

a la carte

M E N U

NOBEL
restoran

a la carte

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NAPOMENE

SVE CIJENE IZRAŽENE SU U EURIMA S UKLJUČENIM PDV-OM.
PISANE PRIGOVORE GOSTI MOGU PODNIJETI U NAŠIM POSLOVNIM
PROSTORIMA U OBRAZAC KNJIGE PISANIH PRIGOVORA.
ALKOHOLNA PIĆA NE TOČIMO OSOBAMA MLAĐIMA OD 18 GODINA.

ALERGENI

NEKA JELA SADRŽE ALERGENE. UKOLIKO IMATE PITANJA VEZANO ZA
ALERGENE, MOLIMO VAS DA SE OBRATITE NAŠEM STRUČNOM OSOBLJU.

NOTES

ALL PRICES ARE STATED IN EUROS (EUR) AND INCLUDE VAT.
GUESTS MAY SUBMIT WRITTEN COMPLAINTS AT OUR PREMISES IN THE
OFFICIAL COMPLAINTS BOOK.
ALCOHOLIC BEVERAGES ARE SERVED EXCLUSIVELY TO GUESTS AGED 18
AND OVER.

ALLERGENS

SOME DISHES CONTAIN ALLERGENS. SHOULD YOU HAVE ANY QUESTIONS
REGARDING ALLERGENS, PLEASE CONSULT OUR PROFESSIONAL STAFF.



TRADICIONALNO/
TRADITIONAL



VEGAN



LJUTO/
SPICY

HLADNA PREDJELA/COLD STARTERS

IZBOR TRADICIONALNIH NAREZAKA S PLEENITIM SIREVIMA

selection of traditional cold cuts with artisan cheeses

8 EUR

PAŠTETA OD PILETINE SA SLANIM CRUMBLEOM OD TARTUFA

chicken pâté with a savory truffle crumble

8 EUR

NAMAZ OD PIKANTNOG HUMUSA I DOMAĆI PREPEČENAC

spicy hummus spread with homemade toasted bread

9 EUR

HLADNI ROASTBEEF NA LISNATIM SALATAMA, EMULZIJOM OD BOSILJKA I MASLINOVOG ULJA

cold roast beef on mixed leaf salads with basil & olive oil emulsion

12 EUR

BIFTEK TARTAR S AROMATIČNIM MASLACEM I TOST (ZA DVIJE OSOBE)

beef tartare with aromatic butter and toast (for two persons)

27 EUR

SALATA OD HOBOTNICE

octopus salad

12 EUR

LISNATA SALATA S HRKAVIM ARANCINIMA, PEČENIM TOFU SIROM I DRESINGOM OD JOGURTA

mixed leaf salad with crispy arancini, grilled tofu cheese and yogurt dressing

12 EUR

JUHE/SOUPS

BISTRA TELEĆA JUHA SA ŽLIČNJACIMA I MLADIM POVRĆEM

clear veal broth with semolina dumplings and young vegetables

4,90 EUR

KREM JUHA OD GLJIVA S DOMAĆIM KRUTONIMA

cream of mushroom soup with homemade croutons

4,90 EUR

JUHA OD RAJČICE S ARANCINOM OD RIŽE, BOSILJKA I PINJOLA

tomato soup with rice, basil and pine nut arancini

5,50 EUR

TOPLA PREDJELA/WARM STARTERS

ZELENI ŠTRUKLI S PURICOM NA KREMI OD VRGANJA 
green štrukli with turkey on porcini cream
9,50 EUR

NJOKI U UMAKU OD POVRČA I CARRYA 
gnocchi in vegetable and curry sauce
9,50 EUR

PLJUKANCI U RAGUU OD JELENA I LISIČARKI  
pljukanci pasta with venison and chanterelle ragù
12 EUR

LIMUNSKI RIŽOTO S TUNOM U SEZAMU I ULJE PERŠINA
lemon risotto with sesame-crusted tuna and parsley oil
14 EUR

GLAVNA JELA/MAIN COURSES

SPORO PEČENA TELETINA S KRUMPIROM I KORIJENASTIM POVRČEM 
slow-roasted veal with potatoes and root vegetables
24 EUR

