

C A M P O

M O D E R N G R I L L

Easter menu

SOUPS

- traditional žurek on sourdough
with white sausage | 14 / 350ml
- royal broth on duck, beef and chicken
served with meat dumplings | 14 / 350ml

MEAT / PÂTÉS

- roasted bacon with garlic and marjoram | 51 / kg
- roasted pork neck | 52 / kg
- marinated baked ham | 62 / kg
- stuffed pork loin with plum or apricot | 54 / kg
- pork and beef pâté with cranberry | 41 / kg
- duck and chicken pâté with green pepper | 41 / kg

DISHES

- rabbit leg in mustard sauce | 78 / kg
- beef rolls stuffed with bacon and cucumber
in pepper sauce | 58 / kg
- duck stuffed with apples in wine sauce | 64 / kg
- argentinian beef cooked at low temperature:*
- roast beef* | 165 / kg
- tenderloin* | 260 / kg

SALADS

- vegetable salad | 36 / kg
- easter salad with ham and celery | 38 / kg

CAKES

- icing easter baba | 42 / kg (approx. 1.4 kg)
- "keks" with dried fruits | 50 / kg (approx. 1.4 kg)
- mascarpone cheesecake coated
with chocolate | 140 / diameter 26 cm (approx. 1.8 kg)
- traditional fluy cheesecake | 120 / diameter 26 cm (approx. 1.8 kg)
- meringue cake with coffee cream
and dried fruits | 145 / diameter 26 cm (approx. 1.2 kg)