

THE **MENU.**

PROLJEĆE 2024. SPRING 2024.

PREDJELA APPETIZERS

Tatarski biftek, maslac i tostirani kruh ^{A,C,D,G} *(za jednu osobu)*

Steak tartare, butter and toast bread *(for one person)*

8

Plata "Srce Vatreno" *(za dvije osobe)*

Drniški pršut - Prosciutto from Drniš, Paški sir - Cheese from Pag island,
Kobasica od istarskog tovara - Sausage from Istrian donkey, Kobasica od istarskog boškarina - Sausage
from Istrian cattle, Pršut crne slavonske svinje - Prosciutto from black Slavonian pig,
Istarski tvrdi sir - Hard cheese from Istra, Kulen, Turoš, Meso 'z tiblice, Kozji sir - Goat cheese *(for two persons)*

30

Selekcija tradicionalnih sireva ^{G,H} *(za dvije osobe)*

Selection of traditional cheeses *(for two persons)*

20

Hladna plata "The Family" ^{G,H} *(za dvije osobe)*

Livanjski sir - Cheese from Livno, Dalmatinski pršut - Prosciutto from Dalmatia

20

Hladna lisnata salata od dimljenog lososa s krutonima u umaku od jogurta i kopra ^{A,C,G}

Cold leafy salad with smoked salmon and croutons in a yogurt and dill sauce

10

JUHE SOUPS

Juha od dimljenog češnjaka s tostiranim bučnim kruhom i mariniranim rajčicama^{A,C,G,L}

Smoked garlic soup with toasted pumpkin bread and marinated tomatoes

4

Dnevna sezonska juha

Seasonal daily soup

4

RIŽOTA & TJESTENINE RISOTTO & PASTA

Rižoto s piletinom, sušenim rajčicama, odležanim kravljim sirom i pečenom bučom^{G,I,L}

Risotto with chicken, sun-dried tomatoes, aged cow cheese, and roasted pumpkin

10

Crni rižoto sa sipom^{G,L,N,I}

Black risotto with cuttlefish

12

Rižoto s dimljenim tofu sirom i povrćem na crveno^{L,I}

Risotto with smoked tofu cheese and vegetables in red

8

Pljukanci s junećim fileom, vrganjima i slaninom^{A,C,G,I,L}

Pljukanci (local pasta) with beef fillet, porcini mushrooms, and bacon

13

Špageti Carbonara na slavonski sa suhom slaninom crne slavonske svinje^{A,C}

Slavonian-style Spaghetti Carbonara with dried bacon from a black Slavonian pig

10

Mini njoki sa cherry rajčicama, pršutom i istarskim sirom^{A,G}

Mini gnocchi with cherry tomatoes, prosciutto, and Istrian cheese

11

PIZZA

Margherita ^{A,G}

San Marzano DOP, mozzarella fior di latte, ekstra djevičansko maslinovo ulje, svježi bosiljak
San Marzano DOP, mozzarella fior di latte, extra virigin olive oil, fresh basil

8

Vesuvio ^{A,G}

San Marzano DOP, mozzarella fior di latte, prosciutto cotto šunka, ekstra djevičansko maslinovo ulje
San Marzano DOP, mozzarella fior di latte, prosciutto cotto, extra virigin olive oil

9

Capricciosa ^{A,G}

San Marzano DOP, mozzarella fior di latte, prosciutto cotto šunka, šampinjoni,
ekstra djevičansko maslinovo ulje
San Marzano DOP, mozzarella fior di latte, prosciutto cotto, mushrooms, extra virigin olive oil

10

Srce Vatreno ^{A,G}

San Marzano DOP, mozzarella fior di latte, 'Nduja, poludehidrirane crvene cherry rajčice,
dehidrirani vlasac, vrhnje, panceta od crne slavonske svinje, svježi bosiljak
San Marzano DOP, mozzarella fior di latte, 'Nduja, semi-dehydrated red cherry tomatoes, dehydrated
chives, sour cream, pancetta from black Slavonian pig, fresh basil

11

Vegetariana ^{A,G}

krema od žute cherry rajčice, mozzarella fior di latte, tikvica, paprika, šampinjoni,
paški sir, pesto od bosiljka
yellow cherry tomato cream, mozzarella fior di latte, zucchini, peppers, mushrooms,
Pag Island cheese, basil pesto

