

RESTORAN
PARK
BOUTIQUE
HOTEL



Tjedna ponuda

PONEDJELJAK, 19.10.

M1 Široki rezanci s tunom, cherry rajčicama i papričicama, kupus salata, 8 €

M2 Tortilja punjena piletinom i povrćem zapečena sa sirom, tzatziki umak, kupus salata, 9 €

M3 Mesni tris (vratina, pileтина, roštilj kobasica), pekarski krumpir, sezonska salata, 10 €

UTORAK, 20.10.

M1 Vege pljeskavica sa žara zapečena s cheddar sirom, povrće sa žara marinirano harissom, rajčica-paprika salata, 8 €

M2 Faširanci od mljevenog mesa na kremi od sireva, pire krumpir, zelena salata, 9 €

M3 Medaljoni svinjskog lungića u umaku od gljiva, tagliatelle od špinata, zelena salata, 10 €

SRIJEDA, 21.10.

M1 Rižoto s tikvicama, gljivama i tofu sirom s posipom od prženih lješnjaka, košarica lisnatih salata, 8 €

M2 Pileći steak u umaku od kopra i vrhnja, gratinirani krumpir, košarica lisnatih salata, 9 €

M3 Svinjski odrezak mariniran hrenom u panadi od Panko mrvica, kuhano povrće s maslacem, kupus-paprika salata, 10 €

ČETVRTAK, 22.10.

M1 Hladna salata s tunom, tjesteninom, povrćem i maslinama, 8 €

M2 Mesne okruglice u umaku od rajčice, špageti, zelena-kupus salata, 9 €

M3 Teleći odrezak s krustom od vrganja i parmezana, sotirano povrće, krastavci-rajčica salata, 10 €

PETAK, 23.10.

M1 Fuži u umaku od svinjetine, pečene paprike i posipom od prženog luka, zelena salata, 8 €

M2 Pileći odrezak sa žara obložen pršutom i Mozzarellom, garnitura od mahuna i tjestenine, kupus salata, 9 €

M3 Pastrva sa žara marinirana češnjakom i limunom, pečeno povrće iz pećnice, tršćanski umak, 10 €



PARK
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— RESTAURANT —



Weekly Menu

— 19 – 23 OCTOBER 2026 —

MONDAY, 19 OCTOBER

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| M1 | Wide pasta ribbons with tuna, cherry tomatoes and peppers; cabbage salad | € 8 |
| M2 | Chicken and vegetable tortilla baked with cheese; tzatziki sauce, cabbage salad | € 9 |
| M3 | Mixed grill (pork neck, chicken, grilled sausage); roasted potatoes, seasonal salad | € 10 |

TUESDAY, 20 OCTOBER

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| M1 | Grilled veggie patty topped with cheddar; harissa-marinated grilled vegetables, tomato and pepper salad | € 8 |
| M2 | Minced meat patties on creamy cheese sauce; mashed potatoes, green salad | € 9 |
| M3 | Pork tenderloin medallions in mushroom sauce; spinach tagliatelle, green salad | € 10 |

WEDNESDAY, 21 OCTOBER

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| M1 | Courgette, mushroom and tofu risotto topped with toasted hazelnuts; mixed leaf salad | € 8 |
| M2 | Chicken steak in creamy dill sauce; potato gratin, mixed leaf salad | € 9 |
| M3 | Horseradish-marinated pork schnitzel in panko breadcrumbs; buttered vegetables, cabbage and pepper salad | € 10 |

THURSDAY, 22 OCTOBER

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| M1 | Cold tuna pasta salad with vegetables and olives | € 8 |
| M2 | Meatballs in tomato sauce; spaghetti, lettuce and cabbage salad | € 9 |
| M3 | Veal steak with a porcini and Parmesan crust; sautéed vegetables, cucumber and tomato salad | € 10 |

FRIDAY, 23 OCTOBER

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| M1 | Fuži pasta in pork sauce with roasted peppers and crispy onions; green salad | € 8 |
| M2 | Grilled chicken steak topped with prosciutto and mozzarella; green beans and pasta, cabbage salad | € 9 |
| M3 | Grilled trout marinated with garlic and lemon; oven-roasted vegetables, garlic and parsley olive oil sauce | € 10 |

