



HLADNA PREDJELA / COLD STARTERS

Vojvodjanska zakuska / Vojvodina`s Luncheon

(domaća šunka, govedji pršut, kulen, beli sir)
(home made ham, beef smoke dried ham, "kulen", white cheese)

Dimljeni losos / Smoked Salmon

(fileti lososa ,puter,tost)
(salmon filets, butter, toast)

Ruski kavijar na ledu / Russian Caviar On Ice

(kavijar, puter, tost)
(russian caviar, butter, toast)

Waldorf salata / Waldorf Salad

(celer,jabuke,orasi,majonez,mileram)
(celery, apples, walnuts, mayonnaise)

Tartar biftek / Tartar beef steak

(govedji pate sa tatarskim zacinima ,buter i tost)
(beef pate with tartar`s spices, butter, toast)

Pašteta od guščije džigerice / Goose Liver Pate

(pašteta od guščije džigerice, razno voće, puter, tost)
(goose liver pate, mixed fruit, butter, toast)

Grofovaska zakuska / Royal Luncheon

(njguska prsuta, goveđa pršuta, jaja, kajmak, praška šunka i feta sir)
(home made ham, beef smoke dried ham,eggs,sour cream, prague ham and feta cheese)



KAŠTEL·EČKA
LOVAČKI DVORAC

SUPE I ČORBE / SOUPS

Govedja supa sa rezancima / Beef Soup With Dumplings

**Pileća supa sa knedlama od pileće džigerice /
Chicken Soup With Noodles Made From Chicken Liver**

Teleća ragu čorba / Beef Ragu Soup

Potaž od šampinjona / Mushroom Potage

Paradjz čorba / Tomato Soup

Riblja čorba / Fish Soup

(filirani smudj, šaran, som)
(fileted catfish, carp, pike)

Francuska supa od luka / French Onion Soup

(crni luk, prženi tost sa rastopljenim kačkavaljem)
(onion, toast with melted cheese)



KAŠTEL·EČKA
LOVAČKI DVORAC

TOPLA PREDJELA / WARM STARTERS

Palačinci na madjarski način / Hungarian Pancakes

(pohovani palačinci punjeni mlevenim mesom i sirom)
(pancakes filled and fried in batter with minced meat and cheese)

Guščija džigerica / Goose Liver

(guščija džigerica, francuski tost, razno voće, slatko od šumskog voća)
(goose liver, french toast, mixed fruit, sugared forest fruit)

Ravioli Diplomat / Diplomat Ravioli

(testenina, pileća džigerica, pečurke, krastavčići)
(pasta, chicken liver, mushrooms, gherkins)

Smuđ Orli / Perch Orly

(pohovani fileti smudja sa tartar sosom)
(fried perch fillets, tartar sauce)

Rižoto sa pastom od tartufa / Risotto With Truffles paste

(rižoto sa vrganjima, tartufima, pavlakom i parmezanom)
(risotto with mushrooms, truffles, parmesan cheese)

Šampinjoni Esterhazi / Eszterhazi Champignons

(šampinjoni na žaru sa gorgonzolom)
(grilled champignons with gorgonzola cheese)

Špageti razni / Various Spaghetti



RIBE / FISH

Smudj na žaru / Grilled Perch

(smuđ, bareni krompir i marinada)
(perch, boiled potato and marinade)

Som na žaru / Grilled Sheat – Fish

(som u marinadi, bareni krompir)
(sheat-fish, boiled potato and marinade)

Šaran na žaru / Griled Carp

(šaran u marinadi, bareni krompir)
(carp, boiled potato and marinade)

Pastrmka na žaru sa prženim bademom / Grilled Trout with roasted Almond

(pastrmka ,blitva,bareni krompir i badem)
(trout, mangle, boiled potato and almond)

Lignje na žaru / Grilled Squids

(lignje u marinadi sa maslinovim uljem)
(squids with olive oil marinade)

Škarpina na buzaru / Grouper with Rice

(škarpina na podlozi od riže)
(grouper with Rice)

Losos sa zapečenom hrskavom korom / Salmon with crispy crust

(losos, ren,mirodjija,persun,pire od celera)
(salmon, horseradish, parsley, celery puree,)



KAŠTEL·EČKA
LOVAČKI DVORAC

JELA PO PORUD ŽBINI / MEALS

Grofovski stek / Royal Steak

(biftek na žaru, sos od slatke pavlake ,konjaka i tartufa)
(grilled beef steak, sweet sauce made from cognac and truffles)

Biber stek / Pepper Steak

(goveđi file sa Madera sosom, sotiranim tikvicama i grilovanom palentom)
(grilled fileted fillet, Madera sauce, zucchini, grilled corn)

Turnedo Casanova / Tournedo Casanova

(goveđi file na žaru sa gušćijom džigericom, gorgonzolom i džemom od šumskih jagoda)
(grilled filled fillet, goose liver, gorgonzola cheese, forest strawberry jam)

Pileće grudi sa susamom / Chicken Breasts With Sesame

(pileće grudi u krem sosu od ruzmarina)
(chicken breasts with rosemary cream sauce)