9

Monodon ^{A,B,G}

pesto od bosiljka s limunovim sokom, black tiger kozice, konjak, mozzarella fior di latte, dehidrirane crne
masline, paški sir, žute polusušene cherry rajčice, svježi bosiljak, ekstra djevičansko maslinovo ulje
basil pesto with lemon juice, black tiger prawns, cognac, dehydrated black olives, Pas Island cheese, semi-
dried yellow cherry tomatoes, fresh basil, extra virigin olive oil

11

Pistacchio ^{A,G,H}

mozzarella fior di latte, ekstra djevičansko maslinovo ulje, mortadela bologna I.G.P., pistacije, krema od pistacija, poludehidrirane žute i crvene cherry rajčice, svježi bosiljak
mozzarella fior di latte, extra virgin olive oil, mortadella bologna I.G.P., pistachio, pistachio cream, semi-dehydrated yellow and red cherry tomatoes, fresh basil

11

Prosciutto ^{A,G}

San Marzano DOP, dalmatinski pršut, burrata, rukola, ekstra djevičansko maslinovo ulje
aceto krema, papar
San Marzano DOP, dalmatian prosciutto, burrata, arugula, extra virgin olive oil,
aceto cream, pepper

12

Foresta ^{A,G}

San Marzano DOP, mozzarella fior di latte, dimljena pačja prsa, špinat, šampinjoni,
dehidrirani vlasac, papar, dehidrirani vrganji
San Marzano DOP, mozzarella fior di latte, smoked duck breast, spinach, mushrooms, dehydrated chives,
pepper, dehydrated porcini mushrooms

11

ZA NAŠE MALE IGRAČE FOR OUR ASPIRING PLAYERS

Pileći prutići u cornflakesu sa krumpirovim lađicama i kečapom ^{A,C,G}

Chicken fingers in cornflakes with potato wedges and ketchup.

7

Mamine špageti bolonjez ^{A,L}

Mom's spaghetti bolognese

7

Pizza Mali Vatreni ^{A,G}

San Marzano DOP, mozzarella fior di latte, prosciutto cotto šunka, ekstra djevičansko maslinovo ulje
San Marzano DOP, mozzarella fior di latte, prosciutto cotto, extra virgin olive oil

6

SEZONSKA GLAVNA JELA SEASONAL MAIN DISHES

“Dry age” Pačja prsa, rolica s rižom i sirom u panko mrvicama, krema od celera i jabuka, karamelizirani slatko kiseli crveni kupus^{A,C,G,I,L}

“Dry Age” duck breast, rice and cheese roll in panko breadcrumbs, celery and apple cream, caramelized sweet and sour red cabbage

22

“Sous vide” teleći steak u umaku od zelenog papra, julienne povrće, aromatizirana palenta na žaru^{A,G,I}

“Sous vide” Veal Steak in green pepper sauce, julienne vegetables, grilled aromatized polenta

21

“Wellington” biftek, pire od čičoka i komorača, glazirana baby mrkva, žuta cikla^{A,C,G,I}

“Wellington” Beefsteak, jerusalem artichoke and fennel puree, glazed baby carrots, yellow beet

32

Glazirani pileći file s medom i kaduljom u umaku od naranče rolica od rižinog papira s povrćem na žaru^{A,I,L}

Glazed chicken fillet with honey and sage in orange sauce, rice paper roll with grilled vegetables

10

Srneći kare sa pancetom i višnjama, kuhana kruška u crnom vinu, okruglica od svježeg sira na maslacu^{A,C,G,I}

Venison rack with pancetta and cherries, poached pear in red wine, fresh cheese dumpling in butter

20

Prženi seitan u kukurznom brašnu, rižoto s tikvicama i kurkumom, julienne povrće na maslacu^{A,F,I}

Fried seitan in corn flour, risotto with zucchini and turmeric, julienne vegetables in butter.

8

The Family “Rustica” Burger^{A,C,G}

Mlijeveni juneći vrat i juneći file u brioche pecivu s džemom od luka i slanine, umak od majoneze, češnjaka i tartufa, zelena salata i rajčica uz prilog krumpirove lađice

Minced beef neck and beef fillet in brioche bun with onion and bacon jam, mayonnaise, garlic, and truffle sauce, green salad and tomato, served with potato wedges.

