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JELOVNIK
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MENU I
REZERVACIJE:

tanier.hr

Punjač mobitela dostupan kod osoblja

NAŠA DOBRODOŠLICA!
Kao mali znak pažnje, uz obrok vas očekuje **couvert**, a po završetku ručka/večere **digestiv** na račun kuće
Dobar tek!

HLADNI ZALOGAJI

	€	Cijena na 16. 9. 2026.
Beef tartar	15,00	15,00
Fino **usitenjena** junetina vrhunske kvalitete 140 g, začinjena prema tradicionalnoj recepturi, poslužena uz kremasti maslac s tostiranim sourdough domaćim kruhom		
Beef tartar	18,00	18,00
Ručno **strugana** junetina vrhunske kvalitete 140 g, začinjena prema tradicionalnoj recepturi, poslužena uz kremasti maslac s tostiranim sourdough domaćim kruhom. **Uz prethodnu narudžbu 3 dana unaprijed**		
Mediteranska salata od hobotnice	13,00	13,00
Nježno kuhana jadranska hobotnica s kaparima i slanutkom, marinirana u maslinovom ulju s aromatičnim začinima		
Selekcija vrhunskih sireva za dvije osobe	10,00	10,00
Pažljivo odabrani domaći i internacionalni sirevi posluženi s bademima, orasima i maslinama		
Selekcija suhomesnatih Hrvatskih delicija za dvije osobe	12,00	12,00
Dalmatinski pršut, Kulenova seka crne slavonske svinje, Istarska kobasica, Lička panceta		
Chefova selekcija sireva i suhomesnatih delicija za dvije osobe	14,00	14,00
Mortadela s maslinom, Kulenova seka crne slavonske svinje, Dalmatinski pršut, domaća dimljena kobasica, Paški sir, gauda, kozji sir, domaća foccachia i napoletana prutići.		

TOPLI ZALOGAJI

	€	Cijena na 16. 9. 2026.
Puževi na burgundski način	12,90	12,00
Francuska delicija u aromatičnom maslacu s češnjakom i svježim peršinom te parmezanom, 6 komada u porciji		
Duo Bruscetti	7,00	7,00
Bruscetti na domaćem tostu, s mozzarellom, pršutom, pečenim rajčicama i bosiljkom, 2 komada u porciji		
Spring rolls	7,00	7,00
Hrskave pržene domaće rolice punjene začinjenom mljevenom junetinom i svježim povrćem, poslužene slatko kiselim umakom, 2 komada - receptura by Kristina Štriga		
Fritto misto	8,00	8,00
Selekcija morskih plodova prženi u laganoj panadi, tartar umak		

SVJEŽE DNEVNE JUHE

	€	Cijena na 16. 9. 2026.
Goveđa mesna juha s domaćom kašicom	4,90	4,90
Bogata bistra juha s komadićima sporo kuhane govedine, mrkvicom, graškom i svježim peršinom		
Juha od fazana s domaćim rezancima	5,50	5,50
Bistra juha od fazana s domaćim rezancima i mesnim okruglicama od fazanovog mesa		
Francuska juha	4,90	4,90
Karamelizirani luk u bogatom temeljcu, poslužen s prepečenim domaćim kruhom i zapečenim topljenim sirom.		
Kremasta juha od vrganja (+veganska opcija)	5,50	5,50
Aromatična krem juha obogaćena komadićima vrganja, poslužena hrskavim grisinijem		

