



Lunch menu SEVEN

21.10.2024 – 27.10.2024

Monday 21.10.2024

AMUSE BOUCHE

CARPACCIO KOHLRABI | SHEEP CHEESE | POPPY SEED | HERBS

SOUPS

CONSOMME | GARDEN VEGETABLE | CHICKEN MEAT | HERBS
BRYNDZA CHEESE CREAM | POTATOES | DILL

PASTA | RISOTTO

TAGLIOLINI BRUSSEL SPROUT LARDO | MATURED SHEEP CHEESE

FISH OF THE DAY

SEA BREAM | BEANS | PUMPKIN FENNEL

MAIN DISH

FARM CHICKEN BACON | GLAZED VEGETABLES | CARLSBAD DUMPLING

DESSERT

KREMES CAKE | VANILLA CREAM CHOCOLATE

Tuesday 22.10.2024

AMUSE BOUCHE

CARPACCIO KOHLRABI | SHEEP CHEESE | POPPY SEED | HERBS

SOUPS

CONSOMME | GARDEN VEGETABLE | CHICKEN MEAT | HERBS
BORSCH | CREAM | HERBS

PASTA | RISOTTO

TARHONA PASTA PUMPKIN DRIED TOMATOES

FISH OF THE DAY

SEA BREAM | BEANS | PUMPKIN FENNEL

MAIN DISH

RABBIT FOREST MUSHROOMS / BUTTER GNOCCHI / PEARL ONION

DESSERT

KREMES CAKE | VANILLA CREAM CHOCOLATE





Wednesday 23.10.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | NOODLES | HERBS
LENTIL SOUR SOUP | EGG 63 °C | BACON HERBS

PASTA | RISOTTO

ORECHIETTE SPINACH MASCARPONE | DRIED HAM

FISH OF THE DAY

CARP | CREAM POTATO DILL | PEAS

MAIN DISH

VEAL CHEEKS | MUSHROOMS BACON CARROT | BAKED POTATO PUREE

DESSERT

BANANA CHOCOLATE

Thursday 24.10.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | NOODLES | HERBS
FISH SAFFRON POTATO BASIL SOUP

PASTA | RISOTTO

RISOTTO FOREST MUSHROOMS | DUCK BREAST | HERBS

FISH OF THE DAY

CARP | CREAM POTATO DILL | PEAS

MAIN DISH

BEEF TRI TIP | CONFIT POTATO | CELERIAC PUREE | MUSTARD

DESSERT

BANANA CHOCOLATE





Friday 25.10.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | VEAL MEAT | OLIVE OIL
KULAJDA SOUP | EGG

PASTA | RISOTTO

LASAGNE MEAT RAGOUT | VRSATEC CHEESE | HERBS

FISH OF THE DAY

COD ROASTED BELL PEPPERS | POTATO LOKŠA | CURD CHEESE DILL

MAIN DISH

BREADED VOLOVEC CHEESE | BAKED POTATO PUREE | EGG MAYO HERBS SALAD

DESSERT

CREME BRULEE VANILLA | FRESH FRUIT

Saturday 26.10.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | VEAL MEAT | OLIVE OIL
MUSHROOM MACANKA SOUP | ROASTED ONIONS | CREAM

PASTA | RISOTTO

GNOCCHI SHEEP CHEESE | FRESH TOMATOES HERBS

FISH OF THE DAY

COD ROASTED BELL PEPPERS | POTATO LOKŠA | CURD CHEESE DILL

MAIN DISH

WELLINGTON PORK TENDERLOIN | GREEN BEANS | MASHED POTATOES | PORK CRACKLINGS

DESSERT

CREME BRULEE VANILLA | FRESH FRUIT





Sunday 27.10.2024

SUNDAY BRUNCH

