



## Welcome to the Restaurant Mediteran

For already 50 years the restaurant Mediteran ist located in Duisburg. In the year 2006, we moved to the Wallstrasse 1, directly in the centre of Duisburg's city. Since then we daily host shoppers, employees of adjoined companies / shops and all food lovers from 11:30 am to 11:00 pm.

Due to our fluctuating lunch menu and our balanced and rich international Mediterranean cuisine you might enjoy the access to or extremely multifarious food offer. Of course we willingly respond to your wishes. Since the restaurant is still led by Croatian Gastronomers, the extensive menu card might reveal our Croatian roots. The owner and chef of our restaurant is Zdenka Skara from 2009 until today.

Passion, dedication and honest hospitality are our highest priorities. Only then we can ensure a pleasant and domestic ambience. Additionally, we cook for you in a passionate way and always with the urge to perfection when preparing your meal. In our opinion, the delicacy and delight can only then lead to a heavenly experience.

We are looking forward to make your stay in times of our fast paced society as pleasant as possible.

## Enjoy your meal!

Visit us online on our website or on facebook!

 **Restaurant.Mediteran**  
[www.restaurant-mediteran.com](http://www.restaurant-mediteran.com)

### **ALLERGY TRIGGER BY LAW**



**A= Cereals containing gluten / B= Crustaceans / C= Eggs / D= Fishes / E= Peanuts / F= Soyabeans / G= Milk / H= Nuts / I= Celery / J= Mustard / K= Sesame seeds / L= Sulfur and sulfites / M= Lupines / N= Molluscs**

### **ADDITIVES:**



**1.Contains colouring / 2.With preservative / 3.Contains flavour enhancers / 4.Contains sweetener / 5.Contains type of sweetener – excessive consumption may produce laxative effects / 6.Contains a source of phenylalanine / 7.Contains antioxidant / 8.Contains phosphate enhancers / 9.Contains milk protein / 10.Contains caffeine / 11.Contains quinine / 12.Blackened / 13.Sulphurated / 14.Contains curing salt / 15.Contains nitrate / 16.Waxed / 17.Contains taurine / 18.Genetically modified inpu (maize, rice, soya)**



DEAR GUEST, YOU'RE WELCOME TO MIX YOUR OWN SALAD BY CHOOSING FROM OUR SALAD BAR OR FEEL FREE TO ASK OUR FRIENDLY SERVICE STAFF TO DO SO FOR YOU.

## Cold Appetizer

1. Mozzarella(2,D) 8,70 €  
with tomatoes, olives and pesto
2. Roses from the home-pickled salmon 11,80 €  
with salad bouquet and potato pancakes
3. Prawn Cocktail(D) 10,90 €  
with toast and butter
4. „Mediterranean“ Plate 12,90 €  
home pickled salmon, smoked fillet of trout, prawns, dalmatian prsut, chicken fillet, duck breast strips, various sauces and bouquet of salads
5. Carpaccio of beef fillet 12,80 €  
served with arugula salad and cheese
6. Mushroom cream soup 4,90 €  
with baked peas
7. Tomato creme soup 4,90 €  
whipped cream topping(4,9)
8. Chicken broth 4,90 €  
with chowder(C) and toast
9. Broccoli cream 4,90 €  
with whipped cream topping(4,9)
10. Hungarian goulash soup 5,80 €  
with bread
11. French onion soup 5,50 €  
gratinated with cheese(8,9,G)
12. Fish soup(D) „Marseille“ 7,50 €  
from various fish and seafood, served with bread

## Hot appetizers

13. Breaded fresh mushrooms 8,30 €  
with fine remoulade sauce(2,4)
14. Baked camembert (C,9) 8,90 €  
with cranberries, toast and butter
15. Baked cheese(C,9) 8,50 €  
with fine remoulade sauce(2,4), toast and cranberries(4)
16. Roman snails 8,90 €  
in fine Riesling-garlic-sauce(9,D), served with toast
17. Shrimps „Provinzial“ 13,50 €  
in fine tomato-garlic-sauce(1,2,D), served with toast

