

Postava

Couvert

Domaći kruh, namaz ili specijalitet dana – uključen po osobi uz svaku narudžbu

Bread, spread or daily special – included in each order



Hladna predjela Cold appetizers

Brusketa 3 hrvatske regije (s kulenom i sirom, inćunima i maslinama, namazom od tartufa) 40,00 kn
Bruschetta „3 Croatian regions“ (with kulen and cheese, anchovies and olives, truffle spread)



Hladno - topla salata s piletinom, povrćem i feta sirom 55,00 kn
Cold / warm salad with chicken, vegetables and feta cheese



Carpaccio od junećeg bifteka s kremom od pinjola, rikolom s limunom i narančom 68,00 kn
Beef Carpaccio with pine nut cream, arugula with lemon and orange



Hrvatska tradicionalna hladna predjela Croatian traditional cold appetizers

Izbor vrhunskih domaćih sireva s orašastim plodovima i suhim voćem 55,00 kn
Domestic cheese selection with nuts and dried fruits



Selekcija lokalnih suhих narezaka 55,00 kn
(Izbor lokalnih suhих kobasica, domaće suhe slanine, namaz od čvaraka....)
Domestic cured cold cuts
(Selection of local cured sausages, homemade pancetta, greaves spread....)





Topla predjela

Warm appetizers

Ravioli punjeni kozjim sirom u umaku od rajčica 50,00 kn
Goat cheese ravioli in tomato sauce



Tjestenina s piletinom i šumskim gljivama 62,00 kn
Pasta with chicken and forest mushrooms



Rižoto s kozicama, pršutom i rikolom, aromatiziran tartufatom 78,00 kn
Risotto with shrimps, prosciutto and arugula, truffle mushrooms aromatized



Hrvatska tradicionalna topla predjela

Croatian traditional warm appetizers

Plešivički copanjak 36,00 kn
Traditional Plešivica spring onion and cheese "quiche"



Zapečeni zagorski štrukli (30 min.) 40,00 kn
Gratinated "zagorski štrukli" - famous Croatian national cheese dish



Štrukle punjenje sirom, gljivama i špekrom (30 min.) 50,00 kn
Traditional Croatian dish stuffed with cheese, mushrooms and bacon





Juhe Soups

Juha od sezonskog povrća 20,00 kn
Seasonal vegetable soup



Krem juha od jabuke i celera s puderom od vrganja 25,00 kn
Apple and celery cream soup with cep mushrooms powder



Hrvatske tradicionalne juhe Croatian traditional soups

Krem juha od domaćeg krumpira s kozjim sirom i domaćim špekom 25,00 kn
Potato cream soup with goat cheese and homemade bacon



Goveđa juha s domaćim rezancima 25,00 kn
Beef soup with homemade noodles



Krem juha od miješanih šumskih gljiva 25,00 kn
Creamy forest mushrooms soup





Glavna jela – Mesna

Main course – Meat

Pileća prsa s pancetom, nabujak od mlinaca, crveni kupus na vinu <i>Chicken breast with pancetta accompanied with red cabbage in wine and traditional Croatian pasta</i>	70,00 kn
Lungić punjen farsom s pistacijama, rimski njoki i umak od crvenog vina <i>Pork loin stuffed with pistachio, Roman gnocchi and red wine sauce</i>	82,00 kn
Teleći medaljoni u umaku od porta sa šparogama <i>Veal medallions with asparagus in port wine sauce</i>	95,00 kn
Biftek pečen prema vašem ukusu, krumpir s crvenom paprikom i Madeira umak <i>Steak grilled to your taste, potato with red pepper and Madeira sauce</i>	185,00 kn
Princess burger <i>(juneći burger, panceta, barbecue umak, kiseli krastavci, krumpirići)</i> Princess burger <i>(beef burger, pancetta, barbecue sauce, pickles, potato)</i>	60,00 kn



Hrvatska tradicionalna glavna jela - mesna

Croatian traditional main course - meat

Kuhana govedina na šalši od rajčice, pire krumpir i umak od hrena <i>Slow cooked beef on tomato sauce, mashed potato and horseradish sauce</i>	65,00 kn
Kotlovina na „Naš način“ <i>Traditional Croatian meat stew with potatoes (pork chop, pork neck, pork belly, sausage)</i>	70,00 kn
Glazirana svinjska rebra sa žara <i>(zapečeni grah, Sauteed krumpir, prženi kolutovi luka)</i> Grilled glazed pork ribs <i>(gratinated beans, sautéed potatoes, fried onion rings)</i>	110,00 kn
Jaskanski ražnjić s: krumpirom i porilukom, zapečenim šampinjonima, džemom od ljubičastog luka <i>(janjeći but, juneći ramstek, svinjski lungić)</i> <i>Jastrebarsko city skewer with: beef, lamb, pork, potato and leek, grilled button mushrooms,</i>	120,00 kn

and red onion marmalade



Glavna jela – Riblja

Main course – Fish

Kozice u tempuri na svježoj salata uz tri umaka 90,00 kn

Shrimp tempura on fresh salad accompanied with three sauces



File smuđa, pjena od parmezana, emulzija peršina, povrće sa žara, krumpir krema 95,00 kn

Pike-perch file, Parmesan foam, parsley emulsion, grilled vegetables and potato cream



