



Lunch menu SEVEN

5.5.2025 – 11.5.2025

Monday 5.5.2025

STARTER

VEAL CARPACCIO | CAPERS MAYO | RIPE TOMATOES HERBS

SOUP

CONSOMME | GARDEN VEGETABLE | SEMOLINA DUMPLING | OLIVE OIL

PASTA | RISOTTO

RISOTTO ASPARAGUS | VRŠATEC CHEESE | HERBS

FISH OF THE DAY

STURGEON | TARHONYA PEAS HERBS | SPRING VEGETABLES

MAIN DISH

FARM CHICKEN BACON SAGE | ROASTED VEGETABLES | HERBS

DESSERT

PANNA COTTA YOGURT | FOREST FRUITS

Tuesday 6.5.2025

STARTER

VEAL CARPACCIO | CAPERS MAYO | RIPE TOMATOES HERBS

SOUP

ŽUREK SOUP | EGG

PASTA | RISOTTO

RAVIOLI SPINACH RICOTTA | VRŠATEC CHEESE

FISH OF THE DAY

STURGEON | TARHONYA PEAS HERBS | SPRING VEGETABLES

MAIN DISH

PORK NECK | PEPPERS SOUR CREAM | SPINACH GNOCCHI

DESSERT

PANNA COTTA YOGURT | FOREST FRUITS





Wednesday 7.5.2025

STARTER

ASPARAGUS PEAS | HOLLANDAISE SAUCE BROWN BUTTER | BREAD

SOUP

CONSOMME | GARDEN VEGETABLES | LIVER DUMPLINGS | OLIVE OIL

PASTA | RISOTTO

RISOTTO SAFFRON | VEAL FILLET | VRŠATEC CHEESE

FISH OF THE DAY

SEA BREAM FILLET | TEXTURES OF CAULIFLOWER | BEURRE BLANC

MAIN DISH

BREADED VOLOVEC CHEESE | BAKED POTATO PUREE | EGG GREMOLATA

DESSERT

CHOCOLATE PEAR TART

Thursday 8.5.2025

STARTER

ASPARAGUS PEAS | HOLLANDAISE SAUCE BROWN BUTTER | BREAD

SOUP

MINISTRONE

PASTA | RISOTTO

SEMOLINA PASTA | MUSHROOMS TOMATOES | VRŠATEC CHEESE

FISH OF THE DAY

SEA BREAM FILLET | TEXTURES OF CAULIFLOWER | BEURRE BLANC

MAIN DISH

DUCK BREAST | CEREAL RISOTTO | SAFFRON

DESSERT

CHOCOLATE PEAR TART





Friday 9.5.2025

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | EGG YOLK | OLIVE OIL
POTATO LEEK CREAMY SOUP | HERBS

PASTA | RISOTTO

RISOTTO SPINACH | EGG | SHEEP CHEESE

FISH OF THE DAY

BEER BATTERED COD | PEAS | ROASTED POTATO

MAIN DISH

VEAL STROGANOFF | MUSHROOMS | RICE HERBS

DESSERT

CARAMEL CHOUX PASTRY

Saturday 10.5.2025

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | EGG YOLK | OLIVE OIL
CREAMY PEA SOUP | DRIED HAM

PASTA | RISOTTO

TAGLIATELLE MUSHROOMS LEAK CREAM | VRŠATEC CHEESE

FISH OF THE DAY

BEER BATTERED COD | PEAS | ROASTED POTATO

MAIN DISH

BEEF WITH CREAMY ROOT VEGETABLE SAUCE | HOMEMADE DUMPLING SELECTION | CRANBERRIES

DESSERT

CARAMEL CHOUX PASTRY





Sunday 11.5.2025

SUNDAY BRUNCH

