



**BEER &  
STEAKHOUSE  
SAN SERVULO**



## HLADNA PREDJELA

## MESO

Pršut španjolski – de Bellota (7, 10, 12, 13) .....	kg.	220,00
Pršut španjolski – de Cebo (7, 10, 12, 13) .....	kg.	150,00
Tatarski biftek 100 gr (7, 8, 9, 13) .....	por.	25,00
Tatarski biftek 200 gr (7, 8, 9, 13) .....	por.	37,00
Goveđi carpaccio (8) .....	por.	17,00
Foie Gras (5, 7, 8, 10, 12) .....	por.	13,00

## RIBA

Tartar od škampa (1) .....	por.	12,00
Carpaccio od brancina (11) .....	por.	12,00
Salata od hobotnice (2) .....	por.	13,00

## SIREVI

Tajer sira (5, 6, 8) .....	por.	15,00
Selekcija francuskih sireva (5, 6, 8) .....	por.	20,00

## TOPLA PREDJELA

## JUHE

Goveđa juha (4) .....	por.	6,00
Krem juha (8) .....	por.	8,00
Dnevna juha .....	por.	8,00

## TJESTENINE

Fuži sa crnim tartufom (7, 8) .....	por.	21,00
Rezanci sa škampima (1, 4, 7, 8, 11) .....	por.	21,00
Ravioli punjeni sabljarkom i limetom (7, 8, 11) .....	por.	21,00
Dnevna ponuda .....	por.	_____

## GLAVNA JELA

## GOTOVA JELA

Teletina u pećnici sa pire krumpirom (4, 7, 8) .....	por.	25,00
Janjeća koljenica sa palentom (4, 7, 8) .....	por.	25,00
Ossobuco sa rižotom od šafrana (4, 7, 8) .....	por.	25,00
Jelo dana .....	por.	25,00

## MESO SA ŽARA

Biftek .....	por.	36,00
Tagliata od bifteka, servirana s rokulom i parmezanom (8) .....	por.	37,00
Biftek sa zelenim paprom (4, 7, 8) .....	por.	41,00
Biftek sa crnim tartufom (4, 7, 8) .....	por.	44,00
Biftek Tournedos Rossini (7, 8, 12) .....	por.	49,00
Janjeći kotleti servirani s aromatiziranim pečenim krumpirom (8, 13) .....	por.	29,00

**Rib eye steak**

Wagyu australski BMS 4 – 5 (Australija) .....	kg.	210,00
Black angus Taurus (Urugvaj) .....	kg.	110,00

**T – Bone steak**

Black angus INACA (Amerika) .....	kg.	108,00
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**Fiorentina steak**

Black angus INACA (Amerika) .....	kg.	100,00
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**Bavette D'Aloyau steak**

UMI Black Angus (Urugvaj) .....	kg.	80,00
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## SALATE

Miješana salata .....	por.	5,00
Coleslaw salata .....	por.	6,00
<i>(crveni i bijeli kupus, jabuka, mrkva, crveni luk, majoneza i vrhnje) (8, 9)</i>		

## PRILOZI

Pomfrit (7) .....	por.	5,00
Aromatizirani pečeni krumpir (8) .....	por.	5,00
Povrće .....	por.	5,00

## UMACI

Umak od crnog tartufa (4, 7, 8) .....	por.	10,00
Umak od zelenog papra (4, 7, 8) .....	por.	6,00

## DESERT

Desert (5, 6, 7, 8, 9) .....	por.	8,00
Kruh košara (7, 8, 9, 12) .....	por.	1,50
Couvert po osobi (7, 8) .....	por.	1,50

Couvert je obavezan, sadrži postavu stola, maslinovo ulje, pozdrave iz kuhinje

1	2	4	5	6	7	8	9	10	11	12	13
											
Rakovi Crustaceans	Mekušci Molluscs	Celer Celery	Orašasto voće Nuts	Kikiriki Peanuts	Gluten Gluten	Mlječni proizvodi Milk	Jaje Egg	Sumporni dioksid i sulfiti Sulfur dioxide and sulphites	Riba Fish	Soja Soy	Senf Mustard