**PILEĆA PRSA NADJEVENA MOZZARELLOM I PRŠUTOM U HRŠKAVOM
OMOTAČU OD KOKOSA I LJEŠNJAKA, KREMASTI ZELENI RIŽOTO**
*chicken breast stuffed with mozzarella and prosciutto, in a crispy coconut and
hazelnut crust, with creamy green risotto*
17 EUR

**MEDALJONI OD GRDOBINE NA KREMI BATATA, S ČIPSOM OD CELERA,
PRAHOM MASLINOVOG ULJA I CRNIH MASLINA, UMAK OD PEČENE
RAJČICE**
*Monkfish medallions on sweet potato cream, with celeriac chips, olive oil and
black olive powder and roasted tomato sauce*
19 EUR

**TELEĆI OBRAZI NA PIREU OD KRUMPIRA I ČIČOKE, KARAMELIZIRANA
MRKVA, GRAVY UMAK**
*braised veal cheeks on potato and jerusalem artichoke purée, caramelised carrots
and gravy sauce*
25 EUR

SLATKO-LJUTA PILETINA S HRŠKAVIM POVRČEM I BASMATI RIŽOM 
sweet and spicy chicken with crispy vegetables and basmati rice
18 EUR

GLAVNA JELA/MAIN COURSES

MEDALJONI OD JELENA U UMAKU OD ŠUMSKOG VOĆA S DOMAĆIM NJOKAMA

venison medallions in forest berry sauce with homemade gnocchi

24 EUR

FILE LOSOSA U GNIJEZDU OD JULIENNE POVRĆA S EMULZIJOM BOSILJKA I MASLINOVOG ULJA, ŠPAROGE UMOTANE U PRŠUT

Salmon fillet served on a julienne vegetable nest, with basil and olive oil emulsion, accompanied by prosciutto-wrapped asparagus

19 EUR

SVINJSKI FILE SOS VIDE U OMOTAČU OD ZAČINSKOG BILJA, JEČMOTO SA SUHIM ŠLJIVAMA I TIKVICOM U DEMI GLACE UMAKU

sous-vide pork tenderloin in a herb crust, barley risotto with dried plums and zucchini, served with demi-glace sauce

19 EUR

BIFTEK NA ŽARU - UMAK PO IZBORU GOSTA, PRILOG PO IZBORU GOSTA

grilled beef steak sauce and side dish of the guest's choice

30 EUR

DJEČJI MENI/KIDS MENU

DINO NUGGETS I POMFRIT

dino nuggets with french fries

9,50 EUR

PILEĆI FILE SA ŽARA I POMFRIT

grilled chicken fillet with french fries

11 EUR

TJESTENINA BOLONJEZ

bolognese pasta

9 EUR

RIŽOTO OD PILETINE I POVRĆA

chicken and vegetable risotto

9 EUR

LIGNJE I POMFRIT

fried calamari with french fries

11 EUR

SALATE/SALADS

ŠOPSKA SALATA

shopska salad

4,50 EUR

CAPRESSE SALATA

caprese salad

4,50 EUR

MJEŠANA SEZONSKA

mixed seasonal salad

3,50 EUR

KISELO ZELJE U CRNOM ULJU

pickled cabbage in black oil

3,50 EUR

DESERT/DESSERTS

ZAPEČENI ŠTRUKLI OD SIRA

baked cheese štrukli

5,50 EUR



ČOKOLADNI SUFFLE SA SLADOLEDOM OD VANILIJE

chocolate soufflé with vanilla ice cream

5,50 EUR

CHEESECAKE S JAGODAMA

strawberry cheesecake

5,50 EUR

DARK FOREST

5 EUR

CREMOUX OD BIJELE ČOKOLADE PUNJEN INSERTOM OD MALINA NA BISKVITU OD PISTACIJA

white chocolate cremoux with raspberry insert on a pistachio biscuit

6,90 EUR

TORTA TURIST (PISTACIJA)

Turist cake (pistachio)

6,90 EUR