VELIKE SALATE

	€	Cijena na 16. 9. 2026.
Salata od grilane piletine	10,00	10,00
Sočna grilana piletina, poslužena svježim salatama, avokadom, cherry rajčicom te listićima zrelog Grano padana, domaći krutoni.		
Develey dressing po želji: **Caesar**, Honey Mustard, Balsamic ili Yoghurt		
Salata od grilanog odležanog bifteka	14,00	13,00
Sočni grilani odležani biftek rezan na trakice, poslužen svježim salatama, cherry rajčicom te listićima zrelog Grano padana, domaći krutoni. **(odrezak pripremamo rare, medium ili well done)**		
Develey dressing po želji: Caesar, Honey Mustard, **Balsamic** ili Yoghurt		
Proteinska salata od grilane tune	12,00	12,00
Sočno grilani odrezak tune poslužen na trakice sa svježim salatama, cherry rajčicom, avocadom i kukuruzom, maslinovo ulje, domaći krutoni. **(odrezak pripremamo rare, medium ili well done)**		
Develey dressing po želji: Caesar, Honey Mustard, Balsamic ili **Yoghurt**		
Salata od zapečene burrate	11,00	10,00
Osvježavajuća lagana salata od vrhunske talijanske burate poslužena cherry rajčicom, avokadom, rukolom, kukuruzom i svježim pestom od bosiljka, maslinovo ulje, acheta, domaći krutoni.		
Develey dressing po želji: Caesar, Honey Mustard, **Balsamic** ili Yoghurt		

IZBOR RIŽOTA I DOMAĆE TJESTENINE

Sve tjestenine i njoke pripremamo ručno, s jajima, prema tradicionalnoj recepturi. Vegansku tjesteninu izrađujemo ručno bez dodatka jaja. Za naša rižota koristimo vrhunsku talijansku Carnaroli rižu, poznatu po kremastoj teksturi, savršenoj čvrstoći zrna i sposobnosti upijanja bogatih okusa.

	€	Cijena na 16. 9. 2026.
Kremasti rižoto od piletine	12,00	12,00
Rižoto od birane sorte Carnaroli riže s piletinom, povrćem i šumskim gljivama, listići zrelog Grana padana		
Kremasti rižoto od odležanog bifteka	15,00	15,00
Rižoto od birane sorte Carnaroli riže s trakicama bifteka, dodatkom karameliziranog luka, parmezana i maslaca		
Dalmatinski crni rižoto od sipe	14,00	14,00
Kremasti rižoto od birane Carnaroli riže s komadićima sipe i mediteranskim aromama, grilana kozica.		
Spaghetti Carbonara	12,00	12,00
Talijanska carbonara od domaćih svježih špageta, Pecorino ovčjeg sira i crnog papra uz twist domaćeg hamburgera		
Spaghetti à la Sophia (+ veganska opcija)	10,00	10,00
Svježi domaći špageti u profinjenom umaku od zrelih rajčica, češnjaka, maslinovog ulja i svježeg bosiljka, s daškom mediteranske jednostavnosti i filmske elegancije.		
Spaghetti Alfredo Falafel (+ veganska opcija)	12,00	12,00
Ručno rađeni špageti bez jaja u kremastom Alfredo umaku od cvjetače i Sana hummusa, posluženi s hrskavim falafelom, mladim lukom i Power Mix posipom.		
Tagliatelle s piletinom u kremastom umaku	12,00	12,00
Svježa domaća Tagliatelle tjestenina sa sočnom piletinom u umaku od povrća i parmezana		
Tagliatelle s odležanim biftekom	15,00	15,00
Svježa domaća Tagliatelle tjestenina s odležanim biftekom u umaku od povrća i crnog vina		
Njoki s tartufima i 5 vrsta sira	13,00	13,00
Domaći ručno rađeni njoki u bogatom umaku od 5 vrsta sira zaokruženi blagom notom tartufa.		
Njoki ili tagliatelle sa srnećim paprikašem	13,00	13,00
Domaći ručno rađeni njoki ili domaća Tagliatelle tjestenina poslužena uz bogati paprikaš od srnećeg mesa, pripremljen polaganim kuhanjem za puni okus i izraženu aromu divljači.		

WOK PONUDA

NA IZBOR PŠENIČNI ILI HELJDINI NUDLI

	€	Cijena na 16. 9. 2026.
Wok s jadranskim kozicama	15,00	15,00
Wok nudli sa sočnim kozicama i hrskavim povrćem, pripremljeni u aromatičnom umaku s azijskim notama i laganim dodirom spicy začina.		
Wok s piletinom	14,00	14,00
Wok nudli s piletinom i hrskavim povrćem, pripremljeni u aromatičnom umaku s azijskim notama i laganim dodirom spicy začina.		
Wok s odležanim biftekom	16,00	16,00
Wok nudli s trakicama odležanog bifteka i hrskavim povrćem, pripremljeni u aromatičnom umaku s azijskim notama i laganim dodirom spicy začina. **(odrezak pripremamo rare, medium ili well done)**		

