burger

Breaded veggie burger patty, BBQ sauce, pickles, tomatoes, lettuce, onion rings fried in tempura batter, vegan mayonnaise.

14.00 €

We serve French fries and tomato sauce with every burger.



# *Desserts*

Apple strudel with  
pear-caramel ice cream.

9.00 €

Rum-infused grilled pineapple  
with vanilla ice cream, raspberry sauce,  
and crispy waffles.

9.00 €

San Sebastian cheesecake  
with dark chocolate-pistachio sauce.

9.00 €

Ice cream assortment.

8.00 €