## Small appetite

18. Ladies toast 10,90 €  
pork medallion with peach and sauce hollandaise(2,3) on toast (gratinated)
19. Currytoast 10,90 €  
pork medallion on toast, poured over by curry-fruit-sauce
20. Tuna-Carpaccio 14,50 €  
with arugula, cherry tomatoes and parmesan cheese
21. Man's toast 13,90 €  
tenderly grilled small rump steak with freshly steamed mushrooms on toast
22. Onion toast 13,90 €  
tenderly grilled rump steak medallion with freshly roasted onion and horseradish, on toast

## Salad bar

23. Small salad 4,50 €
24. Big salad 6,50 €



## Salad & Vegetarian

25. Salad plate „Adria“(G) 9,80 €  
mixed salad with grated feta(2,8),  
toast and butter(9)
26. Vegetarian plate 11,50 €  
broccoli, princess beans, leaf spinach,  
mushrooms, fried egg, peas, carrots  
and potato wedges
27. Salad plate „Dubrovnik“ 11,90 €  
mixed salad with steamed turkey  
strips, mushrooms, bell peppers,  
served with toast and butter(9)
28. Salad plate „Mediteran“ 12,50 €  
mixed salad with steamed crabs(D),  
mushrooms, served with toast  
and butter(9)

## Senior menue

29. Turkey cutlets 11,80 €  
in mushroom cream sauce(9,G),  
served with butter spaetzle and salad
30. Pork tenderloin „Berner Art“ 12,50 €  
in sauce bearnaise(2,3,15) with swiss  
roasted potatoes, vegetables and salad
31. Plate of medaillons 17,50 €  
2 small beef fillets with croquettes,  
broccoli and salad

## Children`s court

32. Cutlet „Wiener Art“ 8,50 €  
with french fries and salad
33. Ražnjić from the grill 8,50 €  
grilled neck skewer with french fries  
and salad
34. Ćevapčići 8,50 €  
with french fries and salad

## Pasta

35. Green Pasta 11,80 €  
with chicken breast strips, tomatoes,  
mushroom cream sauce(9) and salad
36. Tagliatelle with crabs 12,90 €  
with boiled ham strips(2, 14), tomatoes  
and mushrooms in cream sauce(9),  
served with salad
37. Spaghetti with scampi(D) 15,90 €  
in tomato-garlic-sauce(1,2,D),  
served with salad
3008. Vegetable noodle pan 12,50 €  
with ratatouille vegetables in  
tomatoe-garlic-sauce and salad



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## Poultry dishes

38. Chicken breast „Carolina“(G) 12,80 €  
chicken cutlets in curry-sauce with fruit, served with butter rice and salad
39. Chicken fricassee (9,G) 12,80 €  
with butter rice, mushrooms, asparagus and salad
40. Turkey cutlets(G) 14,80 €  
in curry sauce with fruit(1,4), butter rice and salad
41. Turkey steak „Melba“ 15,90 €  
with peach in sauce bearnaise(2,3,15), served with croquettes, broccoli and salad

## Argentinian steaks

### Black Angus

42. Hipsteak (approx. 200 g) 18,50 €  
served with baked potato with sour cream(9,D) and salad
43. Midi fillet steak - 21,50 €  
for the lady (approx. 160 g)  
served with baked potato with sour cream(9,D) and salad
44. Rumpsteak (approx. 200 g) 23,50 €  
served with baked potato with sour cream(9,D) and salad
45. Hipsteak (approx. 300 g) 24,50 €  
served with baked potato with sour cream(9,D) and salad
46. Filletsteak (approx. 200 g) 29,50 €  
served with baked potato with sour cream(9,D) and salad
47. Rumpsteak (approx. 300 g) 31,50 €  
served with baked potato with sour cream(9,D) and salad
48. Filletsteak (approx. 250 g) 35,00 €  
served with baked potato with sour cream(9,D) and salad