Tuna steak na mantekiranoj palenti uz Wasabi majonezu 125,00 kn

Tuna steak with polenta and Wasabi mayo



Hrvatska tradicionalna glavna jela - Riblja

Croatian traditional main course - Fish

Pastrva sa žara s blitvom i krumpirom uz umak od samoborske muštarde 65,00 kn

Grilled trout, Swiss chard with potatoes and Samobor city mustard sauce



Riblji paprikaš s tjesteninom 70,00 kn

Fish stew with pasta



Vegetarijanska jela

Vegetarian meals

Rižoto od povrća s plemenitim sirom 50,00 kn

Vegetable risotto with moldy cheese



Vegetarijanski odrezak s raguom od leće 55,00 kn

Vegetarian steak with lentil ragout



Soja odrezak s Julianne povrćem i umakom od rajčice 60,00 kn

Soy steak with Julianne vegetables and tomato sauce



Salate Salads

Izbor lisnatih sezonskih salata 18,00 kn
Seasonal leaf salad

Miješana salata 20,00 kn
Mixed salad

Kupus salata 20,00 kn
Cabbage salad

Salata od rukole i mini rajčica 25,00 kn
Rocket and cherry tomato salad

Salata sa svježim krastavcima, domaćim vrhnjem i koprom 25,00 kn
Fresh cucumbers, sour cream, and dill salad



Šopska salata 30,00 kn
Mixed salad with feta cheese



Hrvatske tradicionalne Salate Croatian traditional Salads

Grah salata s bućinim uljem 20,00 kn
Bean salad with pumpkin oil



Kisela crvena paprika punjena paškom skutom 25,00 kn
Pickled red peppers stuffed with Pag island curd





Slastice Desserts

Kolač od sira <i>Cheesecake</i>	22,00 kn
● ●	
Čokoladni mus s lješnjacima <i>Chocolate mousse with hazelnuts</i>	25,00 kn
● ●	
Tart s višnjama i marcipanom <i>Cherry and marzipan tart</i>	28,00 kn
● ●	
Kesten pire sa šlagom <i>Chestnuts puree with whipped cream</i>	22,00 kn
● ●	



Hrvatski tradicionalni deserti Croatian traditional deserts

Dubrovačka rožata <i>Crème caramel Dubrovnik style</i>	18,00 kn
● ●	
Vruća savijača od jabuka sa sladoledom od vanilije i bućinim uljem <i>Warm apple strudel with vanilla ice cream and pumpkin oil</i>	22,00 kn
● ●	

Alergeni:

- Kikiriki
- Orašasti plodovi (Bademi, Lješnjaci, Pekan, Orasi, Brazilski oraščići, Indijski oraščići, Pistacije, Pinjoli, Australski orasi, Kesteni)
- Pšenica

- Soja
- Mlijeko
- Jaja

- Rakovi (škampi, kozice, jastog, riječni rakovi)
- Ribe
- Školjkaši i ostali mekušci

Allergens:

- Peanuts
- Almonds, Hazelnuts, Pecan, Walnuts, Brazil nuts, Cashews, Pistachio, Pine nuts, Macadamia nuts, Chest nuts
- Wheat

- Soya
- Milk
- Eggs

- Crabs (Shrimps, Prawns, Lobster, River crabs)
- Fish
- Shellfish and Mollusks

SVE CIJENE SU IZRAŽENE U HRVATSKIM KUNAMA
ALL DISPLAYED PRICES ARE IN CROATIAN KUNA

PDV JE UKLJUČEN SU U CIJENU
VAT IS INCLUDED IN THE PRICE

UKOLIKO NISTE DOBILI RAČUN NISTE DUŽNI PLATITI
IF YOU DID NOT GET A RECEIPT, YOU ARE NOT OBLIGED TO PAY

ALKOHOL NE SERVIRAMO I NE PRODAJEMO OSOBAMA MLAĐIMA OD 18 GODINA
WE DO NOT SERVE OR SELL ALCOHOL BEVERAGES TO PERSON UNDER 18 YEARS OF AGE

NAČINU PODNOŠENJA PRIGOVORA POTROŠAČA

Temeljem čl. 10 st.10 Zakona o ugostiteljskoj djelatnosti (85/15), a u vezi sa čl. 10, st.3 Zakona o zaštiti potrošača (NN79/07, 125/07, 79/09 i 89/09, 133/09, 78/12, 56/13 i 41/14, 110/15) obavještavamo potrošače da pritužbe ili prigovor na kvalitetu naših proizvoda ili usluga mogu dostaviti poštom u pismenom obliku na adresu sjedišta:

„Vučković d.o.o.“

Cvetković 85 a

10450 Jastrebarsko

Ili na mail: princess@princess.hr

Uz prigovor molimo dostavite ime i prezime te adresu kako bismo vam u roku od 15 dana mogli uputiti pismeni odgovor na vašu pritužbu, te tako utjecati na poboljšanje kvalitete i na vaše zadovoljstvo

COMPLAIN SUBMISSION

According to Croatian law, complain about quality of our products or service should be sent written by mail to company headquarters address:

„Vučković d.o.o.“

Cvetković 85 a

10450 Jastrebarsko

or mail: princess@princess.hr

With written explanation of complain, please enclose your name and address in order to receive our written answer within 15 days, so we can improve our quality.