Manastirska šnicla od ćuretine / Monastery Turkey Steak

(pohovano ćureće meso sa bademom, orasima i susamom)
(fried turkey meat with almond, nuts and sesame)

Škotski biftek / Scotch Beef Steak

(biftek u sosu od viskija)
(beef steak in whiskey sauce)

Kraljevski file / Royal Fillet

(svinjski file sa suvim sljivama, dimljenom šunkom, orasima preliveno kajmakom)
(pork fillet, prunes, smoked ham, walnuts, topping)

Argentinski stek / Argentine Steak

(svinjski kare na žaru sa sosom od ajvara, cilija i šampinjona)
(pork grilled karee, sauce made from "Ajvar", chilies and champignons)

Biftek na havajski način / Hawaiian Steak

(juneći biftek sa ananasom)
(beef steak with pineapple)

Šatobrijan za 2 osobe / Satobriant For 2 Persons

(dupli biftek sa borodez sosom)
(double beef steak, Borodese sauce)

Karadjordjeva šnicla / Steak Karadjordje

(pohovana svinjska šnicla punjena kajmakom i sunkom)
(fried pork fillet filled with "Kajmak" and ham)



KAŠTEĽKA
LOVAČKI DVORAC

SPECIJALITETI SA ROŠTILJA / GRILL SPECIALITIES

Grofovska plata za dve osobe / **Royal Plate for two persons**

(vešlica, pileći batak, gurmanska pljeskavica, ćureći stek i ramstek)
(fillet, chicken drumstick, gourmet burger, turkey steak, veal steak)

Punjena piletina na žaru / **Grilled And Filled Chicken**

(pileći batak i pileće grudi punjene praškom šunkom i kačkavaljem)
(chicken drumstick and chicken breasts filled with prague ham and cheese)

Punjeni ćevapi / **Filled Kabobs – “Ćevapčići”**

(ćevapi sa krem sirom i šunkom)
(cream cheese, ham, spices)

Vojvodjanski ražnjić / **Vojvodinian meat mix**

(meso sa slaninom i povrćem)
(meat, bacon, vegetables)

Gurmanska pljeskavica / **Gourmet Burger**

(mleveno meso punjeno sirom i suhomesnatim proizvodima)
(minced meat filled with cheese)

Ćureći punjeni ražnjići / **Filled turkey meat mix**

(ražnjići od belog mesa)
(white meat, drumstick, medallion, liver)

Pileći batak sa žara / **Grilled Chicken Drumstick**

(pileći batak sa varivom)
(chicken drumstick with boiled mixed vegetables)

Pileća plata sa žara / **Grilled Chicken Plate**

(pileći batak, pileće belo meso, ražnjići, medaljoni, džigerica)
(chicken drumstick, chicken breasts, kabobs, medallion, liver)

Mešano meso / **Meat Mix**

(pileće belo meso, biftek, pečurke, pileća džigerica, svinjski file)
(chicken white meat, beef steak, mushrooms, chicken liver, pork fillet)

Punjeni stek u sosu od maslina / **Filled Steak With Olive Sauce**

(Laks kare, Njeguski prsut, kajmak, feta sir, sos od maslina)
(Laks karee, home made smoke dried ham, sour cream, feta cheese, olive sauce)



KAŠTEL·EČKA
LOVAČKI DVORAC

LOVAČKI JELOVNIK / GAME'S MENU

Dimljeni srneći but / Smoked Doe Leg

(dimljeni srneći but sa dekoracijom)
(smoked leg with garnish)

Lovačke dimljene kobasice / Hunter's Smoked Sausages

(kobasice na listiće sa dekoracijom)
(sliced sausages with extra garnish)

Supa od fazana / Pheasant Soup

(bistra i jaka supa od fazana sa flekicama)
(clear and strong pheasant soup with noodles)

Srneći ragu / Venison Ragu

(srneći gulaš uz dodatak šampinjona)
(venison gulash with sliced champignons)

Flambiran-špikovan but od divlje svinje /

Wild Pork Leg Gelatined And Flambéed

(gelatined wild pork leg covered with Madera sauce and cognac)

Jelenska šnicla na lovački način / Hunter's Venison Snitzel

(dinstan jelenski but prelišen vinom i pečurkama)
(backed venison leg covered with wine and mushrooms)

Punjeni zec u foliji / Filled Rabbit In Foil

(punjena zečija plećka zapečena sa slaninom, prelivana lovačkim sosem)
(rabbit meat with bacon, spices, covered with hunter's sauce and roasted in oven)



KAŠTEL·EČKA
LOVAČKI DVORAC

VARIVA / VEGETABLES

Pomfrit / French Fries

(fried potato in sticks)

Slani krompir / Salty Potato

(peeled potato boiled in salty water)

Kroketi / Krokets

(štapići od krompir testa prženi na ulju)
(sticks made from potato paste, fried)

Grilovano povrće / Grilled Vegetables

(tikvice, karfiol, patlidžan, paprika)
(zucchini, cauliflower, blue tomato and pepper)

Kukuruz šećerac / Sweet Corn

(baku kukuruz u začinjenoj vodi)
(corn boiled in water, with spices)