## Steak specialties

49. Pepper skewer 19,30 €  
beef medallions poured over with pepper sauce(1,3,4), served with swiss roasted potatoes, vegetables and salad
50. Pepper hipsteak 19,50 €  
poured over with pepper sauce(1,3,4), served with roasted potatoes(13,14), broccoli and salad
51. Steak plate „Dubrovnik“ 32,50 €  
various steaks (approx. 300 g), served with baked potato with sour cream(9,D) and salad
52. Rumpsteak „Mushroom“ 24,50 €  
with freshly steamed mushrooms, served with swiss roasted potatoes(13,14), broccoli and salad
53. Pepper-Rumpsteak 24,50 €  
poured over with pepper sauce(1,3,4), served with roasted potatoes(13,14), broccoli and salad
54. Pepper-Filletsteak 30,50 €  
poured over with pepper sauce(1,3,4), served with roasted potatoes(13,14), broccoli and salad
55. Fillet „Mushroom“ 30,50 €  
with freshly steamed mushrooms, served with swiss roasted potatoes(13,14) and salad



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## The alternative: Ostrich meat

56. Ostrich fillet mini (125 g) 15,50 €  
in sauce bearnaise(2,3,15), served with  
broccoli, croquettes and salad
57. Ostrich fillet „Mediteran“ 22,50 €  
(220 g)  
with pepper(1,3,4) and sauce  
bearnaise(2,3,15), served with broccoli,  
croquettes and salad
58. Ostrich fillet „Monaco“ 22,50 €  
(220 g)  
served with steamed mushrooms, baked  
potato with sour cream(9,D) and salad

## Specialities from the charcoal grill

59. Liver „Balkan Art“ 9,80 €  
with Đuvećrice , french fries and salad
60. Ćevapčići 12,50 €  
mincemeat roll with Đuvećrice,  
french fries and salad
61. Ražnjići 13,90 €  
Two neck skewis of pork roasts with  
Đuvećrice, french fries and salad
62. Pola Pola 13,50 €  
Ćevapčići and Ražnjić with Đuvećrice,  
french fries and salad
63. Pljeskavica 13,50 €  
Salisbury steak with Đuvećrice,  
french fries and salad
64. Filled Pljeskavica 14,50 €  
Salisbury steak with feta cheese(2,8),  
Đuvećrice, french fries and salad
65. Sish kebab „Kaukasisch“ 17,40 €  
fillet of pork in gypsy sauce(1,2,4,A),  
butter rice and salad

Welcome to the heart of  
the Ruhrgebiet, which is  
lovingly called Ruhrpott.

Known for people who like to work hard in the mines.  
Bars, football and delicious König Pilsner beer  
brewed in Duisburg are the highest priorities.  
In addition the Duisburger enjoys good and  
delectable food.

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66. Robber skewer 17,20 €  
pljeskavica, two pork fillets, bacon  
and a beef medallion with Đuvećrice,  
french fries and salad
67. Hussar skewer 17,80 €  
with pork fillet(1,2), debreziner  
sausage(1,2,4,A), gypsy sauce, served  
with french fries, Đuvećrice and salad
68. Grill plate 17,30 €  
pork neck skewers, cevapcici, pljeskavica,  
pork chop, liver and bacon with Đuvećrice,  
french
69. Hajdučki Ćevap 17,80 €  
pljeskavica, beef and pork medallions,  
on gypsy sauce(1,2,4,A), with Đuvećrice,  
french fries and salad
70. Potpourri plate 17,90 €  
breaded cutlet, small rumpsteak, one  
pljeskavica, turkey medallions with  
Đuvećrice, french fries and salad
71. Funny Bosnijak (300 g) 24,50 €  
rumpsteak stuffed with ham(2,14) and  
cheese(8,9,G), with Đuvećrice, french fries  
and salad



## Plates for two

72. **Balkan plate** 36,80 €  
pork neck skewers, cevapcici, pljeskavica, pork chop, liver, debreziner sausage(1,2), beef medallions and bacon, with Đuvećrice, french fries, vegetables and salad
73. **Epigram „Dubrovnik Art“** 52,80 €  
steak medallions with roasted potatoes(13,14), Đuvećrice, various vegetables and salad
74. **Chateau Briand a la Bristol** 64,80 €  
beef fillet (400 g), fried in one piece, with sauce bearnaise(2,3,15), various supplements and salad
75. **Wedding plate „Mediteran“** 98,00 €  
(for four persons)  
rumpsteak, sirloin steak and pork medallions, lamb chop, finely garnished with various supplements, salad, in addition served with 4 sljivovica