SPECIJALITETI RIBLJIH JELA

	€	Cijena na 16. 9. 2026.
Tuna steak s grilla	15,00	15,00
Pečeno na visokoj temperaturi do savršene srednje sočnosti na maslinovom ulju, poslužen s limunom i umakom po izboru. Steak 250 g **Poslužujemo rare, medium ili well done!**		
Losos u škartocu s povrćem	16,00	16,00
Sočan file lososa pečen u papiru sa sezonskim povrćem, uz očuvane prirodne arome i lagane mediteranske začine.		
File jadranske ribe s grilla	15,00	15,00
File orade ili brancina sa žara, pečen na žaru do savršene sočnosti i lagane zlatne korice, poslužen s maslinovim uljem, limunom i umakom po izboru.		
Pohane lignje na pariški način	12,00	12,00
Lagano panirani kolutići lignji, prženi do savršene zlatne hrskavosti, uz svježi limun i tartar umak.		

SPECIJALITETI MESNIH JELA

Umake poslužujemo bez naplate uz vlastiti izbor:

KTC umak, Majoneza (obična, spicy, wasaby, garlic ili veggie), senf, ketchup, ajvar, kiselo vrhnje, cheddar ili tartar umak

	€	Cijena na 16. 9. 2026.
Bečki odrezak XL	17,00	17,00
Wiener schnitzel od telećeg mesa 250 g, savršeno tanko istučen, lagano paniran i pržen do zlatne hrskavosti, poslužen s limunom. Umak po izboru.		
Bečki odrezak XL s rukololom i cherry rajčicom	18,00	18,00
Wiener schnitzel od telećeg mesa 250 g, savršeno tanko istučen, lagano paniran i pržen do zlatne hrskavosti prekriven svježom rukolom i cherry rajčicom, kriška limuna. Umak po izboru.		
Bečki odrezak XL s pancetom i cheddar sirom	19,00	19,00
Wiener schnitzel od telećeg mesa, 250 g savršeno tanko istučen, lagano paniran i pržen do zlatne hrskavosti prekriven pancetom i topljenom zapečenom gorgonzolom. Umak po izboru.		
Pohani Panco otkošteni batak-zabatak	12,00	12,00
Sočni pileći batak bez kosti, paniran u panco mrvicama i pržen do zlatne, hrskave korice, uz mekanu i punu aromu mesa iznutra. Umak po izboru.		
Žablji kraci na francuski način	13,00	13,00
Žablji kraci, pažljivo pripremljeni i lagano panirani, prženi do savršene zlatne hrskavosti, posluženi uz svježi limun i umak po izboru.		
Zagrebački odrezak	14,00	14,00
Hrskavi panirani file od svinjetine punjen topljenim sirom i šunkom, sočan iznutra i zlatno pržen izvana — tradicionalni hrvatski klasik. Umak po izboru.		
Križevački odrezak s gaudom	15,00	15,00
Pureći odrezak, punjen gaudom, kulenom i paprikom, paniran u panco mrvicama i pržen do zlatne hrskavosti s umakom po želji.		
Panco Brie sir	10,00	10,00
Brie sir u hrskavoj panadi, zlatno pržen i poslužen s umakom po izboru.		
Piletina s grilla	12,00	12,00
Grilani pileći file, sočan i lagano začinjen, pečen na žaru do savršene zlatne boje, poslužen uz umak po izboru.		