## COLD APPETIZERS

### MEAT

Spanish raw ham – de Bellota (7, 10, 12, 13) .....	kg.	220,00
Spanish raw ham – de Cebo (7, 10, 12, 13) .....	kg.	150,00
Steak tartare 100 g (7, 8, 9, 13) .....	por.	25,00
Steak tartare 200 g (7, 8, 9, 13) .....	por.	37,00
Beef carpaccio (8) .....	por.	17,00
Foie Gras (5, 7, 8, 10, 12) .....	por.	13,00

### FISH

Shrimp tartare (1) .....	por.	12,00
Sea bass carpaccio (11) .....	por.	12,00
Octopus salad (2) .....	por.	13,00

### CHEESE

Cheese platter (5, 6, 8) .....	por.	15,00
Selection of French cheeses (5, 6, 8) .....	por.	20,00

## HOT STARTERS

### SOUPS

Beef soup (4) .....	por.	6,00
Cream soup (8) .....	por.	8,00
Daily soup .....	por.	8,00

### PASTA

Fuži with black truffle (7, 8) .....	por.	21,00
Tagliatelle with shrimps (1, 4, 7, 8, 11) .....	por.	21,00
Ravioli stuffed with swordfish and lime (7, 8, 11) .....	por.	18,00
Daily offer .....	por.	_____

## MAIN COURSES

### READY-MADE DISHES

Roast veal with mashed potatoes (4, 7, 8) .....	por.	25.00
Lamb shank with polenta (4, 7, 8) .....	por.	25.00
Osso buco with saffron risotto (4, 7, 8) .....	por.	25.00
 Dish of the Day .....	 por.	 25.00

### GRILLED MEAT

Beef steak .....	por.	36.00
Tagliata steak served with arugula and parmesan .....	por.	37.00
Steak with green pepper sauce .....	por.	41.00
Steak with black truffle .....	por.	44.00
Steak Tournedos Rossini .....	por.	49.00
Lamb chops served with seasoned roasted potatoes .....	por.	29.00

#### **Rib-eye steak**

Wagyu Stockyard BMS 4–5 (Australia) .....	kg	210.00
Black Angus Taurus (Uruguay) .....	kg	110.00

#### **T-bone steak**

Black Angus INACA (USA) .....	kg	108.00
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#### **Fiorentina steak**

Black Angus INACA (USA) .....	kg	100.00
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#### **Bavette d'Aloyau steak**

UMI Black Angus (Uruguay) .....	kg	80.00
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## SALADS

Mixed salad .....	por.	5.00
Coleslaw salad .....	por.	6.00
<i>(red and white cabbage, apple, carrot, red onion, mayonnaise and cream)</i>		

## SIDE DISHES

French fries .....	por.	5.00
Seasoned roasted potatoes .....	por.	5.00
Vegetables .....	por.	5.00

## SAUCES

Black truffle sauce .....	por.	10.00
Green pepper sauce .....	por.	6.00

## DESSERT

Dessert .....	por.	8.00
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Bread basket .....	por.	1.50
Couvert per person .....	por.	1.50

Couvert is mandatory, includes napkins, olive oil, greetings from the kitchen

1	2	4	5	6	7	8	9	10	11	12	13
											
Rakovi Crustaceans	Mekušci Molluscs	Celer Celery	Orašasto voće Nuts	Kikiriki Peanuts	Gluten Gluten	Mlječni proizvodi Milk	Jaje Egg	Sumporni dioksid i sulfiti Sulfur dioxide and sulphites	Riba Fish	Soja Soy	Senf Mustard

**ANTIPASTI FREDDI****CARNE**

Prosciutto spagnolo – de Bellota (7, 10, 12, 13) .....	kg.	220,00
Prosciutto spagnolo – de Cebo (7, 10, 12, 13) .....	kg.	150,00
Tartare di carne 100 g (7, 8, 9, 13) .....	por.	25,00
Tartare di carne 200 g (7, 8, 9, 13) .....	por.	37,00
Govedi carpaccio (8) .....	por.	17,00
Foie Gras (5, 7, 8, 10, 12) .....	por.	13,00