## International dishes

76. **Mediterranean chicken skillet** 12,80 €  
spicy rice pan with ratatouille vegetables(9) served with salad
77. **Berliner liver** 11,80 €  
with freshly roasted onions, apple rings(16), salt potatoes and salad
78. **Liver „Zigeuner Art“** 10,90 €  
sliced liver steamed with onions, bell peppers and tomatoes, served with butter rice and salad
79. **Schnitzel „Wiener Art“(C)** 13,50 €  
with french fries, vegetables and salad
80. **Cutlet „Samoborski“** 13,50 €  
in spicy garlic sauce, served with roasted potatoes(13,14) and salad

81. **Land-Air-Ocean** 24,50 €  
beef tenderloin medallion, chicken medallion, salmon fillet(D) and scampi provincial(D), served with leaf spinach, wild rice and salad
82. **Poultry platter** 20,50 €  
canard, turkey and ostrich fillets with almond-broccoli, roasted swiss potatoes(13,14), served with orange sauce(5,G), pepper sauce and salad(1,3,4)
83. **Mushroom Schnitzel (9,G,C)** 14,50 €  
with butter rice, vegetables and salad
84. **Mučkalica** 16,80 €  
pork fillet strip pan with fresh vegetables, butter rice and salad
150. **Fillet „California“** 17,90 €  
pork fillet with peaches in pepper sauce(1,3,4), broccoli, croquettes and salad
151. **Medaillons „Dalmacija“(G)** 18,30 €  
pork medallions in Gorgonzola cream sauce(8,9), with croquettes, princess beans and salad
85. **Cordon Bleu** 15,90 €  
Schnitzel of pork stuffed with ham(2,14) and cheese(8,9,G), served with french fries, vegetables and salad
86. **Duisburger plate** 18,30 €  
three pork fillet medallions gratinated with sauce hollandaise(2,3) and cheese(8,9,G), served with roasted potatoes(13,14), vegetables and salad
87. **Medaillons „Indian“** 17,50 €  
pork medallions with curry-fruit sauce(4), butter rice, croquettes and salad
88. **Plate of fillet „König“(G)** 23,00 €  
beef and pork fillets in red wine thyme sauce and mustard mushroom sauce, served with potato gratin and broccoli
89. **Tenderloin** 17,50 €  
in mushroom sauce(9,G), served with vegetables, croquettes, rice and salad



90. Zurich ragout(G) 16,80 €  
Butter spaetzle(9) and salad

91. Ungarian roast 22,90 €  
tenderly grilled rumpsteak, potatoes,  
bell peppers, tomatoes and salad

92. Stroganoff 24,50 €  
in mushroom cream sauce(9,G),  
served with butter rice and salad

93. Fillet „Toscana“ 17,90 €  
gratinated with cheese(8,9,G),  
served with onions, bacon, mushrooms,  
broccoli, potato wedges and salad

94. Duck breast fillet „Barbarie“ 23,90 €  
fried, with orange sauce(5,G), served  
with croquettes, vegetables ratatouille(9)  
and salad

95. Roast „Vienna“ 24,50 €  
tenderly grilled rumpsteak with roasted  
onions, served with croquettes and salad

97. Garlic steak 23,50 €  
tenderly grilled rumpsteak with gypsy  
sauce(1,2,4,A), with fresh garlic in oil,  
french fries, ðuvećrice

98. Fillet steak „Mediteran“ 32,80 €  
(approx. 200 g) with shrimps in tomato  
garlic sauce(1,2,D), served with rosemary  
potatoes and salad