15

Janjeći kare na žaru, julienne povrće i pire od buče

Grilled lamb rack, julienne vegetables, pumpkin puree

27

Biftek na žaru s pireom od čičoka i komorača, glaziranom baby mrkvom i žutom ciklom ^{C,I,K}

Grilled steak with Jerusalem artichoke and fennel puree, glazed baby carrots, yellow beetroot

30

SALATE SALADS

Mješana sezonska salata ^L

Seasonal salad

3,20

Varaždinsko zelje s varaždinskim bučnim uljem ^L

Local Varaždin cabbage with pumpkin oil dressing from Varaždin

3,20

Salata od domaće rajčice ^L

Salad from local tomatoes

3,20

KRUH & PECIVA BREAD & PASTRIES

Domaći kruh s bučnim košticama i komadićima buče

Homemade bread with pumpkin seeds and pieces of pumpkin

0,80

Domaća pogača

Homemade pastry

0,80

Varaždinski klipič

Klipič from Varaždin

0,80

DESERTI DESERTS

Tart sa višnjom i kokosom

Cherry and coconut tart

5

Torta od naranče i badema

Orange and almond cake

5

Dnevno svježa selekcija deserata iz naše slatke vitrine

Daily-made fresh selection of desserts from our sweet showcase

TOPLI NAPITCI HOT DRINKS

Espresso	porc.	1,8	Bijela kava	porc.	2,2
			White coffee		
Espresso s vrhnjem	porc.	2	Cappuccino	porc.	2,2
Espresso with creamer					
Kava s mlijekom	porc.	2	Cappuccino Franck	porc.	2,4
Coffee with milk					
Kava s biljnim mlijekom	porc.	2,3	Čaj Superiore	porc.	2,4
Coffee with almond milk			Superiore Tea		
Bezkofeinska kava	porc.	2	Vruća čokolada	porc.	2,4
Decaffeinated coffee			Hot Chocolate		
Bezkofeinska kava s mlijekom	porc.	2,2	Kakao Nesquick	porc.	2,4
Decaffeinated coffee with milk			Nesquick Cocoa		
Kava sa šlagom	porc.	2,2	Ledena kava	porc.	3
Coffee with whipped cream			Iced coffee		

BEZALKOHOLNA PIĆA NON-ALCOHOLIC BEVERAGES

Coca Cola	0.25l	2,9	Cedevita	porc.	2,3
Coca Cola Zero	0.25l	2,9	Hidra	0.5l	3
Sprite	0.25l	2,9	Ledeni čaj Iced Tea	0.25l	2,8
Fanta	0.25l	2,9	Pago	0.2l	3
Schweppes	0.25l	2,9	Guuc prirodni sok	0.2l	3
Cockta	0.25l	2,9	Red Bull	0.25l	3,5
Sensation limeta & kiwano	porc.	2,4	Fever Tree Tonic	0.2l	3,5
Jana vitamin	porc.	2,8	Romerquelle Emotion	0.25l	2,6

CIJEĐENI SOKOVI FRESH JUICES

Sok od naranče	0.2l	2,8	Kruška i agava	0.2l	3,4
Prirodna limunada	0.3l	2,6	Ananas. limeta i đumbir	0.2l	3
Sok od jabuke	0.2l	2.8	Krastavac i jabuka	0.2l	2,6

VODA WATER

Jamnica	0.25l	2	Jana	0.33l	2
Jamnica	0.5l	2.5	Jana	0.75l	3
Jamnica	1l	3.5			

PIVO BEER

Ožujsko	0.5l	2,6	Staropramen	0.5l	2,6
Vukovarsko	0.5l	2,6	Stella Artois	0.33l	2,8
Corona	0.335l	4	Tomislav	0.5l	2,8
Franziskaner	0.5l	3,8	Ožujsko Radler	0.5l	2,8
Leffe Blond	0.3l	4			

