

## *Specialna ponuda*

### Tartar biftek

Ime potjeće iz legende da nomadski Tartari iz srednje azije nisu imali vremene da kuhaju i tako bi stavili sirovo meso ispod sedla svog konja. Meso bi se omekšalo do kraju njihovog puta.

Možda najprva američka verzija priprava bifteka tartar je bila u Lüchow's, poznati njemački restoran u srcu Manhattena blizu Broadwaya. I zapisan je sa strane Guido August Lüchow 1882 godine. Navodno je ovo jelo stavio na jelovnik kako bi jednom lokalnom patronu pomogao da izgubi na kilaži.

Tartar biftek se danas vodi kao gurmansko jelo a u Belgiji je poznato pod nazivom filet américain. Jelo se priprema sa strane konobara izravno ispred gosta.

Postoje i razne prednosti u kušanju sirovog mesa, kao naprimjer vitamin E i većina encima se gube prilikom kuhanja.

## *Special offer*

### Steak tartar

The basis of the name is the legend that nomadic Tatar people of the Central Asian steppes did not have time to cook and thus placed meat underneath their horses' saddles. The meat would be tenderised by the end of the journey.

Perhaps the earliest American restaurant version of steak tartare is found at Lüchow's, the famous German restaurant in Manhattan near Broadway at 110 East 14th Street. Founded by Guido August Lüchow in the 1882. The dish was purportedly put on the menu originally to help a well known patron lose weight.

Steak tartare is now regarded as a gourmet dish and in Belgium, it is known as filet américain. The preparation of the meat is either done by the waiter, table-side.

There are certain advantages to eating beef raw, as vitamin E and most enzymes are lost in the cooking process.

### Swimming Pool

Rum, Vodka, Curacao, Kokos, Ananas

Rum, Vodka, Coconut, Pinapple

### Pina Colada

Rum, Ananas, Kokos

Rum, Pinapple, Coconut

### Strawberry Margarita

Tequila, Cointreau, Limun, Jagoda

Tequila, Cointreau, Lemon, Strawberry

### Mai Tai

Rum, Triple sec, Badem, Grenadine, Limete, Ananas

Rum, Triple sec, Almond, Grenadine, Lime Pinapple

### Tequila Sunrise

Tequila, Naranča, Grenadine

Tequila, Orange, Grenadine

### Sex on the Beach

Vodka, Breskva, Grenadine, Naranča

Vodka, Peach, Orange, Grenadine

### Caipirinha

Limete, Cachaca

Lime, Cachaca

### Classic Martini

Martini, Gin, Maslina

Martini, Gin, Olive

### Negroni

Campari, Martini Rosso, Gin

### Bloody Mary

Vodka, Rajčica

Vodka, Tomato

### Mojito

Rum, sok od limete, menta

Rum, lime juice, minth

# *Palace menu* Palace menu

## **buffet doručak**

kruh, razne vrste peciva, toast  
marmelada, med  
voće, voćna salata  
žitarice, mlijeko  
sir, salama  
maslac, razne vrste jogurta  
kava  
čaj  
topla čokolada  
sok od naranče  
voda

## **buffet breakfast**

bread, pastry selection, toast  
jam, honey  
fruit, fruit salad  
selection of cereal, milk  
cheese, salami  
butter, yoghurt selection  
coffee  
tea  
hot chocolate  
orange juice  
water

# *Palace menu* Palace menu

## **starters**

Salad of rocket leaves and plum tomatoes with shaved parmesan  
Beef Carpaccio on a bed of rocket leaves  
Octopus, squid, cuttlefish salad  
Carpaccio of monkfish  
Dalmatian platter, prosciutto, cheese and olives  
Tartar steak (prepared at the table)

## **appetizers**

Fish soup  
Tomato consommé with Pesto dumplings

## **hot appetizers**

Cuttlefish risotto  
Spaghetti frutti di mare  
Homemade black noodles with Monkfish on saffron foam  
Ragout of scallops and shrimps flamed with Sauce Bernaise

## **vegetarian**

Zucchini stuffed with vegetables and cheese, served with mushroom risotto  
Mediterranean salad - eggs, tomato, capsicum, cheese, potatoes

## **fish menu**

Calamari prepared to your wish  
Gilt poll in wine, served with vegetables  
Mixed shells in bouzara sauce  
„Gregada“, Hvar's age old recipe of poaching white fish  
in combination with onion and potato  
Scampi prepared to your wish  
Seafood platter with potatoes & swiss chard for two persons  
Daily fresh white fish prepared to your wish  
served with swiss chard and boiled potatoes  
Adriatic Lobster prepared to your wish  
served with swiss chard and boiled potatoes

