



Lunch menu SEVEN

13.5.2024 – 19.5.2024

Monday 13.5.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | CHICKEN MEAT | HERBS
CARROT CREAM MASCARPONE

PASTA | RISOTTO

GREEN BEAN RISOTTO | WHITE ASPARAGUS EGG YOLK | HERBS

FISH OF THE DAY

SEA BASS | APPLE HORSERADISH SAUCE | STEWED BEETROOT | GREEN BEANS HERBS

MAIN DISH

YOUNG BEEF LOIN | POTATO BROCCOLI | HOLLANDAISE SAUCE

DESSERT

MOUSE MASCARPONE STRAWBERRIES

Tuesday 14.5.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | CHICKEN MEAT | HERBS
CAULIFLOWER CREAM VANILLA

PASTA | RISOTTO

PASTA „CAPUNTI“ PEAS SAFFRON POTATO RAGOUT | FRESH SHEEP CHEESE

FISH OF THE DAY

SEA BASS | APPLE HORSERADISH SAUCE | STEWED BEETROOT | GREEN BEANS HERBS

MAIN DISH

ROASTED FARMER'S CHICKEN | FRESH CARROTS IN TEXTURES

DESSERT

MOUSE MASCARPONE STRAWBERRIES





Wednesday 15.5.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | LIVER HALUŠKY PASTA | HERBS
FISH SOUP SAFFRON TOMATO BUTTER THYME

PASTA | RISOTTO

POTATO GNOCCHI ASPARAGUS | BROWN CREAM

FISH OF THE DAY

BEER BATTER CODFISH | GREEN BEAN | ROASTED POTATOES | GARLIC MAYO

MAIN DISH

DUCK BREAST | FRESH VEGETABLE | DILL CREAM SAUCE

DESSERT

CREAM PUFF VANILLA | FRUIT

Thursday 16.5.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | LIVER HALUŠKY PASTA | HERBS
CELERY CREAM LOVAGE | QUAIL EGG

PASTA | RISOTTO

LASAGNE MEAT RAGOUT | VRŠATEC CHEESE

FISH OF THE DAY

BEER BATTER CODFISH | GREEN BEAN | ROASTED POTATOES | GARLIC MAYO

MAIN DISH

PORK CHOP BUTTER SAGE | POLENTA SPRING BRYNDZA CHEESE | MANGOLD

DESSERT

CREAM PUFF VANILLA | FRUIT





Friday 17.5.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | TURKEY MEAT | HERBS
ONION SOUP | PODPEČNÍK | VOLOVEC CHEESE

PASTA | RISOTTO

LEGUME RISOTTO | SAFFRON REDUCTION | FLANK STEAK

FISH OF THE DAY

SEA BASS | CAULIFLOWER BROWN BUTTER | BEURRE BLANC

MAIN DISH

YOUNG TURKEY BREAST | ASPARAGUS | HOLLANDAISE SAUCE

DESSERT

TRES LECHES CAKE

Saturday 18.5.2024

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | TURKEY MEAT | HERBS
BEAN CREAM | CRÈME FRAÎCHE HERBS

PASTA | RISOTTO

PASTA ORECCHIETE | GUANCIALE BROCCOLI

FISH OF THE DAY

SEA BASS | CAULIFLOWER BROWN BUTTER | BEURRE BLANC

MAIN DISH

FRESH BREADCRUMBS VEAL LOIN | ROASTED POTATOES PUREE CELERY | EGG AND ASPARAGUS REMOULADE

DESSERT

TRES LECHES CAKE





Sunday 19.5.2024

SUNDAY BRUNCH

