

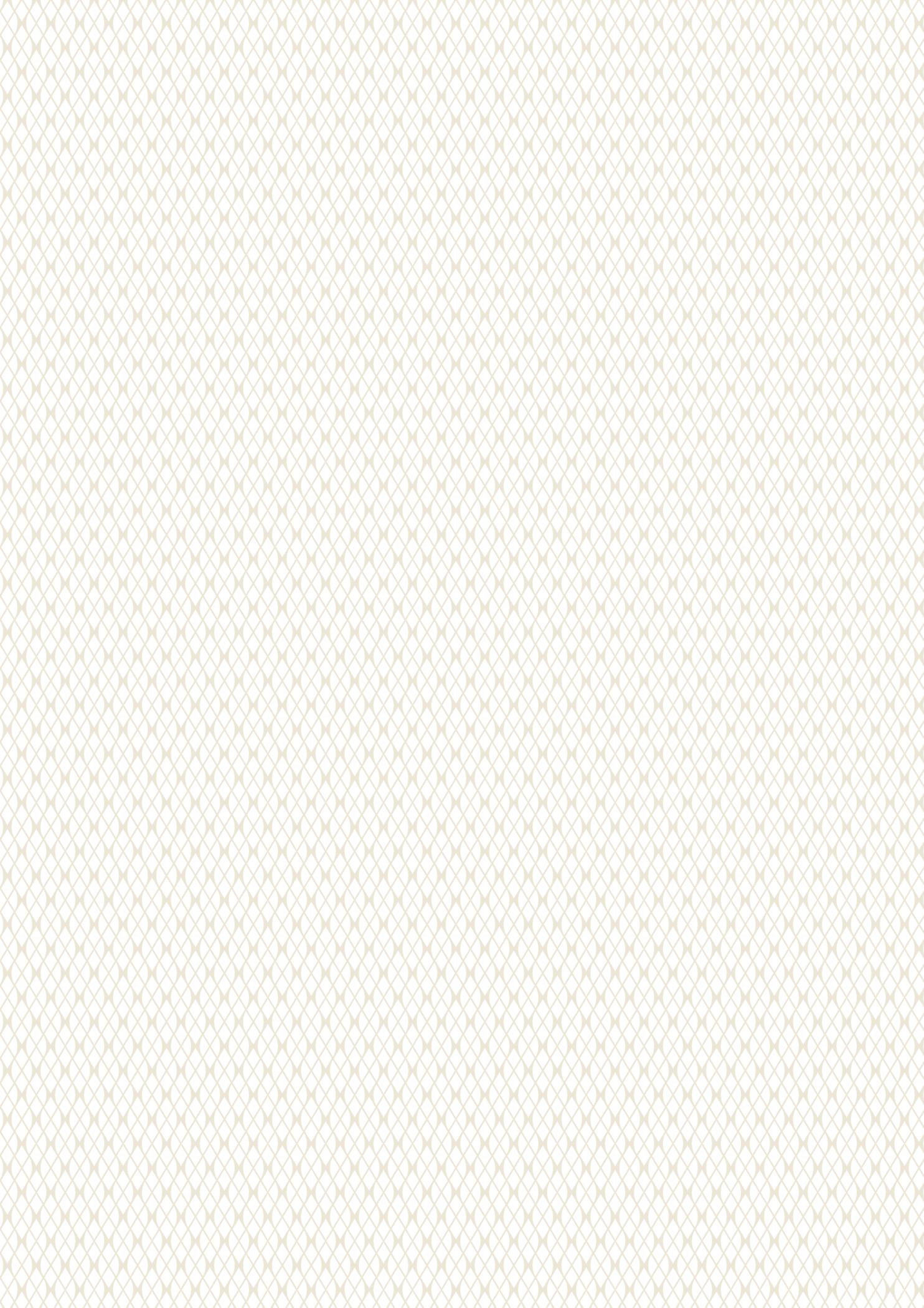
AMADRIA PARK
HOTEL ROYAL

RESTAURANT SYMPHONIE

JELOVNIK
MENU



AMADRIA PARK



AMADRIA PARK
HOTEL ROYAL

RESTAURANT SYMPHONIE

JELOVNIK
MENU

ROYAL ENTREES

Carpaccio od cikle s kozjim sirom od tartufa i pistacijom   15 €
Beet carpaccio with truffle goat cheese and pistachio

Guščja jetra s karameliziranim lukom i trešnjama na focacci    35 €
Goose liver with caramelized onions and cherries on focaccia

Tuna sashimi sa šparogama, tahini espumom i marakuja džemom   24 €
Tuna sashimi with asparagus, tahini espuma and passion fruit jam

Jakobove kapice na kremi od tikve s karameliziranim narančama     28 €
Scallops on zucchini cream with caramelized oranges

PASTA & RISOTTO

Ravioli punjeni ricotom u umaku od škampa     29 €
Ravioli filled with ricotta in shrimp sauce

Rižoto s kvarnerskim škampima    30 €
Risotto with kvarner shrimp

Rižoto s crnim tartufima i grana padanom    30 €
Risotto with black truffles and grana padano

Fuži s biftekom i crnim tartufom   32 €
Fuži with steak and black truffle

FISH & MEAT SYMPHONIE

Pačja prsa u umaku od trešnji s hrskavom palentom, šparogama i kremom od celera   42 €
Duck breast in cherry sauce with crispy polenta, asparagus and celery cream

Biftek s guščjom jetrom, na posteljici pirea s crnim tartufima i kuglicama parmezana u demi glace umaku     55 €
Steak with foie gras, on a bed of puree with black truffles and balls of parmesan cheese in demi glace sauce

File brancina s kremom od tikvica i šparoge u umaku od mlijeka i limete   40 €
Sea bass fillet with cream of zucchini and asparagus in milk and lime sauce

Janjeći kotlet u krusti od peršina i pinjola na pireu od mrkve i fondat krumpir u demi glace umaku    45 €
Lamb cutlet in a parsley and pine nut crust on carrot puree and fondant potatoes in demi glace sauce

Losos sa suviranim komoračem na pireu od chilia i paprike, čips od jabuke   35 €
Salmon with dried fennel on chili and paprika puree, apple chips

Surf and turf u umaku od borovnica i crnog vina sa šparogama     85 €
Surf and turf in blueberry and red wine sauce with asparagus

ROYAL SWEETNESS

Izbor kolača 7 €
Our selection of cakes

Svježe voće 7 €
Fresh fruit

POŠTOVANI GOSTI / DEAR GUESTS!

Za informacije o prisutnosti alergena i/ili tvari koje izazivaju ne toleranciju u jelima iz naše ponude, molimo obratite se našem osoblju!
Obavijest o načinu podnošenja prigovora potrošača nalazi se na šanku.
Cijenjeni gosti, ukoliko niste dobili račun, niste dužni platiti.

Regarding potential food allergens and intolerances, if you are unsure about any of the ingredients in the dishes we offer, please speak to our staff!
A complaints procedure can be found at the bar. VAT is included in the price.
Dear guests, if you have not received a bill, you are not obligated to pay!

ALERGENI ALLERGENS

	Riba	Fish
	Rakovi	Crabs
	Mekušci	Molluscs
	Mlijeko	Milk
	Jaja	Eggs
	Gluten	Gluten
	Soja	Soy
	Orašasto voće	Nuts
	Sezam	Sesame
	Celer	Celery