Boranija na srpski / Serbian String Beans

(zapečena boranija sa crnim i belim lukom i suhomesnatim proizvodima)
(cooked with onion and garlic, smoke dried meat and backed to brown in oven)

Vitaminska garnitura / Vitaminic Assortment

(barena garnitura od sezonskog povrća sa maslacem)
(seasons assortment boiled with butter)

Pasulj prebranac / Beans „Prebranac“

(zapečeni pasulj)
(beans backed to brown in oven)



KAŠTEĽKA
LOVAČKI DVORAC

SALATE / SALADS

Zelena salata na vojvođanski naćin / Vojvodinian Lettuce

(zaparena zelena salata uz dodatak perja mladog luka)
(steamed lettuce with extra onion)

Paradajz salata / Tomato Salad

(paradajz sa crnim lukom)
(tomato slices with onion)

Krastavac salata / Cucumber Salad

(krastavac sa belim lukom)
(cucumber with garlic)

Tarator salata / Tarator Salad

(krastavac sa kiselim mlekom i mirođijom)
(gherkins with sour cream and dill)

Srpska salata / Serbian Salad

(paradajz, krastavac, crni luk, pećena paprika, ljuta paprićica i srpski sir)
(tomato, cucumber, onion, backed peppers, hot peppers and serbian cheese)

Meditranska salata / Mediteranean Salad

(paradajz, neljušten krastavac, crveni luk, peršun list, masline)
(tomato, unpeeled cucumber, red onion, parsley and olives)

Pećena paprika / Backed Peppers

(pećene paprike sa belim lukom)
(peeled peppers backed with garlic)

Kupus salata / Cabbage Salad

(asezoniran kupus, sećen ili riban)
(planed cabbage)

Kupus na banatski naćin / Banatian Cabbage

(rendan kupus sa rendanim renom)
(planed cabbage with planed horseradish)

Vitaminska salata / Vitaminic Salad

(salata sezonskog karaktera sa limunom)
(season character salad with lemon)

Bašta salata / Garden Salad

(salata ucelo na ledu)
(mixed vegetables on ice)



SIREVI / CHEESES

Feta / Feta Cheese

(feta sir, zelena salata, rotkvice, ak peršun)

(feta cheese, lettuce, radish ak parsley)

Kačkavalj / Kačkavalj cheese

(sir kačkavalj, zelena salata, masline, ak peršun)

(kackavalj cheese, lettuce, radish, ak parsley)

Gorgonzola / Gorgonzola Cheese

(sir gorgonzola, zelena salata, masline, ak peršun)

(gorgonzola cheese, lettuce, radish, ak parsley)

Srpski sir / Serbian Cheese

(sir u kriškama, zelena salata, rotkvice, aleva paprika, ak peršun)

(serbian cheese, lettuce, radish, red pepper, ak parsley)

Trapist / Trapiszt Cheese

(sir trapist, zelena salata, masline, ak peršun)

(trapiszt cheese, lettuce, radish ak parsley)

Gauda / Gouda Cheese

(sir gauda, rotkvice, ak peršun)

(gouda cheese, lettuce, radish ak parsley)

Ementaler / Ementhaler Cheese

(sir emantaler, zelena salata, cherry paradajz, ak peršun)

(ementhaler cheese, lettuce, radish ak parsley)

Dimljeni sir / Smoked Cheese

(dimljeni sir, cherry paradajz, ak peršun)

(smoked cheese, lettuce, radish ak parsley)

Camembert / Cammembert Cheese

(sir camembert, cherry paradajz, ak peršun)

(camembert cheese, lettuce, cherry tomato, ak parsley)

Kajmak

(kajmak, aleva paprika, zelena salata, paradajz, ak peršun)

(kajmak, red pepper, lettuce, tomato, ak parsley)

Urnebes salata / „Urnebes“ Salad

(sir feta, srpski sir, kajmak, beli luk, aleva paprika, čili)

(feta cheese, serbian cheese, garlic, red pepper, chilli pepper)



KAŠTEL·EČKA
LOVAČKI DVORAC

POSLASTICE / DESSERTS

Tiramisu / Tiramisu

(maskapone sir, slatka pavlaka, piškota, nes kafa, konjak)
(mascarpone cheese with whipped cream, ladyfinger, instant coffee, cognac)

Kaštelske maline / Redberries A La Kastel

(piškote sa lakim kremom uz dodatak svežeg voća)
(ladyfingers, whipped cream with addition of fresh fruit)

Kolač sa sirom / Cheese Cake

(dezert od sira i slatke pavlake)
(desert made from cheese and sour cream)

Čokoladna torta / Chocolate Cake

Orasnice

(sweet made from walnut)

Parfe Antoneta /Parfee „Antoanette“

(hladan dezert od jaja i slatke pavlake,sa ukusom lesnika)
(cold desert made from eggs and whipped cream with nuts flavour)

Palačinci na razne načine / Various Pancakes

(pancakes field with various fillings and covered with hot sauce or chaudee sauce)

Kup Hubertues / Cup Hubertues

(razno voće uz dodatak maraskina i sladoled)
(mixed fruit with adittion of maraschino and ice cream)

Voće / Fruits