



ARGANTE

RESTAURANT

jesenski meni autumn menu

PREDJELA / STARTERS

Krem juha od kukuruza s chillijem i korijanderom
Creamy corn soup with chilli and coriander

Pečena paprika punjena ovčjim sirom s pečenom palentom i pinjolima
Baked peppers stuffed with sheep's cheese with baked polenta and pine

Marinirane portobello gljive punjene kremom od jesenskih šumskih gljiva
Marinated portobello mushrooms stuffed with autumn forest mushroom cream

Tartar od dimljene orade na hrskavom tost s gelom od limuna
Smoked bream tartare on crispy toast with lemon gel

GLAVNA JELA / MAIN COURSES

Pljukanci s vrganjima
Homemade pasta "pljukanci" with porcini mushrooms

Rolica pilećeg batka i zabatka marinirana dimljenom paprikom na kremi od patlidžana i sezama s jesenskim grahoricama i gljivama
Roll of chicken drumstick and thigh marinated with smoked paprika on eggplant and sesame cream with autumn vetch and mushrooms

Tournedos od svinjskog filea u umaku od šljiva s kremom od buće i raguom od gljiva
Tournedos of pork fillet in plum sauce with pumpkin cream and mushroom ragout

File grgeča na kremi od batata s čipsom od raštike
Perch fillet on sweet potato cream with kale chips

DESERTI / DESSERTS

Pohana rolica punjena glaziranom jabukom sa sladoledom od vanilije
Breaded roll filled with glazed apple with vanilla ice cream

Mousse od kestena
Chestnut mousse

Dnevni desert
Daily dessert

po osobi
per person:
28,00 €

