

RESTAURANT



KRUNA



EST 1862

IN GUSTU, CONTEMPLATIO.



MENU

COLD STARTERS

1. CHICKEN LIVER PÂTÉ 9.29 € / 69,99 kn

(SERVED WITH HOMEMADE BREAD CRISPS, CHERRY TOMATOES, CAPERS, AND OLIVES)

A masterfully prepared chicken liver pâté, creamy and flavorful, accompanied by handcrafted bread crisps, perfectly toasted for added crunchiness. The addition of fresh cherry tomatoes provides a pleasant tangy note, while capers and Taggiasche olives bring a Mediterranean touch, enriching the flavor palette. This refined appetizer is a true gourmet delight that will awaken your senses and prepare you for the main courses to come.

2. GOOSE LIVER PÂTÉ 13.27 € / 99,97 kn

(SERVED WITH HOMEMADE BREAD CRISPS, CHERRY TOMATOES, CAPERS, AND OLIVES)

A luxurious goose liver pâté, crafted from premium ingredients, is a true culinary masterpiece on the plate. It's paired with homemade bread crisps, whose toasted texture contrasts beautifully with the creaminess of the pâté. Fresh cherry tomatoes add a refreshing contrast, while capers and Taggiasche olives embody the essence of the Mediterranean, bringing added depth to this sophisticated dish. This pâté is more than just a cold starter; it represents a culinary symphony of flavors.

3. JURJEVEC PLATTER FOR 2 25.00 € / 188,35 kn

(FEATURING HOMEMADE PÂTÉ, PROSCIUTTO, LOCAL SAUSAGE, BACON, TWO TYPES OF HARD CHEESE, HOMEMADE CHEESE AND CREAM, CAPERS, BLACK OLIVES, CHERRY TOMATOES, AND CHIVES)

A classic of Croatian gastronomy, our platter with prosciutto offers a wide range of authentic local flavors. Thin slices of the finest Croatian prosciutto, whose rich and robust flavor contrasts perfectly with the spiciness of the selected hard cheese. All complemented by aromatic olives, adding freshness and an interesting texture contrast. This platter is the perfect choice to explore local delicacies and an introduction to our rich cuisine.

MENU

HOT STARTERS

4. HOMEMADE TRGANCI 13.27 € / 99,97 kn
(WITH THREE TYPES OF CHEESE AND BLACK TUROPOLJE TRUFFLES)

Discover gourmet passion with our homemade trganci, prepared with three types of selected cheese and enriched with the exquisite flavor of black Turopolje truffles. The trganci form the base of this dish, softened by a cheese fondue creating a creamy texture, while the spicy truffles add a luxurious finish. This lavish combination offers a harmony of flavors that's simply irresistible, promising a top-notch culinary experience.

5. BLACK RISOTTO 11.95 € / 90,03 kn
(MADE FROM CUTTLEFISH)

Dive into the depths of the sea with our cuttlefish black risotto. Each spoonful of this exotic dish conveys a richness of flavor, with perfectly cooked risotto enriched with the dark ink of the cuttlefish, giving it a mysterious and appealing appearance. The cuttlefish, gently cooked to perfection, adds softness and a marine note to this delicious dish. Our cuttlefish black risotto is a true culinary artwork that will take you on a journey to the shores of the Adriatic Sea.

6. PRAWN RISOTTO 11.95 € / 90,03 kn
(MANTEKIREO RICE WITH ADRIATIC PRAWNS, FINISHED WITH GRAN PADANO CHEESE AND BUTTER)

Allow our culinary expertise to pull you into the heart of the Adriatic with this exceptional risotto. The combination of buttered rice and fresh Adriatic prawns creates a perfect harmony of taste and texture. Each bite reveals the richness of flavors offered by these noble seafood delicacies, while the addition of Gran Padano cheese brings a creamy and rich note to the dish. All finished with a touch of butter that melts all the ingredients into a unique and irresistible taste. This risotto is not just a dish, but a journey that will lead you along the coast of the Adriatic and its gastronomic wonders.

