



Ampelos

RESTORAN

*Ampelos (ἄμπελος) na starogrčkom znači "vino".
U mitologiji, vino je sačinjeno od dijelova tijela mlade muze
Ampelosa, kojega je volio Dionis, a čiju smrt su predviđeli
sami bogovi. Razjaren Ampelosovom smrću, Dionis je tijelo
pretvorio u prvi ikada stvoreni grozd i od njega napravio vino.*

*Ampelos (ἄμπελος) is the Ancient Greek for "vine". In
an etiology told by Nonnus, the vine is personified as a
beautiful satyr youth, who was loved by Dionysus, and whose
death was foreseen by the gods. Upset by his death, Dionysus
transformed Ampelos's body into the first grape vine and
created wine from his blood.*

Postava / Convert

Domaći kruh, namaz ili specijalitet dana – uključen po osobi uz svaku narudžbu 2,00€
Bread, spread or daily special – included in each order

Predjela / Appetizers

Soparnik (pita od blitve i mozzarelle), majoneza s pečenim češnjakom 9,00€
Soparnik (swiss chard and mozzarella pie), mayonnaise with roasted garlic



Izbor 4 vrste domaćih Plešivičkih sireva, orašasti plodovi, džem od smokve 9,00€
Domestic cheese selection, nuts, fig jam



Selekcija suhih narezaka od crne slavonske svinje uz namaz od čvaraka 10,00€
Selection of dry black Slavonian pig slices with crackling spread



Drniški pršut, masline, kapulice, tostirana focaccia 11,00€
Drniš prosciutto, olives, chapels, toasted focaccia



Tuna tartar, pjenica od avokada, tostirani kruh 12,00€
Tuna tartar, avocado foam, toasted bread



Crème Brûlée od gušče jetre, tostirani domaći brioche, Amarena višnja 13,00€
Goose liver Crème Brûlée, toasted homemade brioche, Amarena cherry



Biftekg tagliata na salati, dresing od inčuna, Grana Padano, cherry rajčica, pinjoli 14,00€
Steak tagliata on salad, anchovy dressing, Grana Padano, cherry tomato, pine nuts



Beef tartar, maslac sa začinskim biljem, tostirani kruh 15,00€
Beef tartare, butter with herbs, toasted bread



Juha / Soups

Juha od rajčice, krutoni od začinskog bilja, pesto od bosiljka 4,50€
Tomato soup, herb croutones, basil pesto



Pileća juha s gris noklicama 5,00€
Chicken soup with semolina dumplings



Krem juha od pečene cvjetače, pesto od badema 6,00€
Creamy roasted cauliflower soup, almond pesto



Juha od brancina, tostirani kruh, krema od češnjaka, sušena rajčica, maslinovo ulje 7,50€
Sea Bass soup, toasted bread, garlic cream, dry tomato, olive oil



Tjestenine i rižota / Pasta and risotto

Domaći njoki s dimljenim lososom i špinatom, chilli, češnjak, Pecorino Romano 14,00€
Homemade gnocchi with smoked salmon and spinach, chilli, garlic, Pecorino Romano



Paccheri pasta, svježa Salsiccia iz slobodnog uzgoja, šparoga, šafran, vlasac 16,00€
Paccheri pasta, fresh free-range Salsiccia, asparagus, saffron, chives

Crne tagliatelle sa argentinskim kozicama, bisque, bosiljak, vlasac 17,00€
Blac tagliatelle with Argentine shrimp, bisque, basil, chive



Wok s carskim mesom 15,00€
(udon rezanci, mladi luk, tikvica, mrkva, paprika, ljubičasti luk, shiitake, kineski kupus, tostirani kikiriki)
Wok with pork belly
(*udon pasta, spring onion, zucchini, carrot, paprika, red onion, shiitake, cabbage, toasted peanuts*)

Wok vege 14,00€
(jasmin riža, mladi luk, tikvica, mrkva, ljubičasti luk, shiitake, kineski kupus, suncokrtove sjemenke, dimljeni tofu, prženi stakleni rezanci)
Wok vege
(*jasmin rice, spring onion, zucchini, carrot, red onion, shiitake, cabbage, sunflower seeds*)



Kremasti vege rižoto sa rajčicom, Burrata, bosiljak 16,00€
Creamy vege risotto with tomatoes, Burrata, basil



Rižoto od srne i tartufa, Grana Padano, demiglance, vlasac 18,00€
Risotto with roe deer and truffles, Grana Padano, demiglance, chives



Glavna jela – Mesna / Main course – Meat

Pohana piletina u panko mrvicama punjena povrćem i špek, pire krumpir, cheddar umak, vlasac 18,00€

Panko breaded chicken stuffed with vegetables and bacon, mashed potatoes, cheddar sauce, chives

Iberico secreto steak, knedlica od kruha i crnih truba, sotirani špinat, Marsala umak 22,00€

Iberico secreto steak, bread and black trumpets dumplings, sautéed spinach, Marsala sauce

Konfitirani pačji batak i zabatak, krema od batata, sezonska salatica sa suhim brusnicama i pinjolima 25,00€

Confit duck drumstick, sweet potato cream, seasonal salad with dry cranberries and pine nuts



