

Tjedni meni Kralj Tomislav 1.1.-7.1.2018.

Weekly Menu Kralj Tomislav January 1st – January 7th, 2018

- **PONEDJELJAK / MONDAY (January 1st, 2018)**

Bloody Mary juha/ [Bloody Mary Soup](#)

Teleći medaljon u korici od komorača / [Veal Medallion with Fennel Crisp](#)

Parfe od pjenušca/ [Sparkling Wine Parfait](#)

- **UTORAK / TUESDAY (January 2nd, 2018)**

Pljukanci s purećim žgvacetom/ [Homemade Pasta with Turkey „Žgvacet“](#)

Pečena teleća prsa na Venecijanski/ [Roasted Veal Breast Venetian Style](#)

Torta od sira s umakom od jagoda/ [Cheesecake with Strawberry Sauce](#)

- **SRIJEDA / WEDNESDAY (January 3rd, 2018)**

Salata od patlidžana i junetine/ [Eggplant and Beef Salad](#)

Lešo lignje s povrćem/ [Boiled Squids with Vegetables](#)

Torta od mascarponea/ [Mascarpone Cake](#)

- **ČETVRTAK / THURSDAY (January 4th, 2018)**

Carpaccio od hobotnice s mladim klicama i umakom od jadranskog ježinca/ [Octopus Carpaccio with Sprouts and Sea Urchin Sauce](#)

Pečena glazirana purica s prokulicama/ [Roasted Glazed Turkey with Brussels Sprouts](#)

Dubrovačka rožata s umakom od šumskog voća/ [Rozata Cake with Berry Sauce](#)

- **PETAK / FRIDAY (January 5th, 2018)**

Rižoto od rakovice i gambera/ [Crab and Prawns Risotto](#)

Tuna i hobotnica na žaru s šalšom od domaćih rajčica i maslina uz lešo krumpir s prženim pinjolima / [Grilled Tuna and Octopus served on Tomato and Olives Sauce, Boiled Potatoes and Fried Pine Nuts](#)

Tart od limete/ [Lime Tart](#)

- **SUBOTA / SATURDAY (January 6th, 2018, 2017)**

Juha od graška i dry vermuta / [Peas and Dry Vermouth Soup](#)

File brancina s koricom od maslina na komoraču i slanim krumpirom/ [Sea Bass Filet with Olives Crisp on Fennel and Salted Potato](#)

Alkazar torta/ [Alcazar Cake](#)

- **NEDJELJNI OBITELJSKI RUČAK / SUNDAY FAMILY LUNCH (January 7th, 2018)**

Krem juha od bundeva s aromatiziranim krokantima od kruha i mladim bućinim uljem/ [Creamy Pumpkin Soup with Bread Cubes and Pumpkin Oil](#)

Domaća zapečena zagorska štrukla / [Oven Baked Cheese Casserole “Štrukli” served in Warm Cream Sauce](#)

Teleći medaljoni s povrtnom savijačom i sotiranim šumskim gljivama/ [Veal Medallions with Vegetable Pie and Sauteed Forest Mushrooms](#)

Semifreddo s umakom od šumskog voća / [Semifreddo with Wild Berries Sauce](#)