



Lunch menu SEVEN

2.9.2024 – 8.9.2024

Monday 2.9.2024

AMUSE BOUCHE

FRESH SHEEP CHEESE | LOCAL TOMATOES | HERBS

SOUP

CUCUMBER YELLOW MELON SOUP | JOGURT

PASTA | RISOTTO | SALAD

SUMMER MUSHROOMS RISOTTO | DUCK BREAST

FISH OF THE DAY

BEER BATTER CODEFISH | GREEN PEA | ROASTED POTATOES | GARLIC MAYO

MAIN DISH

FLANK STEAK | GRILLED VEGETABLE | BLACK PEPPER CREAM SAUCE

DESSERT

PINEAPPLE | VANILLA MOUSSE | SWEET BALM

Tuesday 3.9.2024

AMUSE BOUCHE

FRESH SHEEP CHEESE | LOCAL TOMATOES | HERBS

SOUP

CONSOMMÉ | GARDEN VEGETABLE | NETTLES STUFFING | HERBS

PASTA | RISOTTO | SALAD

CAESAR SALAD | FARMAR'S CHICKEN | EGG | BUTTER CROUTONS

FISH OF THE DAY

BEER BATTER CODEFISH | GREEN PEA | ROASTED POTATOES | GARLIC MAYO

MAIN DISH

DUCK BREAST | ROASTED PARSLEY | MANGOLD | HORSERADISH MAYO | BUCKWHEAT

DESSERT

PINEAPPLE | VANILLA MOUSSE | SWEET BALM





Wednesday 4.9.2024

AMUSE BOUCHE

DUCK BREAST | SPINACH MANGOLD | HEMP SEEDS

SOUP

CONSOMMÉ | GARDEN VEGETABLE | VEAL MEAT | OLIVE OIL

PASTA | RISOTTO | SALAD

BUCKWHEAT PEROGY | POTATOE BRYNDZA CHEESE | LARDO CREÈME FRAICHE

FISH OF THE DAY

CARP FILLET | HORSERADISH APPLE SAUCE | BEETROOT IN TEXTURES

MAIN DISH

VOLOVEC CHEESE IN FRESH BREADCRUMBS | ROASTED POTATOES PURÉE | EGG MAYO SALAD |

DESSERT

STRAWBERRY TIRAMISU

Thursday 5.9.2024

AMUSE BOUCHE

DUCK BREAST | SPINACH MANGOLD | HEMP SEEDS

SOUP

GREEN PEA | CONFIT GARLIC | DRIED HAM DUST

PASTA | RISOTTO | SALAD

YELLOW PEA HUMMUS | FRESH VEGETABLE | QUAIL EGGS

FISH OF THE DAY

CARP FILLET | HORSERADISH APPLE SAUCE | BEETROOT IN TEXTURES

MAIN DISH

LAMB | HALUŠKY PASTA SUMMER BRYNDZA CHEESE | HERBS

DESSERT

STRAWBERRY TIRAMISU





Friday 6.9.2024

AMUSE BOUCHE

MARINATED SALMON | CUCUMBER CREÉME FRAICHE | HERBS SALAD

SOUP

PARSLEY SOUP SCIRANKA

PASTA | RISOTTO | SALAD

GREEN BEAN POTATOES SAFFRON SALAD | ROASTBEEF

FISH OF THE DAY

SEA BASS FILLET | GREEN PEA | CREAM SEASHELL SAUCE

MAIN DISH

FARMER'S CHICKEN SUPREME | FRESH CARROT

DESSERT

TRESS LETCHES

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Saturday 7.9.2024

AMUSE BOUCHE

MARINATED SALMON | CUCUMBER CREÉME FRAICHE | HERBS SALAD

SOUP

CONSOMMÉ | GARDEN VEGETABLE | NOODLES | HERBS

PASTA | RISOTTO | SALAD

RAVIOLI ROASTED PUMPKIN | LOST SHEEP CHEESE | HERBS

FISH OF THE DAY

SEA BASS FILLET | GREEN PEA | CREAM SEASHELL SAUCE

MAIN DISH

VEAL LOIN IN FRESH BREADCRUMBS | POTATOE CELERY PURÉE | EGG VEGETABLE GREMOLATA

DESSERT

TRESS LETCHES





Sunday 8.9.2024

SUNDAY BRUNCH