Short ribs dry age, šfnudle s jalapeño papričicama i sirom, mladi kukuruz, umak od pečenja 29,00€

Short ribs dry age, šfnudle with jalapeño peppers and cheese, baby corn, gravy sauce



Glavna jela – Riblja / Main course – Fish

Tuna steak s blitvom i krumpirom 23,00€

Tuna steak with swiss chard and potatoes



File divljeg brancina, ragu od boba i bijelih šparoga, bisque od škampa, fondue krumpir 27,00€

Wild Sea Bass, broad bean and white asparagus ragout, shrimp bisque, potato fondue



Hobotnica, pečena palenta sa začinskim biljem, krema od pečene paprike, brokulini na češnjaku i maslinovom ulju 32,00€

Octopus, baked polenta with herbs, baked pepper cream, broccoli with garlic and olive oil



Djecji kutak / Kids corner

Špagete na maslacu ili rajčici, Grana Padano 6,00€

Spaghetti in butter or tomato sauce, Grana Padano



Kids mini burger s prženim krumpirićima 7,00€

(junetina, topljeni sir, rajčica, salata, kečap, majoneza)

(beef patty, melted cheese, tomato, salad, ketchup, mayo)







Pileći prstići u panko mrvicama s prženim krumpirićima, ketchup-mayo 8,00€

Chicken fingers in panko crumbs with french fries, ketchup-mayo



Odresci / Steaks

Biftek pečen prema Vašem ukusu / 250 g. <i>Beefsteak done to your taste</i>	32,00€
  Txogitxu (San Sebastian) – Entrecote Japanese cut / Entrecote ribeye / 100 g.	15,00€
  Tomahawk steak dry age (1100 g .-1300 g.) / 100 g.	7,00€

Umaci uz odrezak / Steak sauces

Majoneza <i>Mayonnaise</i>	2,00€
  	
Ketchup <i>Ketchup</i>	2,00€
  	
BBQ umak <i>Barbecue sauce</i>	2,00€
	
Cheddar umak <i>Cheddar sauce</i>	3,00€
  	
Chimichurri umak <i>Chimicuri sauce</i>	3,50€
  	
Demiglace <i>Demiglace</i>	4,00€
 	

Burgeri / Burgers

Pulled pork (pulled pork, coleslaw salata, ljubičasti luk, kiseli krastavac, BBQ umak) <i>(pulled pork, coleslaw salad, purple onion, pickles, BBQ sauce)</i>	10,00€
Princess burger (pljeskavica junečeg mesa, cheddar sir, špek, prženi luk, kiseli krastavac, zelena salata, rajčica, BBQ umak) <i>(beef patty, cheddar cheese, bacon, fried onion, pickles, iceberg, tomato, BBQ sauce)</i>	10,00€
Txogitxu smash burger (pljeskavica od junečeg mesa, džem od špeka, cheddar sir, jalapeño papričica) <i>(beef patty, bacon jam, cheddar cheese, jalapeño peppers)</i>	15,00€
Vege burger (pljeskavica od povrća, cheddar sir, prženi luk, kiseli krastavac, rikola) <i>(vege patty, cheddar cheese, fried onion, pickles, rucola)</i>	10,00€
























Prilozi / Side dish







Prženi krumpir / pomfrit ili wedges <i>Fried potatoes / pommies or wedges</i>	3,00€
Pohani kolutovi luka <i>Fried onion rings</i>	3,00€
Prženi batat <i>Batat / fried or puree</i>	4,00€
Povrće sa žara <i>Grilled vegetables</i>	4,00€
Glazirani krumpir s mladim lukom, vlascem i chili papričicama <i>Glazed potatoes with spring onion, chives and chilli pappers</i>	5,00€



Salate / Salads

Izbor lisnatih sezonskih salata <i>Seasonal leaf salads</i>	3,50€
  	
Kupus salata <i>Cabbage salad</i>	3,50€
  	
Miješana salata <i>Mixed salad</i>	4,00€
  	
Salata od rukole i mini rajčica <i>Rucola and cherry tomato salad</i>	4,50€
  	
Salata sa svježim krastavcima, dresing od domaćeg vrhnja sa limetom i medom <i>Fresh cucumbers, sour cream dressing with lime and honey</i>	4,50€
  	
Coleslaw salata <i>Coleslaw salad</i>	6,00€
  	
Grčka salata <i>Mixed salad with feta cheese / Greek salad</i>	7,00€
  	

Slastice / Desserts

Čokoladna torta <i>Chocolate cake</i>	5,00€
 	
Kokos i mango, hrskavac od kokosa, yuzu <i>Coconut and mango, coconut crisp, yuzu</i>	6,50€
 	
Kolač od pistacije i maline, badem listići <i>Pistaccio and raspberry cake, almonds leaves</i>	7,00€
 	

ZA INFORMACIJE O ALERGENIMA ILI POSEBNIM POTREBAMA, MOLIMO DA SE OBRATITE NAŠEM OSOBLJU
FOR INFORMATION ABOUT ALLERGENS OR SPECIAL DIETARY NEEDS, PLEASE CONTACT OUR STAFF

SVE CIJENE SU IZRAŽENE U EURIMA
ALL DISPLAYED PRICES ARE IN EURO

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 na licu mjesta ili 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.