	€	Cijena na 16. 9. 2026.
Piletina u špeku	14,00	14,00
Sočni pileći file omotan aromatičnom pancetom, punjen gaudom, pečen na žaru do savršene ravnoteže između hrskave korice i sočnog mesa, poslužen uz umak po izboru.		
Crna slavonska svinja	16,00	16,00
Vratina crne slavonske svinje, pripremljena na tradicionalan način uz Dalmatinski twist s maslinovim uljem i začinskim maslacem.		
Veprovi medaljoni u umaku od vrganja	16,00	16,00
Nježni medaljoni od divljači u bogatom, aromatičnom umaku od vrganja		
Grilani janjeći kotleti	18,00	18,00
Janjeći kotleti, sočni i lagano začinjeni, pečeni na žaru do savršene mekoće i aromatične korice. Serviran na zelenom bobu.		
Domaća pljeskavica u kiselom vrhnju	11,00	11,00
Sočna domaća pljeskavica od mješavine svinjetine i junetine, obogaćena lukom i poslužena u kiselom vrhnju. **Retro klasik!**		
Biftek s aromatiziranim maslacem	26,00	26,00
Goveđi odležani biftek 250 g sa začinskim maslacem, pečen na žaru do savršene sočnosti, poslužen sa začinskim maslacem koji se lagano topi preko mesa. **Poslužujemo rare, medium ili well done!**		
Biftek u umaku od vrganja	27,00	27,00
Goveđi odležani biftek 250 g pečen do savršene sočnosti i poslužen u bogatom, aromatičnom umaku od svježih vrganja. **Poslužujemo rare, medium ili well done!**		
Biftek u umaku od tartufa	28,00	28,00
Goveđi odležani biftek 250 g s tartufima, pečen do savršene sočnosti i poslužen u bogatom, aromatičnom umaku od tartufa. **Poslužujemo rare, medium ili well done!**		
Tanier mesna plata - za 2 osobe	39,00	39,00
kombinacija grilanih mesnih specijaliteta za dvoje - janjeći kotlet, vratina crne slavonske svinje, teleći medaljoni, Križevački odrezak, ražnjići od batka/zabatka i roštilj kobasica od divljači. Posluženo s domaćim prženim krumpirićima, onion rings, povrće sa žara, kukuruz u batu. Umaci po izboru - 2 vrste.		

BURGERI

	€	Cijena na 16. 9. 2026.
Burger od divljači u brioche pecivu	13,00	13,00
Sočan grilani burger od divljači, karamelizirani luk, topljeni sir, salata, domaći prženi krumpirići, KTC umak - Receptura by Marko Lušić		
Beef smash burger u topljenom Cheddar siru	12,00	12,00
100 % juneće mljeveno meso s dvostrukim slojem i izuzetno hrskavim rubovima, poslužujemo u toplom brioche pecivu, topljenom cheddar siru, hrskavom pancetom, svježim salatama te domaćim prženim krumpirićima, KTC umak.		
Veganski Burger	11,00	11,00
Veganski burger od povrća i žitarica, bogat teksturom i okusom, poslužen u brioche pecivu s ketchup-om od cikle i veganskom majonezom, te batatom kao prilog. Receptura by Sana!		

MENU ZA NAJMLAĐE

za djecu starosti od 4 do 10 godina

	€	Cijena na 16. 9. 2026.
Pohani pileći grickići	9,00	9,00
Pohani pileći zalogaji 100 gr, domaći prženi krumpirići, ketchup		
Pileći štapići s roštilja	9,00	9,00
Piletina sa žara 100 gr, domaći prženi krumpirići, majoneza		
Napoletana kids	9,00	9,00
Mini napoletana šunka i sir, promjera 20 cm Mini napoletana sir, promjera 20 cm		

IZBOR VEGETARIJANSKIH JELA

	€	Cijena na 16. 9. 2026.
Kremasta juha od vrganja	5,50	5,50
Aromatična krem juha obogaćena komadićima vrganja, poslužena hrskavim grisinijem		
Selekcija vrhunskih sireva	10,00	10,00
Pažljivo odabrani domaći i internacionalni sirevi posluženi s bademima, orasima i maslinama (Plemeniti plavi sir, Paški sir, Kozji sir, Gauda, Caciocavall)		
Velika salata od zapečene buratte	11,00	11,00
Osvježavajuća lagana salata od vrhunske talijanske buratte poslužena cherry rajčicom, rukolom, kukuruzom i svježim pestom od bosiljka, maslinovo ulje, acheta, domaći krutoni		
Domaći njoki s tartufima i 5 vrsta sira	13,00	13,00
Kremasti domaći njoki u bogatom umaku od 5 vrsta sira zaokruženi blagom notom tartufa.		
Panco Brie sir	10,00	10,00
Brie u hrskavoj panadi, zlatno pržen i poslužen s prilogom i umakom po izboru.		
Margherita Napoletana	9,00	9,00
Rajčica, burrata, bosiljak na laganom napoletanskom tijestu.		

