

MENU

STARTERS

- ✓ **Leaf salads and quinoa** 250 g 13 lv.
Fresh cheese from the farm,
cherry tomatoes and dressing ⁽⁷⁾
-
- Fresh salad with duck magret** 250 g 21 lv.
With einkorn and berry vinaigrette ⁽¹⁴⁾
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- ✓ **Salad with octopus** 250 g 23 lv.
Octopus with celery, baby spinach,
cherries, olives and lemon dressing ⁽¹⁴⁾
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- ✓ **Shrimp salad** 250 g 19 lv.
Soy-mustard dressing and cherries ^(2,6,10)
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- ✓ **„Chef's Garden“** 500 g 28 lv.
Abundance of vegetables for two ^(1,3,4,5,7,10)
-
- ✓ **Sauteed vegetables
with a poached egg** 300 g 15 lv.
Seasonal vegetables sauteed in olive oil ^(3,7)
-
- Cold cuts platter** 200 g 35 lv.
Selection of meat specialties from the farm ⁽¹⁾
-
- Cheese platter** 200 g 29 lv.
Selection of dairy specialties from the farm ⁽⁷⁾

BURGERS

- Burger "55"** 350 g 24 lv.
Veal from the farm, homemade yellow cheese, brioche
and French fries ^(1,3)
-
- Pulled pork burger** 350 g 21 lv.
Slow-cooked pork, yellow cheese from our dairy,
brioche and French fries ^(1,3)
-
- Burger with horse meat** 350 g 26 lv.
Minced horse meat,
homemade yellow cheese, brioche and
French fries ^(1,3,7)
-
- Lamb burger** 350 g 26 lv.
Lamb from the farm, homemade yellow cheese,
brioche and French fries ^(1,3)

MAIN DISHES

- ✓ **Carnaroli
with Bulgarian saffron** 300 g 21 lv.
With fresh spinach and parmesan ⁽⁷⁾
-
- ✓ **Garganelli with ramson** 350 g 18 lv.
Olives, cherry tomatoes and parmesan ^(1,3,7)
-
- Guinea fowl
with mushroom duxelles** 350 g 26 lv.
Guinea fowl fillet, potato cream,
mushrooms and truffle paste ^(1,7)

- Roast lamb** 350 g 36 lv.
Lamb from the farm, orzo
and spinach from our garden ^(1,3,7)

- Pork tenderloin** 350 g 29 lv.
Fillet and yellow cheese from the farm,
Gratin Dauphinoise, smoked pepper oil ^(1,3,7)

- Salmon trout on a plate** 350 g 28 lv.
Trout fillet in beurre blanc and nettle cream ^(4,7)

- Tomahawk steak** 1.5 kg 160 lv.
Beef steak with a bone,
selection of sauces and side dishes ^(1,3,4,7)

SAUCES

- Béarnaise, pepper, BBQ** 50 g 4 lv.

DESSERTS

- Chocolate cremeux** 110 g 13 lv.
Cheese mousse with berries
and caramelized chips with nuts ^(1,3,7,8)

- Tres Leches** 110 g 12 lv.
Classic Spanish dessert
with three types of milk ^(1,3,7,8)

- Lemon tart** 110 g 13 lv.
Meringue, raspberries and nuts ^(1,3,7,8)

- Homemade ice cream 1 ball** 50 g 5 lv.
Ask about the selection of the day ⁽³⁾

KIDS' MENU

- ✓ **Tarator** 200 g 6 lv.
Cucumber & yoghurt traditional cold soup ^(7,8)

- ✓ **Salad with cherry tomatoes,
cucumbers and cheese** ⁽³⁾ 200 g 9 lv.

- Chicken bites with
French fries** ⁽¹⁾ 300 g 12 lv.

- Spaghetti Bolognese** ^(1,3,9) 300 g 12 lv.

- Meatballs with
mashed potatoes** ^(1,3) 300 g 14 lv.

- ✓ **Breaded
yellow cheese bites** ^(1,3) 300 g 12 lv.

- French fries** 200 g 8 lv.

ALLERGENS:

1 cereals containing gluten, wheat, rye, barley, oats, spelt, kamut **2** crustaceans and crustacean products **3**-eggs and eggs products **4** fish and fish products **5** peanuts and peanuts products **6**-soy and soy products **7** milk and dairy products **8** nuts **9** celery and celery products **10** mustard and mustard products **11** sesame seeds and sesame seeds products **12** molluscs and molluscs products **13** lupine and lupine products **14** sulfur dioxide and sulfates