MENU

7. TUROPOLJE ŠTRUKLE 9.00 € / 67,80 kn

(CHEESE-FILLED ŠTRUKLE)

Experience tradition enriched with luxury through these special štrukle. Each is filled with a carefully selected combination, creating a rich and layered flavor that perfectly blends with the refined aroma. Each bite takes you on a journey from homey comfort to extravagant decadence. This is not just a dish, but an experience that combines Croatian culinary tradition with notes of luxury. Indulge in this delicacy and experience a culinary peak that combines the best of Zagorje and Turopolje.

SOUPS

8. CLEAR SOUP 5.00 € / 37,67 kn

(A HOMEMADE CHICKEN SOUP WITH VEGETABLES AND EITHER HOMEMADE NOODLES OR TARANICA (A TYPE OF PASTA))

Dive into the taste of home with our clear chicken soup. Each spoonful of this hearty soup reveals the rich essence of homemade chicken, perfectly complemented by colorful vegetables. The addition of homemade noodles or taranica further enhances this culinary experience, offering warmth and satisfaction with every sip. Our chicken soup is warm, homemade, and a true return to the roots of culinary tradition.

9. CREAM SOUP 7.00 € / 52,74 kn

(SEASONAL SOUP MADE FROM PORCINI MUSHROOMS, PUMPKIN, OR TOMATOES)

Dive into this silky-smooth cream soup that will instantly warm you up and offer comfort with every bite. Prepared with the freshest ingredients, this soup represents the perfect combination of flavors and textures. Indulge in this creation and experience a gentle culinary rhapsody that will leave you feeling satisfied and craving more.

MENU

MAIN COURSES

10. BAKED PERCH FILLET 31.00 € / 233,554 kn

(WITH A CITRUS CRUST AND SWISS CHARD PREPARED DALMATIAN-STYLE)

Embark on a unique fusion of continental and Mediterranean cuisine with our baked perch fillet with a citrus crust and Swiss chard. The perch steak, a river delicacy, is baked to perfection with a zesty citrus crust that adds a fresh note to every bite. The Swiss chard, prepared in a classic manner, brings balance to this rich dish. A flavorful experience that combines the best of Croatian regions.

11. CHICKEN DRUMSTICK AND THIGH 21.00 € / 158,214 kn

(DEBONED AND PREPARED USING THE SOUS-VIDE TECHNIQUE, SERVED ON FLUFFY POTATO WITH HAZELNUTS)

Dive into the irresistible taste of our chicken drumstick and thigh prepared using the sous-vide technique, served on creamy potato puree with hazelnuts. The chicken drumstick and thigh, gently cooked to perfection, soften under the pressure of time, while the creamy potato with hazelnuts adds texture and a richness of flavor. This delicious dish celebrates the simplicity and excellence of Croatian cuisine at its peak.

12. VEAL CUTLET 25.00 € / 188,35 kn

(WITH ZUCCHINI, HOMEMADE TOASTED GNOCCHI WITH HAZELNUTS, AND POTATO CHIPS)

Experience the pinnacle of Croatian culinary art with our veal cutlet, served with zucchini and homemade toasted gnocchi with hazelnuts. Our freshly prepared veal cutlet, grilled to perfection, adds a rustic charm to the dish. The sweet zucchini and crispy gnocchi toasted with hazelnuts make this dish flavorful, seductive, and an unforgettable experience.

13. STUFFED SQUID 25.00 € / 188,35 kn

(FILLED WITH PROSCIUTTO, CHEESE, PECORINO, AND PARSLEY, SERVED WITH CABBAGE AND POTATOES)

Squid with a delicate filling of fresh tentacles, aromatic prosciutto, and rich pecorino cheese, enriched with fresh parsley. Served alongside roasted potatoes and gently cooked cabbage, this specialty offers the perfect combination of flavors and textures for a true gastronomic experience.

MENU

14. RAMSTEAK 100 g 12.00 € / 90,516 kn

(WITH SATARAŠ (A TYPE OF VEGETABLE STEW), PORCINI MUSHROOMS, AND POTATO CHIPS)

Choose our aged ramsteak, prepared with care and love, served with authentic sataraš, made following our grandmothers' recipe. Additionally, crispy potato chips, baked to a golden hue, make this plate a real treat for all senses.