TOČENO PIVO DRAUGHT BEER

Stella Artois	0.3l	2,2	GRIF IPA	0.3l	2,4
Stella Artois	0.5l	3,2	GRIF IPA	0.5l	4

VISKI WHISKEY

Jack Daniel's	0.03l	3	Johnnie Walker Black	0.03l	3
Gentleman Jack	0.03l	4,2	Johnnie Walker Green	0.03l	6,4
Jameson	0.03l	3,2	Johnnie Walker Gold Reserve	0.03l	6,4
Jameson Black Barrel	0.03l	4,8	Johnnie Walker Blue	0.03l	16
Chivas Regal 12 YO	0.03l	4	Bulleit Rye	0.03l	4,6
Nikka From The Barrel	0.03l	6,2	Talisker 10 YO	0.03l	7

COGNAC / VINJAK

Prima Brand Black	0.03l	2,6	Hennessy VS	0.03l	4,8
Martell VS	0.03l	4	Hennessy XO	0.03l	16
Courvoisier VS	0.03l	4	Šovran XO	0.03l	18
Courvoisier XO	0.03l	12,6			

VODKA

Belvedere	0.03l	5,2	Svarog	0.03l	2,8
Smirnoff	0.03l	3			

RUM

Bacardi Carta Bianca	0.03l	2,2	Ron Zacapa XO	0.03l	16
Bacardi Carta Negra	0.03l	3,6	Ron Zacapa 23 YO	0.03l	8
Diplomatico Reserva EX	0.03l	6,2			

GIN

Tanqueray	0.03l	3	Old Pilots	0.03l	6
The Botanist	0.03l	4,2	Gordon's Pink	0.03l	3
Bombay Sapphire	0.03l	2,8	Scapegrace Black	0.03l	5,4
Aura Karbun	0.03l	4,6			

TEQUILLA

Don Julio Blanco	0.03l	6	Don Julio Reposado	0.03l	6,8
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RAKIJE I LIKERI SCHNAPPS & LIQUEUR

The Family Teranino	0.03l	2.8	Orahovac	0.03l	3
Loza Barrique	0.03l	3	Borovnica	0.03l	3
Travarica Barrique	0.03l	3	Višnjevac	0.03l	3
Šipak i divlja ruža	0.03l	3	Šljivovica	0.03l	3
Aronija	0.03l	3	Viljamovka	0.03l	3
Medica s propolisom	0.03l	3	Šibenska travarica	0.03l	3

OSTALA ALKOHOLNA PIĆA OTHER ALCOHOLIC DRINKS

Jagermeister	0.03l	2,8	Amaro	0.03l	2,5
Antique	0.03l	2,8	Martini Bianco	0.1l	2,8
Pelinkovac Petovia	0.03l	2,4	Cizano	0.1l	3
Campari	0.03l	2,8	Aperol	0.03l	2,6
Bailey's	0.03l	3	Aperol Spritz	0.15l	5
Cuvee Kopjar	1l	12.5	Gemišt Vino 0.1 + Mineralna 0.1	0.2l	1,8

A – žitarice koje sadrže gluten ; B – rakovi i proizvodi od raka ; C – jaja i proizvodi od jaja ; D – riba i riblji proizvodi ; E – kikiriki i proizvodi od kikirikija ; F – zrna soje i proizvodi od soje ; G – mlijeko i mliječni proizvodi (uključujući laktozu) ; H – orašasto voće ; I – celer i njegovi proizvodi ; J – gorušica i proizvodi od gorušice ; K – sjeme sezama i proizvodi od sjemena sezama ; L – sulfiti ; M – lupina i proizvodi od lupine ; N – mekušci i proizvodi od mekušaca

FOR THE GUESTS, FOR THE FRIENDS, FOR
THE FAMILY.

VŽ2018 d.o.o.

Ulica Braće Radića 1, 42000 Varaždin
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Ako niste dobili račun niste dužni platiti. Usluga i PDV su uračunati u cijenu. Cijene su izražene u eurima,
Zabranjeno točenje i konzumiranje alkohola mlađima od 18 godina.
Alergije i intolerancije na hranu: prije nego što naručite vašu hranu i pića, upitajte naše ljubazno osoblje za savjet ako imate alergije i/ili intolerancije na hranu.

You are only obligated to pay if you have received the invoice. Service and tax are included. The prices are in euros.
We don't serve alcohol to underage persons.
Food Allergies & Intolerances: Before you order your food and drinks, please speak to our lovely staff if you have any questions regarding a food allergy or intolerance.