



## **Lunch menu SEVEN**

**28.10.2024 – 3.11.2024**

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### **Monday 28.10.2024**

#### **SOUPS**

CONSOMMÉ | GARDEN VEGETABLE | HOMEMADE PASTA MRVENICA | HERBS  
PARSLEY SOUP SCIRANKA

#### **PASTA | RISOTTO**

RISOTTO VRŠATEC CHEESE | EGG 63°C TRUFFLES

#### **FISH OF THE DAY**

SEA BASS FILLET | TAGLIOLINI POTATOES BELL PEPPERS | EGG YOLKS HERBS FOAM

#### **MAIN DISH**

ROAST BEEF | CHICK PEAS IN TEXTURES | BRUSSEL SPROUTS

#### **DESSERT**

PANCAKE MATURE PEARS CHOCOLATE

### **Tuesday 29.10.2024**

#### **SOUPS**

CONSOMMÉ | GARDEN VEGETABLE | HOMEMADE PASTA MRVENICA | HERBS  
PINTO BEAN CREAM | CREEME FRAICHE HERBS

#### **PASTA | RISOTTO**

BUCKWHEAT PIEROGY POTATOES BRYNDZA | LARDO CREEME FRAICHE

#### **FISH OF THE DAY**

SEA BASS FILLET | TAGLIOLINI POTATOES BELL PEPPERS | EGG YOLKS HERBS FOAM

#### **MAIN DISH**

BEEF RIB EYE | CHICK PEAS IN TEXTURES | BRUSSEL SPROUTS

#### **DESSERT**

PANCAKE MATURE PEARS CHOCOLATE





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## Wednesday 30.10.2024

### SOUP

CONSOMMÉ | GARDEN VEGETABLE | MEAT DUMPLING | HERBS  
ŽUREK SOUP MUSHROOMS | EGG | HERBS

### PASTA | RISOTTO | SALAD

RISOTTO PUMPKIN GORGONZOLA | PUMPKIN SEEDS | HERBS

### FISH OF THE DAY

SEA BREAM EGG | GRILLED VEGETABLE | PEA HUMMUS

### MAIN DISH

VEAL OSSO BUCO | SAFFRON RISOTTO | GREMOLATA HERBS GARLIC LEMON

### DESSERT

STRUDEL APPLES DRIED FRUITS | VANILLA CREAM

## Thursday 31.10.2024

### SOUPS

CONSOMMÉ | GARDEN VEGETABLE | MEAT DUMPLING | HERBS  
PUMPKIN CREAM | MILK FOAM | PUMPKIN SEEDS

### PASTA | RISOTTO

TAGLIATELLE RAGOUT PEAS POTATOES SAFFRON | MATURED SHEEP CHEESE

### FISH OF THE DAY

SEA BREAM EGG | GRILLED VEGETABLE | PEA HUMMUS

### MAIN DISH

LAMB LEG | CREAM SAUERKRAUT DILL SAUCE | MASHED POTATOES BUTTER LARDO SAGE

### DESSERT

STRUDEL APPLES DRIED FRUITS | VANILLA CREAM





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## Friday 1.11.2024

### AMUSE BOUCHE

EGG 63°C | SPINACH | POTATO TRUFFLE FOAM

### SOUPS

CONSOMMÉ | GARDEN VEGETABLE | LIVER DUMPLINGS | HERBS  
CARROT CREAM

### PASTA | RISOTTO

RAVIOLI ROASTED PUMPKIN | MATURED SHEEPS CHEESE | HERBS

### FISH OF THE DAY

BEER BATTERED COD | GREEN PEAS | ROASTED POTATOES | GARLIC MAYO

### MAIN DISH

VEAL LOIN IN FRESH BREAD CRUMBS | POTATO CELERY PUREE | GREMOLATA EGGS VEGETABLES

### DESSERT

CHOCOLATE LAVA CAKE | MILK SORBET

## Saturday 2.11.2024

### SOUPS

CONSOMMÉ | GARDEN VEGETABLE | LIVER DUMPLINGS | HERBS  
POTATO LEEK CREAM

### PASTA | RISOTTO | SALAD

GNOCCHI PUMPKIN | BELL PEPPERS CREAM | CHEESE SAUCE

### FISH OF THE DAY

BEER BATTERED COD | GREEN PEAS | ROASTED POTATOES | GARLIC MAYO

### MAIN DISH

BEEF GOULASH | CARLSBAD DUMPLING | CREEME FRAICHE ONION

### DESSERT

CHOCOLATE LAVA CAKE | MILK SORBET





**Sunday 3.11.2024**

**SUNDAY BRUNCH**