## Lamb dishes

99. Lamb chops 22,90 €  
with roasted potatoes, princess  
beans and salad

100. Lamb platter 23,90 €  
lamb chops, lamb steak and lamb fillet  
with fried potatoes, broccoli and salad

101. Lamb fillet 27,50 €  
poured over with sauce Provençal,  
served with princess beans and  
rosemary potatoes(G)

## Fish delicacies

102. Trout meunière or blue 15,90 €  
with rosemary potatoes, leaf spinach  
and salad

103. Calamari 19,90 €  
small calamari from the grill, rosemary  
potatoes, leaf spinach and salad

104. Doradenfilet 23,90 €  
in saffron crab sauce with rosemary  
potatoes(9) and salad

105. Salmon fillet 19,90 €  
in spicy Riesling sauce(G), served  
with salt potatoes(9), broccoli and salad

106. Redfish fillet 17,50 €  
fried in butter(9), served with salt  
potatoes, broccoli and salad

107. Pike-perch fillet 19,20 €  
in mustard caper sauce(2,4,G), served  
with rosemary potatoes, leaf spinach  
and salad

108. Monkfish 26,50 €  
three medallions in fine Riesling  
sauce(9,G), served with rosemary  
potatoes and salad

109. Noble fish „Mediteran“ 27,90 €  
various sorts of fish with gambas,  
saffron crab sauce(2,4,G), served with  
zucchini rice and salad

110. King „Dalmatien“ 28,90 €  
in tomato garlic sauce(1,2,D), served  
with zucchini rice and salad

111. Fish platter „Mediteran“ 56,00 €  
(for two persons)  
various fish fillets, with leaf spinach,  
wild rice, rosemary potatoes(G), spicy  
tomato garlic sauce and salad(1,2,D)



## Side orders

112. French fries	3,00 €
113. Æuve�rice	3,00 €
114. Roasted potatoes(13,14)	3,50 €
115. Peas	3,00 €
116. Croquettes	3,00 €
117. Princess beans(13)	3,00 €
118. Wild rice	3,50 €
119. Swiz roasted potatoes	3,00 €
120. Baked potato with sour cream(9,D)	4,20 €
121. Potato gratin(G)	4,50 €
122. Leaf spinach	3,80 €
123. Broccoli	4,50 €
124. Mushroom heads	4,50 €
125. Chanterelles	9,00 €

## Sauces

126. Sauce bearnaise(2,3,15) or hollandaise(2,3)	2,80 €
127. Pepper sauce(1,3,4)	2,80 €
128. Garlic sauce	2,80 €
129. Gypsy sauce(1,2,4,A)	2,80 €
130. Mushroom sauce(9,G)	2,80 €

## Cheese

131. Dutch cheese(8,9,G)	7,50 €
132. Bulgarian feta	8,50 €
133. Cheese platter Mediteran(8,9,G)	11,50 €

## Dessert

134. Mixed ice cream	4,80 €
135. Mixed ice cream with whipped cream	5,30 €
136. Fresh fruit salad with mixed ice cream and whipped cream	6,80 €
137. Banana Split banana with vanilla ice cream, chocolate sauce and whipped cream	6,50 €
138. Dame Blanche vanilla ice cream with hot chocolate and whipped cream	6,50 €
139. Hot Love vanilla ice cream with hot cherries and whipped cream	6,50 €
140. Sundae „Mediteran“ various types of ice cream with fruits, egg liquor and whipped cream	7,20 €
141. Baked apple rings with red fruit jelly vanilla ice cream and whipped cream	7,50 €
142. Ice skewer „Adria“ with various ice creams on skewer, with bouquet of fruit, red fruit jelly vanilla sauce and whipped cream	7,20 €
143. Pancake with vanilla ice cream or jam, decorated with fruit	6,90 €





## Drinks menu

### Aperitif

162. Martini Bianco	5 cl	4,00 €
163. Martini Rosso	5 cl	4,00 €
164. Sherry	5 cl	4,00 €
165. Gin Tonic	2 cl	5,50 €
166. Prošek Dioklecijan	0,1 l	4,50 €
167. Campari Soda / Orange(2)	4 cl	4,80 €
168. VW (Vermouth + Williams)	4 cl	4,80 €
169. Ramazzotti	4 cl	4,50 €
170. Kir Royal	0,1 l	4,50 €