**PESCE**

Tartar di scampi (1) .....	por.	12,00
Carpaccio di branzino (11) .....	por.	12,00
Insalata di polpo (2) .....	por.	13,00

**FORMAGGI**

Tagliere di formaggi (5, 6, 8) .....	por.	15,00
Selezione di formaggi francesi (5, 6, 8) .....	por.	20,00

**ANTIPASTI CALDI****BRODO E ZUPPE**

Brodo di manzo (4) .....	por.	6,00
Zuppa cremosa (8) .....	por.	8,00
Zuppa del giorno (8) .....	por.	8,00

**PASTE**

Fuži al tartufo nero (7, 8) .....	por.	21,00
Tagliatelle con scampi (1, 4, 7, 8, 11) .....	por.	21,00
Ravioli ripieni con pesce spada e lime (7, 8, 11) .....	por.	18,00
Offerta del giorno .....	por.	_____

## SECONDI PIATTI

### PIATTI PRONTI

Vitello in forno con purè di patate (4,8).....	por.	25,00
Stinco di agnello con polenta (4,8).....	por.	25,00
Ossobuco con risotto allo zafferano (4,8).....	por.	25,00
Piatto del giorno .....	por.	25,00

### CARNE ALLA GRIGLIA

Filetto di manzo .....	por.	36,00
Tagliata di manzo, servita con rucola e parmigiano reggiano (8) .....	por.	37,00
Filetto di manzo al pepe verde (4, 7, 8) .....	por.	41,00
Filetto di manzo al tartufo nero (4, 7, 8) .....	por.	44,00
Filetto di manzo Tournedos alla Rossini (7, 8, 12) .....	por.	49,00
Costine di agnello con patate aromatizzate al forno (8, 13) .....	por.	29,00

#### Rib-eye steak

Wagyu Stockyard BMS 4-5 (Australia) .....	kg	210.00
Black Angus Taurus (Uruguay) .....	kg	110.00

#### T-bone steak

Black Angus INACA (USA) .....	kg	108.00
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#### Fiorentina steak

Black Angus INACA (USA) .....	kg	100.00
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#### Bavette d'Aloyau steak

UMI Black Angus (Uruguay) .....	kg	80.00
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## INSALATE

Insalata mista .....	por.	5,00
Insalata coleslaw .....	por.	6,00
<i>(cavolo rosso e bianco, mela, carota, cipolla rossa, maionese e panna)</i>		

## CONTORNI

Patatine fritte .....	por.	5,00
Patate arrosto aromatizzate .....	por.	5,00
Verdure .....	por.	5,00

## SALSE

Salsa al tartufo nero .....	por.	10,00
Salsa al pepe verde .....	por.	6,00

## DESSERT

Dessert .....	por.	8,00
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Cestino di pane .....	por.	1,50
Coperto a persona .....	por.	1,50

Il couvert e obbligatorio, include la mise en place, l'olio d'oliva e il saluto della cucina

1	2	4	5	6	7	8	9	10	11	12	13
											
Crostacei Krustentiere	Molluschi Venus- muscheln	Sedano Sellerie	Frutta a guscio Nüsse	Arachidi Erdnüsse	Glutine Gluten	Latticini Molkerei	Uova Eier	Anidride solforosa e solfiti Schwefeldioxid und Sulfite	Pesce Fish	Soia Soybeans	Senape Senf

## KALTE VORSPEISEN

### FLEISCH

Spanischer Schinken – de Bellota (7, 10, 12, 13) .....	kg.	220,00
Spanischer Schinken – de Cebo (7, 10, 12, 13) .....	kg.	150,00
Beef Tatar 100g (7, 8, 9, 13) .....	Por.	25,00
Beef Tatar 200g (7, 8, 9, 13) .....	Por.	37,00
Carpaccio von Rind (8) .....	Por.	17,00
Foie Gras (5, 7, 8, 10, 12) .....	Por.	13,00

