

Zima u Okrugljaku

Slavonska zakuska ~ *Slavonian platter*

pašteta od čvaraka, kobasica od divljači, đakovačka kobasica, buđola, pečenica, špek i kulenova seka od crne slavonske svinje
pork crackling pate, venison sausage, sausage from Đakovo, black slavonian pork 'buđola', 'pečenica' and bacon
115 kn

Juha od hrena ~ *Horseradish soup*

35 kn

Juha od vrganja ~ *Porcini mushrooms soup*

40 kn

Tagliatelle s raguom od divljači ~ *Tagliatelle with venison ragout*

120 kn

Pohani žablji kraci ~ *Breaded frog legs*

90 kn

Teleći ossobuco s vrganjima ~ *Veal ossobuco with porcini mushrooms*

145 kn

Seljački pladanj ~ *Farmers platter (za dvoje/for two)*

sarma, krvavice, domaće pečenice, buncek, špek, restani krumpir i kiselo zelje
sarma, blood sausage, local sausage 'pečenica', ham hock, bacon, potatoes braised with onions, sauerkraut
240 kn

Krvavice ~ *dinstano zelje, restani krumpir*

Blood sausage ~ sauteed sauerkraut, potatoes braised with onions and paprika

85 kn

Domaća pečenica ~ *dinstano zelje, restani krumpir*

Grilled sausage 'pečenica' ~ sauteed sauerkraut, potatoes braised with onions and paprika

85 kn

Jelen a'la Wild rolada od kruha ~ *Venison a'la Wild with bread roulade*

140 kn

Sarma i pire krumpir ~ *Sarma and mashed potato*

90 kn

Domaći dimljeni buncek 1 kg ~ *Smoked ham hock 1 kg*

230 kn

Baklava s orasima ~ *Baklava with walnuts*

40 kn