### Spirits

173. Loza Barrique	4 cl	6,80 €
174. Jägermeister	2 cl	3,00 €
175. Korn	2 cl	2,50 €
176. Pelinkovac Badel 1862	2 cl	3,00 €
177. Fernet Branca	2 cl	2,80 €
178. Absolut Vodka	2 cl	3,50 €
179. Rum - Der gute POTT	2 cl	2,50 €
180. Travarica Beifussgrappa	2 cl	2,80 €
181. Lozovača = Grappa	2 cl	2,80 €
182. Lozovača = Grappa	4 cl	4,50 €
183. Juliška Kruškovac-Šljivovica Mix	4 cl	4,00 €
184. Šljivovica Badel 1862	2 cl	2,80 €
185. Šljivovica Badel 1862	4 cl	4,50 €
186. Malteser Aquavit	2 cl	3,20 €
187. Linie Aquavit	2 cl	3,20 €
188. Jubiläum Aquavit	2 cl	2,90 €
189. Williams Birne	4 cl	5,50 €
190. Barac Palinka	4 cl	5,00 €

### Longdrinks

191. Bacardi Cola(2,3)	4 cl	5,50 €
192. Whisky Cola(2,3)	4 cl	5,50 €
192. Vodka Lemon(2,3)	4 cl	5,50 €
Hugo		5,80 €
Aperol Spritz		5,80 €

### Cognac

193. Asbach	2 cl	2,50 €
194. Rémy Martin V.S.O.P	2 cl	5,80 €
195. Martell V.S.O.P	2 cl	5,80 €
196. Hennessy V.S.O.P	2 cl	5,80 €

### Liqueurs

197. Sambuca Anislikör	2 cl	2,80 €
198. Kruškovac Birnenlikör	2 cl	3,50 €
199. Maraschino Kirschlikör	2 cl	3,00 €
200. Grand Marnier	2 cl	3,00 €
634. Baileys cream liqueur	4 cl	4,30 €

### Whiskey

201. Johnny Walker Red Label Scotch Whiskey	2 cl	4,80 €
202. Ballantine`s Scotch Whiskey	2 cl	4,80 €
203. Chivas Regal Scotch Whiskey	2 cl	6,00 €

### Beers

204. König Pilsener	0,25 l	2,50 €
205. Frankenheim Alt	0,25 l	2,50 €
207. Malzbier	0,25 l	2,50 €
208. Pils with shot	0,25 l	2,50 €
209. Alt with shot	0,25 l	2,50 €
210. Alster	0,25 l	2,50 €
211. Radler	0,25 l	2,50 €
213. König Pils non-alcoholic	0,33 l	3,10 €
214. Erdinger Wheat beer non-alcoholic	0,5 l	4,80 €
215. König Pilsener	0,5 l	4,80 €
216. Frankenheim Alt	0,5 l	4,80 €
214. Erdinger Weissbier	0,5 l	4,80 €

### Soft drinks

217. Mineral water	0,25 l	2,40 €
218. Sprite	0,20 l	2,40 €
219. Fanta	0,20 l	2,40 €
220. Coca Cola(2,3)	0,20 l	2,40 €
221. Coca Cola Light(1,2,3,5)	0,20 l	2,40 €
222. Mineralwasser Naturelle	0,25 l	2,40 €
223. Apfelschorle	0,20 l	2,40 €
224. Tonic Water(4)	0,20 l	3,00 €
225. Bitter Lemon(4)	0,20 l	3,00 €
226. Apple juice	0,20 l	3,00 €
227. orange juice(2)	0,20 l	3,00 €
228. Tomato juice	0,20 l	3,00 €
229. Grape juice	0,20 l	3,00 €
230. Mineralwasser	0,75 l	6,00 €
231. Natural mineral water	0,75 l	6,00 €
290. Cola, Cola light, Fanta, Sprite & Apple spritzer(2,3,5)	0,4 l	4,00 €