## **meat menu**

Black & white rhapsody, pork medallions, gorgonzola and soya sauce, tagliatelle  
Chicken Saltimbocca on Gorgonzolasauce served with Rosemary potatoes  
and grilled vegetables  
Breast of duck in Orange sauce with red gnocchi and bacon wrapped beans  
Entrecote „Cafe de Paris“ with potato thaler  
Veal scalop „paillard“ with rocket leaf risotto  
Beef fillet on green peper sauce with french fries and peas  
Chateaubriand served with five side dishes ( 2 Persons )

## **desserts**

Ice cream  
Fruit salad  
Pancakes  
Fruit cup  
Cake from our patisserie  
Black & white mousse

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## bezalkoholna pića non-alcoholic drinks

Coca-Cola, Coca-Cola Light	Coca-Cola, Coca-Cola Light
Fanta, Sprite	Fanta, Sprite
Tonic Water, Bitter Lemon	Tonic Water, Bitter Lemon
Orangina, Orangina red	Orangina, Orangina red
Voćni sok, Ledeni čaj	Fruit juice, Ice tea
Svježa limunada	Fresh lemonade
Svježi sok od naranče	Fresh orange juice
Red Bull	Red Bull
Mineralna voda obična ili gazirana	Still or sparkling water
Mineralna voda obična ili gazirana	Still or sparkling water
Cedevita	Cedevita

## piva beers

Heineken, Becks	Heineken, Becks
Karlovačko twist off	Karlovačko twist off
Ožujsko twist off	Ožujsko twist off

## žestoka pića kuće house spirits

Vodka Akvinta, Richard	Vodka Akvinta, Richard
Gin Beefeater, Rum Bacardi	Gin Beefeater, Rum Bacardi
Tequila Olmaca Blanco	Tequila Olmaca Blanco
Whiskey Ballantine's	Whiskey Ballantine's
Cognac Hennessy VS	Cognac Hennessy VS
Amaro Ramazotti	Amaro Ramazotti
Maraschino	Maraschino
Pelinkovac, orahovac, travarica	Pelin, orahovac, travarica
Lokalne rakije, stock	Local grappas, stock
Istra bitter	Istra bitter
Martini	Martini
Jägermeister, Campari	Jägermeister, Campari
Amaretto Disaronno	Amaretto Disaronno
Baileys Original, Malibu	Baileys Original, Malibu
Sambuca, Cointreau	Sambuca, Cointreau
Gin Gordon	Gin Gordon
Vodka Belvedere	Vodka Belvedere
Chivas Regal	Chivas Regal
Tequila Cuervo Especial	Tequila Cuervo Especial
Rum Havana club 7y	Rum Havana club 7y
Johnnie Walker Red	Johnnie Walker Red
Malt Whisky Cragganmore	Malt Whisky Cragganmore
Cognac Hennessy XO	Cognac Hennessy XO
Jack Daniels, Grand Marnier	Jack Daniels, Grand Marnier

# *Palace menu* Palace menu

## **vinska karta** wine list

### BIJELA VINA / WHITE WINE

Bogdanuša, PZ Svirče

Pošip Luvij, Bracanović

Žlahtina Vrbnička

Rizling Rajnski, Zdjelarević

Graševina Zdjelarević

### ROSÉ VINO / ROSÉ WINE

Opolo Nobile, Tomić

### CRNA VINA / RED WINE

Plavac, Tomić

Plavac Hvar, PZ Svirče

Teran Veliki Katunar

Ivan Dolac barrique, Plančić

Plavac Mali barrique, Tomić

Masi Amarone Costasera

### DESERTNA VINA / DESSERT WINES

Prošek Hektorović

### PJENUŠAVA VINA / SPARKLING WINES

Prosecco

Don Perignon

Laurent Perrier

Moët & Chandon

## **topli napitci** hot drinks

Espresso / bez kofeina

Espresso s mlijekom

Espresso sa šlagom

Veliki espresso s mlijekom

Dupli espresso

Mali cappuccino

Cappuccino

Kakao

Bijela kava, Nescafé

Čaj, Mlijeko

Vruća čokolada

Irska kava

Espresso / decaffeinated

Espresso with milk

Espresso with cream

Large espresso with milk

Double espresso

Small cappuccino

Cappuccino

Cocoa

Caffé latte, Nescafé

Tea, Milk

Hot chocolate

Irish coffee

**Sunčani Hvar Hotels, Dolac b.b., MB. 3426980**

Knjiga žalbe nalazi se na šanku. Porez i couvert su uključeni u cijenu. Ne točimo alkohol mladima od 18 godina.