15. BEEFSTEAK 250 - 300 g 45.00 € / 339,43 kn

(WITH BLACK TUROPOLJE TRUFFLES AND ROASTED POTATOES)

Premium beefsteak aged for 21 days and prepared with care, served with roasted potatoes enriched with precious Turopolje truffles. This plate reflects a true symphony of flavors and the luxurious aroma of cuisine at its peak.

16. PORK NECK 25.00 € / 188,35 kn

(WITH SATARAŠ, PORCINI MUSHROOMS, AND POTATO CHIPS)

Discover tradition and homemade culinary art with our Rustic Delight. Each piece of meat is carefully selected and prepared to offer you the softest and juiciest experience with every bite. Served with authentic sataraš, prepared from fresh vegetables that have been slowly simmered to perfection, this meal is the essence of homemade cuisine. Crispy potato chips add a modern twist and perfect textural contrast, making this plate a true reflection of Croatian gastronomy. With every bite, you'll feel a return to the roots and the warmth of a home hearth.

17. PORK MEDALLION 23.00 € / 173,82 kn

(TENDERLOIN WRAPPED IN BACON, FRIED POTATOES, ON A CARAMELIZED APPLE CREAM)

Enjoy a unique symphony of flavors with our medallions wrapped in pancetta, served on a bed of caramelized apples and potatoes. The tender pork medallions, carefully wrapped in crispy pancetta, offer a surprising texture and taste. Caramelized apples and potatoes add a sweet contrast to this satisfying dish, creating a tasty harmonic orchestra.

MENU

18. HELDEBARD 35.00 € / 264,00 kn

(A TOMAHAWK-STYLE VEAL STEAK, SERVED WITH GREEN ONIONS, POTATO CHIPS, BACON CHUTNEY MADE FROM PURPLE ONIONS, AND GRILLED VEGETABLES)

ONLY AVAILABLE BY PRE-ORDER*

Enjoy the lavish taste and unforgettable impression brought by our Veal Tomahawk. This special cut, known for its unique texture and richness of flavor, makes this steak a true delicacy. The meaty part of the tomahawk is perfectly seared with a crispy crust on the outside, while remaining juicy and tender inside. Accompanied by a rich selection of freshly grilled vegetables, whose natural aroma further highlights the quality of the meat. Crispy potato chips add the final touch to this gastronomic symphony, providing additional texture and taste. This dish is not just a meal, but an experience reflecting the tradition and innovation of Croatian cuisine.

19. GRILLED LAMB 28.00 € / 210,952 kn

(HOMEGROWN ISTRIAN LAMB, MARINATED IN A SAUCE BASED ON THE CASTLE'S RECIPE, WITH OLIVE OIL, ROSEMARY, THYME, BAY LEAF, AND WHOLE PEPPER)

Served with potato chips and sataraš (a type of vegetable stew). Experience the pinnacle of Croatian culinary art with our lamb cutlet, served with zucchini and homemade toasted gnocchi with hazelnuts. Our freshly prepared veal cutlet, grilled to perfection, adds a rustic charm to the dish. The sweet zucchini and crispy gnocchi toasted with hazelnuts make this dish flavorful, seductive, and an unforgettable experience.

SPECIALTY OF THE CASTLE

20. DUCK BREAST 31.00 € / 233,554 kn

(IN AN ORANGE AND GINGER SAUCE, SERVED ON A VEGETABLE CREAM WITH ROMAN GNOCCHI)

Our signature dish, duck breast with an orange sauce on cream, is sure to delight you. Carefully prepared duck breast, lightly roasted to perfection, is complemented by a refreshing and fruity orange sauce. The creamy base adds a fine balance, creating a dish that is both tasty and sophisticated.

MENU

SALADS

21. SEASONAL SALAD 4.25 € / 32,00 kn

Experience the flavors of the season with our fresh seasonal salad. Carefully selected vegetables that ripen at the time of serving are mixed with our homemade dressing for a perfect, crispy, and refreshing meal. Each bite of this salad reflects the finest flavors of our land in every season.