### Warm drinks

232. Cup of tea		2,40 €
233. Coffee Hag		2,40 €
234. Cup of coffee(3)		2,40 €
235. Espresso(3)		2,50 €
236. Cappuccino(3)		3,10 €
237. Cocoa		3,20 €
239. Grog	4 cl	4,50 €
239. Mulled wine	0,20 l	4,00 €
240. Double Espresso(3)		3,90 €
630. Latte Macchiato		3,60 €
631. Milk coffee(3)		3,10 €



## Bottled wines

### Red wines

- 243. Syrah Skaulj** 39,00 €  
**Winery Skaulj Nadin** - the fruity red wine convinces with its taste and the granite red color. A special kind of quality wine.
- 244. Primitivo** 29,00 €  
Sounds easy, but it tastes very good. A lot of wine with a deep red color brings everyone to reminder by vacation days in southern Italy.
- 245. Merlot Skaulj** 41,00 €  
**Winery Skaulj Nadin** - balanced red wine, mixed with Mediterranean ingredients, light pepper aromas completely rise in its splendor.
- 246. Zenato Santa Christina Cabernet Sauvignon** 42,00 €  
**Garda DOC 2016** - This wine lays down with his cherry-red color and ruby-red nuances into the glass. It smells heavenly of cassis, plum cake, Gingerbread spice, brown chocolate and finest roasted notes.
- 247. Valpolicella** 29,00 €  
**Classico-Sup, D.O.C, ZENATO** - dry, velvety and very spicy. Province Verona, Italy.
- 248. Plavac Mediterano** 25,00 €  
**Winery Badel 1862**  
- dry quality wine in a class of its own. Strong, full-bodied with a fragrant currant aroma. Hvar island, Dalmatia, Croatia.
- 249. Merlot** 29,00 €  
**Casali Maniago / Colli Orientali del Friuli**  
- dry and aromatic quality wine. Fruity and round in taste. From Friuli, Italy.
- 250. Postup Potomje** 36,00 €  
**Vinarija Dingač** - drier, darker red  
Top wine with a traditional forest fruit note. Very pleasant and pleasing. From South Dalmatia, Pelješac peninsula, Croatia.
- 251. Ivan Dolac** 39,00 €  
**Badel 1862** - top ruby red wine, pleasant and harmonious aroma, excellent inviting and pleasing.  
Hvar island, Dalmatia, Croatia.
- 252. Zlatan Plavac** 42,00 €  
**Vinar Z. Plenković** - drier, more full-bodied top wine, spicy wild berries and Maraska cherry flavor. Pronounced full-bodied taste.  
Hvar island, Dalmatia, Croatia.
- 253. Dingač Potomje** 43,00 €  
**Vinarija Dingač** - the Dingač has a purple-red purple color and a distinctive bouquet reminiscent of overripe tropical fruits. Its taste is marked by a great, harmonious abundance and a distinct varietal aftertaste (Plavac Mali grape). Pelješac peninsula, Croatia.

- 260. Chardonnay S-LINE Skaulj** 42,00 €  
**Weingut Skaulj Nadin** - it impresses with fruit and smells evokes by Mediterranean autumn time.
- 261. Valpolicella Amarone** 98,00 €  
**DOCG Classico 2015 Venetien** - This wine is always difficult; the high alcohol content intensifies this Aromas of dried fruits, cherries, plums and raisins without even flavoring to appear.
- 262. Ripassa Valpolicella** 45,00 €  
**D.O.C Superiore Zenato** - the ripassa is extreme long and mild, with a pronounced fragrance red fruits. This wine is one of the most representative of the House of Zenato.

### Rosé wines

- 255. Bardolino Chiaretto** 23,00 €  
**Classico D.O.C Zenato** - delicate, fresh and inviting. Peschiera, Italy

