ARGANTE
RESTAURANT

jesenski meni
autumn menu

PREDJELA / STARTERS

Istarski pljukanci s domaćom pancetom u umaku od kestena
Pasta "Istrian pljukanci" with homemade pancetta in chestnut sauce

Krem juha od cikle i jabuka
Cream of beetroot and apple soup

Domaća pašteta od pileće jetrice s džemom od smokava
Homemade chicken liver pate with fig jam

Salata od pečene cikle i kozjeg sira s dresingom od hrena
Roasted beetroot and goat cheese salad with horseradish dressing

GLAVNA JELA / MAIN COURSES

Pačji batak i zabatak na pireu od povrća s umakom od kupina
Duck leg and thigh on vegetable puree with blackberry sauce

Ragú od divlje svinje s bobicama borovice i jabukama u crvenom vinu uz domaće njoke
Wild boar ragu with juniper berries and apples in red wine with homemade gnocchi

Kuhana govedina s “bouillon” krumpirom i umakom od hrena
Boiled beef with “bouillon” potatoes and horseradish sauce

File pastrve s mladim špinatom, jabukama i pjenicom od celera
Trout fillet with baby spinach, apples and celery foam

DESERTI / DESSERTS

Cheesecake s bundevom
Pumpkin cheesecake

Torta od maka s chantilly kremom
Poppy cake with chantilly cream

Dnevni desert
Daily dessert

Preporuka vina
Wine recommendation

Chardonnay Krešić
Cabernet Sauvignon Krešić
0,15l 7,00 €

cijena 10.09.2026. 7,00€

po osobi
per person:

29,00 €

cijena 10.09.2026. 28,00€