

Zima u Okrugljaku

~ Winter at Okrugljak ~

Hladni buncek s hrenom ~ Cold ham hock with horseradish
90 kn

Meso iz tiblice

Kuhani svinjski buncek u kosanoj svinjskoj masti, namaz od čvaraka
Meat from 'tiblica'

Cooked ham hock, pork fat, pork crackling spread
90 kn

Juha od buče ~ Pumpkin soup
40 kn

Pohani žablji kraci ~ Deep fried frog legs
90 kn

Teleći ossobuco s vrganjima ~ *Riža*
Veal ossobuco with porcini mushrooms ~ *Rice*
145 kn

Jelen à la wild ~ *Rolada od kruha*
Venison à la wild ~ *Bread roulade*
140 kn

Teleći steak u umaku od vrganja ~ *Pire krumpir*
Veal steak in porcini mushrooms sauce ~ *Potato purée*
140 kn

Seljački pladanj (za dvoje)

Sarma, kuhani buncek, krvavice, domaće pečenice, slanina, zelje i restani krumpir
Countryside plate (for two)

Stuffed cabbage roll, ham hock, blood sausages, panfried sausages, bacon, greens and mashed potato
230 kn

Krvavice ~ *Dinstano zelje i restani krumpir*
Blood sausages ~ *Sauteed greens and potato with sauted onions*
80 kn

Kuhani buncek (1 kg) ~ *Dinstano zelje i restani krumpir*
Cooked ham hock, 1 kg ~ *Sauteed greens and potato with sauted onions*
230 kn

Sarma ~ *Pire krumpir*
Stuffed cabbage roll 'sarma' ~ *Potato purée*
90 kn

Domaće pečenice ~ *Dinstano zelje i restani krumpir*
Panfried sausages 'pečenice' ~ *Sauteed greens and potato with sauted onions*
75 kn

Kesten kocka ~ Chestnut cake
40 kn

Kesten pire sa šlagom ~ Chestnut puree with whipped cream
40 kn