

# 4 slijeda meni

- 4 course menu

Između 14 ponuđenih jela, podijeljenih na hladna, topla, glavna jela i deserte, kreirajte Vaš idealni meni od minimalno 4 slijeda. Vođeni Vašim osobnim preferencijama meni smo sastavili od ribljih, vegetarijanskih i mesnih jela.

Among the 14 offered dishes, divided into cold, hot, main dishes and desserts, create your ideal menu made of a minimum of 4 courses. Guided by your personal preferences, our menu consists of fish, vegetarian and meat dishes.

<b>Kamenica</b>	Oyster
<b>Gof krastavac</b>	Amberjack cucumber
<b>Slanutak cikla</b>	Chickpeas beetroot
<b>Teletina tartar</b>	Veal tartare
<b>Inćun terina</b>	Anchoives terrine
<b>Sipa raviol</b>	Cuttlefish ravioli
<b>Đuveđ frigatura</b>	Đuveđ frito misto
<b>Patka pašta</b>	Duck pasta
<b>Riba i krumpir</b>	Fish and chips
<b>Hobotnica</b>	Octopus
<b>Krpice &amp; zelje</b>	Cabbage ajvar
<b>Teletina fažolet</b>	Veal beans
<b>Breskva flan</b>	Peach flan
<b>Rogač smokva</b>	Carob fig

4 slijeda meni | 4 course menu  
760 kn

vinska pratnja | wine pairing  
400 kn

PDV u cijeni usluge. Zabranjeno točenje i konzumacija alkohola osobama mlađim od 18.

Taxes included in all price. It is forbidden to serve alcoholic beverages for people under 18 years.

Akademija Gastronomije j.d.o.o., Zadarska 16, Šibenik