### White wines

- 256. Graševina Kutjevo** 22,00 €  
**Vina Skoro** - dry quality wine, fresh and fruity aroma, full-bodied. The Croatian classic. From Kutjevo / Slavonia, Croatia.
- 257. Grasevina Miroslav Skoro** 34,00 €  
**2018 Kroatien Kutjevo** - this wine is a perfect companion for meals or a pleasant evening drink with friends.
- 258. Korta Katarina Posip** 58,00 €  
**Kroatien Insel Korcula** - in glass Pošip shining golden green, encountered incredible in the nose. A complex bouquet.
- 259. Pinot Grigio** 26,00 €  
**ZENATO** - dry, velvety Pinot Gris Quality wine with a unique bouquet. Friuli-Grave, Italy.
- 260. Lugana** 29,00 €  
**D.O.C, ZENATO** - dry quality wine, with a little acid, fresh and inviting aroma. Brescia Province, Italy.
- 261. Chardonnay** 24,00 €  
**DI Vento, Anselmi** - fine, semi-dry quality wine with fruity aromas which is light. Veneto Province, Italy.
- 263. Pošip Čara** 32,00 €  
**P.Z Pošip Čara** - dry top wine, low acidity, fresh floral scent, subtle banana and vanilla flavor. Dalmatia, Croatia.
- 264. Lugana Santa Christina** 38,00 €  
**IGT ZENATO** - gentle on the nose, tasty and elegant, on the palate it is also absolutely typical, velvety and with pleasant acidity well rounded.



## Open wines

### Red wines ¼ l

276. Plavac Marjan 4,80 €  
Dalmacijavino - dry quality wine
277. Dalmatiner Rot 4,80 €  
Dalmacijavino - lovely quality wine
278. Pelješac 4,80 €  
Dalmacijavino - semi-dry quality wine
279. Merlot 5,80 €  
Anselmi - dry quality wine
280. Primitivo 6,90 €  
Sounds easy, but it tastes very good.  
A lot of wine with a deep red color brings everyone to reminder by vacation days in southern Italy.

### White wines ¼ l

281. Žilavka Mostar 4,80 €  
Hepok - dry quality wine
282. Laški Riesling 4,80 €  
Vipavska Dolina - lovely quality wine
283. Chardonnay 5,80 €  
Anselmi - semi-dry quality wine
284. Pinot Grigio 5,80 €  
Anselmi - dry quality wine
285. Graševina 5,50 €  
Fresh, fruity and also full-bodied.  
The most popular white wine from Croatia has a fruity tone and a spicy finish.

### Rosé wines ¼ l

286. Chiaeretto Bardolino 5,80 €  
Dry quality wine
287. Portuguese Rosé 4,50 €  
Lovely quality wine

### Champagne 0,75 l

288. Moët & Chandon Brut Impérial 95,00 €  
The classic from Moët & Chandon  
Finish: fresh, dry & fruity  
Grape varieties: Pinot Noir and Chardonnay  
Pinot Meunier, 12 %

### The lively ones

267. Valdo Prosecco Piccolo 0,2 l 7,50 €  
Marca Oro DOC  
Fine, elegant fruit, good fullness and moreover it has an excellent length.
268. Asti Cinzano Piccolo 0,2 l 7,50 €  
Its taste comes from the Musakteller grape. It gives this piccolo a sweet and fruity-fresh aroma.  
Ideal for dessert.
269. M&M Extra Piccolo 0,2 l 7,50 €  
Enjoy its fine, fruity taste  
aroma and its unmistakable  
racy and dry character
270. Freixenet 0,75 l 23,50 €  
A compilation of selected  
Top wines. Medium dry and full  
bodied in taste.
271. Henkell Trocken 0,75 l 24,80 €  
Fresh and sparkling in taste,  
with a subtle scent of tropical fruits
272. Valdo Prosecco 0,75 l 27,50 €  
Marca Oro DOC  
See number 267
273. Fürst von Metternich 0,75 l 26,50 €  
The fine balance of its less  
harmonious bouquet shaped  
by German Riesling wines.
275. Geldermann 0,75 l 27,00 €  
A dry sparkling wine with an elegant  
and physical character.



DEAR GUESTS,  
IN ORDER TO EXPLAIN THE WINE A LITTLE EASIER TO YOU, WE HAVE THESE IN THE FOLLOWING TWO CATEGORIES "QUALITY WINE" AND  
CLASSIFIED "TOP WINE". OF COURSE, WE HAVE NOT FORGOTTEN THE COUNTRY TYPICAL LABELING.