### FISCH

Garnelen Tartar (1) .....	Por.	12,00
Seebarsch Carpaccio (11) .....	Por.	12,00
Oktopus Salat (2) .....	Por.	13,00

### KÄSE

Käseplatte (5, 6, 8) .....	Por.	15,00
Selektion französischer Käsesorten (5, 6, 8) .....	Por.	20,00

## WARME VORSPEISEN

### BRÜHEN UND SUPPEN

Rindersuppe (4) .....	Por.	6,00
Creme Suppe (8) .....	Por.	8,00
Tagesangebot .....	Por.	8,00

### NUDELN

Istrische Nudeln Fuži mit schwarzen Trüffel (7, 8) .....	Por.	21,00
Tagliatelle mit "Skampi" (1, 4, 7, 8, 11) .....	Por.	21,00
Ravioli gefüllt mit Schwertfisch und Limette (7, 8, 11) .....	Por.	18,00
Tagesangebot .....	Por.	_____

## HAUPTGERICHTE

## FERTIGGERICHTE

Kalbsbraten aus dem Ofen mit Kartoffelpüree (4, 7, 8) .....	Por.	25,00
Lammhaxe mit Polenta (4, 7, 8) .....	Por.	25,00
Ossobuco mit Safranrisotto (4, 7, 8) .....	Por.	25,00
Tagesgericht .....	Por.	25,00

## GEGRILLTES FLEISCH

Rinderfiletsteak .....	Por.	36,00
Tagliata vom Rind auf Rucola mit Parmezan (8) .....	Por.	37,00
Rinderfiletsteak mit grünem Pfeffersauce (4, 7, 8) .....	Por.	41,00
Rinderfilet mit schwarzen Trüffel (4, 7, 8) .....	Por.	44,00
Rinderfiletsteak Tournedos Rossini (7, 8, 12) .....	Por.	49,00
Lammkoteletts mit Aromatisierte Bratkartoffeln (8, 13) .....	Por.	29,00

**Rib-eye steak**

Wagyu Stockyard BMS 4–5 (Australien) .....	kg	210.00
Black Angus Taurus (Uruguay) .....	kg	110.00

**T-bone steak**

Black Angus INACA (USA) .....	kg	108.00
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**Fiorentina steak**

Black Angus INACA (USA) .....	kg	100.00
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**Bavette d'Aloyau steak**

UMI Black Angus (Uruguay) .....	kg	80.00
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## SALATE

Gemischter Salat .....	Por.	5,00
Coleslaw-Salat .....	Por.	6,00
<i>(rot und weißer Kohl, Apfel, Karotte, rote Zwiebel, Mayonnaise und Sahne)</i>		

## BEILAGEN

Pommes Frites .....	Por.	5,00
Aromatisierte Ofenkartoffeln .....	Por.	5,00
Gemüse .....	Por.	5,00

## SOSSEN

Schwarze Trüffelsauce .....	Por.	10,00
Grüne Pfeffersauce .....	Por.	6,00

## DESSERT

Dessert .....	Por.	8,00
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Brotkorb .....	Por.	1,50
Couvert pro Person .....	Por.	1,50

Das Couvert ist obligatorisch und beinhaltet Mise en Place, Olivenöl und einen Gruß aus der Küche.

1	2	4	5	6	7	8	9	10	11	12	13
											
Crostacei Krustentiere	Molluschi Venus- muscheln	Sedano Sellerie	Frutta a guscio Nüsse	Arachidi Erdnüsse	Glutine Gluten	Latticini Molkerei	Uova Eier	Anidride solforosa e solfiti Schwefeldioxid und Sulfite	Pesce Fish	Soia Soybeans	Senape Senf





**SAN SERVOLO**

WELLNESS CAMPING & RESORT

PDV i usluga su uračunati u cijenu. / Taxes and service are included in the price.  
Zabranjeno je točenje, posluživanje i konzumiranje alkohola osobama mladim od 18 godina.  
It is forbidden to serve and sell alcohol to persons under 18 years of age.  
Knjiga žalbe nalazi se na šanku. / Complaint Book is available at the bar.