



Something to start with

Artisanal prosciutto aged 24 months Gpš	100 g
<i>Extra:</i>	
mozzarella from Campania L	125 g
Parmesan cheese L	50 g
Olives	100 g
Assorted "plank"	120 g
selection of dry processed meats, cheese, pickled vegetables A L	
Beef carpaccio with pear mostarda and pine nut Gpš L GS	100 g
Asparagus salad with prawns R1	serv.

Pasta and other warm dishes

Spaghetti with tomato, basil, and mozzarella cherry tomatoes, peeled tomatoes, fresh basil, buffalo mozzarella Gpš J L Z	serv. ½ serv.
Fettucine marinara clams, thorny oysters, prawns, squid, olive oil, garlic, wine Gpš J L M R1 R2	serv.
Noodles with pancetta, egg, and truffle cream truffle cream, amatriciana guanciale, egg, parmesan Gpš J L	serv.
Penne with fine meat sauce fine meat sauce, parmesan optional Gpš J Z	serv. ½ serv.
Saffron risotto with bacon L	serv.
Prawn and zucchini risotto prawns, zucchini, olive oil, garlic, wine, fish base, parmesan L R1 R2	serv.
Potato gnocchi with goulash genuine beef goulash Gpš J L Z	serv.
Fettuccine with lamb ragout, asparagus Gpš J Z	serv.

Soups and other dishes prepared by our grandmother

Daily soups and stews	
beef soup Gpš J L Z	serv.
soup of the day Gpš J L Z	serv.
Stewed pork cheeks with polenta pork cheeks with onion, garlic, wine, and herb sauce Gpš L Z	serv.

Meat dishes

Steak - Lava Grill tender Angus beef L	1 kg
Chicken "ribsi" - Lava Grill marinated boneless chicken leg with skin, fried potatoes L S	300 g
Cordon bleu Viennese-style filled pork steak stuffed with boiled prosciutto and cheese, fried potatoes Gpš J L	250 g
Delicious pork ribs - Lava Grill marinated pork ribs, house-style BBQ sauce, onion chips, fried potatoes Gpš S	300 g
Dry-aged beef rump steak - Lava Grill glazed asparagus, pommes pavé potatoes L GS	1 kg

Fish dishes

Bistro grilled fish platter 250 g in-season fish fillet, 350 g squid, 150 g clams, 200 g thorny oysters, spinach with potatoes Gpš L M R1 R2	for 2 persons for 1 person
Grilled fish fillet 250 g grilled fish in-season (gilt-head or sea bass), grilled vegetables with potatoes and olive oil R2	serv.
Sea bream fillet with pistachio and lemon R2 L Op	serv.
»Padellata« assorted Buzara-style shellfish, toasted bread Gpš Z R1	serv.
Fried or grilled calamari calamari, house-style remoulade, fried potatoes Gpš GS L M	serv. ½ serv.

Extras and side dishes

Boiled pasta Gpš J L	serv.
Grilled vegetables	serv.
Spinach with potatoes L	serv.
Potatoes fried, country, grilled Gpš	serv.
Extra house-style sauces – of one's own choice BBQ, remoulade, burger, curry, horseradish, yogurt Gpš J L S GS	serv.

Desserts

Apple strudel puff pastry, apples, raisins, vanilla ice-cream Gpš J L	serv.
Pancakes with marmalade or Nutella spread, vanilla ice-cream Gpš J L OI	serv.
Panna cotta with wild berries L Gpš	serv.
Daily dessert Gpš J A L Om Oor OI Op Omk	serv.

Allergens:
G gluten: **Gpš** wheat | **Gr** rye | **Gj** barley | **Go** oats | **Gpi** spelt | **Gk** kamut
R1 crustaceans | **R2** fish | **M** shellfish | **J** eggs | **A** peanuts | **L** lactose | **S** soy
O nuts: **Oma** almonds | **Oor** walnuts | **OI** hazelnuts | **Oio** cashew nuts
Oao - pecan nuts | **Obo** - Brazil nuts | **Op** - pistachios | **Omk** macadamia nuts
Z celery leaves | **GS** mustard seeds | **SS** sesame seeds | **Ž** sulfur dioxide, sulfites | **V** lupine

The prices are in euro. VAT is included in the prices.
The price list is valid from 5 April 2026.

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HOTEL & BISTRO
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