Book of complaints is at the bar. Tax and couvert are included in the price. We do not serve alcohol to persons under 18 years of age.

# Palace menu

## *Palace*

### **antipasti**

Insalata di rucola e pomodoro con parmigiano  
Carpaccio di manzo con rucola  
Insalata di polpo, seppie e calamari  
Carpaccio di pesce  
Piatto freddo Dalmato(prosciutto,formaggio,olive)  
Tataro bistecca

### **zuppe**

Zuppa di pesce  
Zuppa con gnocchetti al pesto

### **antipasti caldi**

Risotto nero  
Spaghetti Frutti di mare  
Tagliatelle nere con pesce e zafferano  
Ragu di conchiglie capesante e gamberi

### **vegetariano**

Risotto ai funghi e zucchini ripieni  
Insalata „Mediterraneo“, uova, formaggio, pomodori, patate, fagiolini

### **pesce**

Calamari fritti o ala griglia  
Pesce d oro nel vino e verdure  
Buzara di cozze e vongole  
Gregada di Hvar(pesce cotto con patate)  
Scampi alla buzara  
Frutti di mare con verdura-per 2 persone  
Pesce del giorno-pesce fresco con bietola(Swiss chard) e patate  
Aragosta preparata a vostra scelta,controni

### **carne**

Bainco e nero rapsodie,medaglioni di maiale in salsa di gorgonzola e soia  
Petto di pollo con prosciutto e salvia in salsa di gorgonzola  
Petto d anatra con gnocchi e buccia  
Bistecca di vitello „Paillard“con risotto di rucola  
Scalopina di vitello „Cafe de Paris“ con patate  
Filetto di manzo al peperoncino verde,patate e piselli  
Chateaubriand classico servito con cinque contorni (per 2 persone)

### **desserts**

Mousse au chocolate Bianca e nera con la frutta fresco  
La focaccia dalla nostra casa  
Macedonia  
Pancakes  
Fruit cup  
Gelato

# *Palace menu* Palace menu

## **Vorspeisen**

Rukkolasalat mit Fleischtomaten und geraspelttem Parmesan  
Carpaccio vom Rind auf Rukkolasalat  
Oktopussalat  
Carpaccio vom Seeteufel  
Dalmatinischer Teller mit Rohschinken, Hartkäse und Oliven  
Tartarsteak (am Tisch zubereitet für zwei Personen)

## **Suppe**

Klare Fischbrühe  
Tomatenkraftbrühe mit Pestonocken

## **Warme Vorspeisen**

Tintenfischrisotto  
Spaghetti Frutti di mare  
Schwarze Nudeln mit Seeteufelmedaillons auf Safranschaum  
Ragout von Jakobsmuscheln und Shrimps gebläut mit Sauce Bernaise

## **vegetarisch**

Zucchini gefüllt mit Gemüse und Käse an Pilzrisotto  
Mediterraner Salatteller mit Blattsalaten, Käse, Ei, Tomaten, Kartoffeln und Paprika

## **Fisch**

Kalamare vom Rost  
Gedämpfte Brasse an Gemüse im Weissweinfond  
Muscheln nach „Buzzara“ Art  
„Gregada“ Überliefertes Hvarer Rezept für Fischeintopf,  
mit Kartoffeln, Zwiebeln, Weißwein und weißem Fisch  
Scampis nach Buzzara Art mit Dampfkartoffeln und Mangold  
Gemischte Fischplatte mit Dampfkartoffeln und Mangold  
Fangfrischer weißer Fisch vom Grill  
traditionell mit Dampfkartoffeln und Mangold serviert und am Tisch filiert  
Adria Languste nach Wunsch zubereitet  
serviert mit Dampfkartoffeln und Mangold

## **Fleischgegrilte**

Zweierlei Schweinefilet mit Sojasauce und Gorgonzolajus an Tagliatelle  
Hühnchen - Saltimbocca an Gorgonzolasauce mit Rosmarinkartoffeln  
und angebratenem Gemüse  
Rosa gebratene Entenbrust an Orangensauce mit Tomatengnocchi und Speckbohne  
Entrecote „Cafe de Paris“ mit Kartoffelaltern  
Kalbsschnitzel „Paillard“ mit Rukkolarisotto  
Filetsteak auf Pfeffersauce mit Pommes frites und Erbsen  
Chateaubriand mit fünf Beilagen (für zwei Personen, am Tisch tranchiert)

## **Desserts**

Braunes und weißes Mousse au Chocolate mit frischen Früchten  
Kuchen aus unserer Patisserie  
Obstsalat  
Eisbecher  
Pfannenkuchen  
Früchtebecher