22. CAESAR SALAD 10.08 € / 76,00 kn

Experience the flavors of the season with our fresh seasonal salad. Carefully selected vegetables that ripen at the time of serving are mixed with our homemade dressing for a perfect, crispy, and refreshing meal. Each bite of this salad reflects the finest flavors of our land in every season.

23. GREEK SALAD 8.00 € / 60,272 kn

Our Greek salad pays tribute to Mediterranean flavors. Freshly sliced tomatoes, cucumber, red onion, bell pepper, and olives, with crispy cubes of feta cheese, are drizzled with a homemade dressing of olive oil and lemon. This salad is a real explosion of freshness and offers a tasty dose of sunny Greece.

24. HOMEMADE PICKLED SALAD 4.25 € / 32,00 kn

(FROM BEETROOT OR PAPRIKA)

This refreshing beet salad combines the sweetness of fresh beetroot with the sharpness of homemade pickling solution. Beetroot, gently cooked to perfect softness, is marinated in a mixture of vinegar, sugar, and spices, providing a unique taste that will have you coming back for more.

Immerse yourself in the world of traditional flavors with our homemade pickled pepper salad. Fresh, crispy peppers are carefully filled with a mixture of spices and marinated in a homemade acid solution, creating a real explosion of flavor in every bite.

MENU

DESSERTS

25. CHOCOLATE LAVA CAKE 5.00 € / 38,00 kn

The sweet finale to your culinary adventure - our chocolate lava cake. Perfectly baked, this cake reveals a lavish core of molten chocolate at the first bite. It's served with homemade vanilla ice cream, further enhancing the rich chocolate note. This is a dessert that leaves a lasting impression.

26. SEASONAL FRUIT CRUMBLE 5.00 € / 38,00 kn

Our Crumble cake made from seasonal fruit offers the perfect balance between sweet and fresh. Soft dough beneath crispy breadcrumbs covers a homemade compote of the freshest seasonal fruit. It's served with a scoop of homemade vanilla ice cream for the final touch of pleasure.

27. HOMEMADE STRUDEL 5.00 € / 38,00 kn

(FROM APPLE OR HOMEMADE CHEESE)

Tradition and perfection meet in our homemade strudel. Thinly rolled dough is filled with fresh, homemade fruit, creating a true symphony of flavors. It's served with a scoop of homemade vanilla ice cream, adding a sweet contrast.

28. BAKED PANCAKE 5.00 € / 38,00 kn

(DRIZZLED WITH CREAM AND CINNAMON)

Deeply golden, this baked pancake is a true masterpiece. The inside is soft and creamy with a rich cheese filling, while the outside has a crispy crust sprinkled with cinnamon. Each bite reveals layers of sweet cream that further enrich the taste. This dessert is a real treat for all lovers of traditional flavors with a modern twist. Perfect for ending any meal or as a treat with afternoon coffee.

DRINKS

COFFEE AND HOT DRINKS

ESPRESSO	2.50 € / 18,83 KN
MACCHIATO	3.00 € / 22,60 KN
DECAFFEINATED COFFEE	3.00 € / 22,60 KN
WHITE COFFEE	3.50 € / 26,36 KN
CAPPUCCINO	3.50 € / 26,36 KN
ICE COFFEE	3.50 € / 26,36 KN
TEA	3.50 € / 26,36 KN

WATER

NATURAL SPRING WATER, 0.33 L	3.00 € / 22,60 KN
NATURAL SPRING WATER, 0.75 L	5.00 € / 37,67 KN
FLAVORED WATER, 0.25 L	3.00 € / 22,60 KN
MINERAL WATER, 0.25 L	3.00 € / 22,60 KN
MINERAL WATER, 0.75 L	5.00 € / 37,67 KN

NON-ALCOHOLIC DRINKS

CARBONATED JUICE, 0.25 L	5.00 € / 37,67 KN
RED BULL, 0.25 L	5.00 € / 37,67 KN
ICE TEA, 0.33 L	3.50 € / 26,36 KN
CEDEVITA BAG	3.50 € / 26,36 KN
NATURAL JUICE, 0.2 L	3.50 € / 26,36 KN

DRINKS

COGNAC

HENNESSEY VS	5.50 € / 41,44 KN
MARTELL VSOP	5.50 € / 41,44 KN
MARTEL XO	13.50 € / 101,72 KN
ŠOVVAN BRANDY	16.00 € / 120,55 KN
GLEMBAY	5.00 € / 37,67 KN

GIN & TONIC WATER

GIN MONKEY	10.00 € / 75,53 KN
HENDRICKS	5.30 € / 40,00 KN
BROKER'S LONDON DRY GIN	6.00 € / 45,20 KN
NOSTROMO GIN	6.64 € / 50,00 KN
MARE MEDITERRANEAN GIN	8.62 € / 65,00 KN
MOMBASA CLUB GIN	7.96 € / 60,00 KN
OPIHR SPICED CLUB LONDON DRY GIN	6.64 € / 50,00 KN
THOMAS HENRY TONIC WATER 0,2 L	3.50 € / 26,37 KN
THREE CENT PINK GRAPEFRUIT 0,2 L	3.50 € / 26,37 KN

DRINKS

RUM

BACCARDI SUPERIOR 3.50 € / 26,37 KN

RON ZACAPA 23 YO 15.93 € / 120,00 KN

DIPLOMATICO RESERVA EXCLUSIVA 15.93 € / 120,00 KN

WHISKEY

JACK DANIEL'S 4.00 € / 30,13 KN

GENTLEMEN JACK 4.00 € / 30,13 KN

CHIVAS 4.00 € / 30,13 KN

DEWARS 3.50 € / 26,37 KN

TULLAMORE DEW 4.00 € / 30,13 KN

MONKEY SHOULDER 4.00 € / 30,13 KN

GLENLIVET 12 YO 6.64 € / 50,00 KN

GLENFIDDICH 15 YO 14.00 € / 106,00 KN

BAILEY'S 3.50 € / 26,37 KN

DRINKS

VODKA

ABSOLUT	3.50 € / 26,37 KN
GREY GOOSE	7.80 € / 58,76 KN
BELVEDERE	10.80 € / 81,36 KN

TEQILA

SIERRA SILVER	4.50 € / 33,90 KN
SIERRA MILENARIO BLANCO	10.80 € / 81,36 KN
OLMECA BLANCO	4.50 € / 33,90 KN
OLMECA GOLD	4.50 € / 33,90 KN

JÄGER

JÄGERMEISTER	3.00 € / 22,60 KN
--------------------	-------------------

CROATIAN NATIONAL DRINKS

TERANINO	5.20 € / 39,17 KN
RAKIJA	3.50 € / 26,37 KN
MEDICA	4.00 € / 30,13 KN
ANTIQUE PELINKOVAC	4.00 € / 30,13 KN

RESTAURANT



KRUNA

VAT IS INCLUDED IN ALL PRICES.
THE COMPLAINT BOOK IS AVAILABLE IN ELECTRONIC FORM.
WE DO NOT SERVE ALCOHOL TO PERSONS UNDER 18 YEARS OF AGE.
TIPS FOR THE STAFF ARE NOT INCLUDED IN THE PRICE.

ALLERGY NOTES:

OUR DISHES CONTAIN ALLERGENS THAT CAN BE DANGEROUS FOR INDIVIDUALS PRONE TO ALLERGIC REACTIONS (CEREALS CONTAINING GLUTEN, CRUSTACEAN MEAT, EGGS AND EGG-BASED PRODUCTS, FISH AND FISH PRODUCTS, PEANUTS, SOY, MILK AND DAIRY PRODUCTS, NUTS-ALMONDS, WALNUTS, HAZELNUTS AND PISTACHIOS, CELERY, MUSTARD, SESAME SEEDS, MOLLUSCS AND SHELLFISH, MEDITERRANEAN SPICES, LUPINE).

IF YOU HAVE AN ALLERGIC REACTION TO THE MENTIONED ALLERGENS, PLEASE MAKE SURE TO NOTIFY THE RESTAURANT STAFF!