IZBOR VEGANSKIH JELA

	€	Cijena na 16. 9. 2026.
Kremasta juha od vrganja	5,50	5,50
Aromatična krem juha obogaćena komadićima vrganja - bez vrhnja		
Spaghetti alla Sophia	10,00	10,00
Svježi domaći špageti u profinjenom umaku od zrelih rajčica, maslinovog ulja i svježeg bosilјka, s daškom mediteranske jednostavnosti i filmske elegancije		
Spaghetti Alfredo Falafel	12,00	12,00
Ručno rađeni špageti bez jaja u kremastom Alfredo umaku od cvjetače, delikatesnog kvasca i Sana hummusa, posluženi s hrskavim falafelom, mladim lukom i Power Mix posipom.		
Veganski Burger	11,00	11,00
Kremasti veganski burger od povrća i žitarica, bogat teksturom i okusom, poslužen u brioche pecivu sa svježim povrćem i laganim umakom, te domaćim prženim krumpirićima ili batatom s veganskom majonezom. Receptura by Sana!		
Napoletana Pizza Veganska	10,00	10,00
Kremasti hummus, svježa salata i feta sir na laganom napoletanskom tijestu.		

PRILOZI

	€	Cijena na 16. 9. 2026.
Domaći prženi krumpirići	3,50	3,50
Neobični pomfrit	3,50	3,50
Prženi batat	3,50	3,50
Domaći prženi krumpirići s cheddarom, špekom i hrskavim lukom (KTC umak)	6,00	6,00
Prženi batat s cheddarom, špekom i hrskavim lukom (KTC umak)	6,00	6,00
Onion ring Tower (KTC umak, cheddar umak)	6,00	5,50
Krumpir s lukom i špekom crne slavonske svinje	4,50	4,50
Domaći njoki	3,50	3,50
Domaći kroketi	3,50	3,50
Dalmatinska blitva s češnjakom	4,00	4,00
Povrće sa žara	4,00	4,00
Gljive sotirane na češnjaku i maslacu	4,90	4,50
Pirjana riža	3,00	3,00
Wok povrće	4,00	4,00
Edamame s krupnom soli	4,00	4,00
Edamame spicy	4,00	4,00

UMACI

	€	Cijena na 16. 9. 2026.
KTC umak	1,50	1,50
Majoneza	1,50	1,50
Majoneza spicy	1,50	1,50
Majoneza wasaby	1,50	1,50
Majoneza garlic	1,50	1,50
Majoneza veganska	1,50	1,50
Senf	1,50	1,50
Ketchup	1,50	1,50
Ajvar	1,50	1,50
Kiselo vrhnje	1,50	1,50
Cheddar umak	1,50	1,50
Tartar umak	1,50	1,50

SALATE

	€	Cijena na 16. 9. 2026.
Svježa lisnata salata s kolutićima poriluka	3,50	3,50
Sezonska salata s Križevačkog placa	3,90	3,50
Svježa Šopska salata s feta sirom	4,50	4,50
Hladna krastavac salata	3,50	3,50
Svježi krastavci u vrhnju	4,00	4,00
Rajčica	3,50	3,50
Pečena paprika	4,00	4,00
Zelje salata s bučinim uljem	3,50	3,50

KRUH

Kruh pripremamo svakodnevno u našoj kuhinji - sourdough i focacciu prema recepturi Janje Marić. Ponudu upotpunjujemo garlic napoletanom i tradicionalnim uštipcima, koje također pripremamo sami.

	€	Cijena na 16. 9. 2026.
Selekcija domaćeg kruha	2,00	2,00
Napoletana garlic	3,00	3,00

NAPOLETANA PIZZE

Kako bismo našim gostima pružili jedinstveno iskustvo tradicionalne talijanske pizze – onakve kakve se poslužuju u samom Napulju, odlučili smo se upravo za Napoletana pizze – pizze s laganim, dugo fermentiranim tijestom, pečenim na visokoj temperaturi od 600°C, s naglaskom na vrhunsku kvalitetu i jednostavnost sastojaka. Svi sastojci su talijanskog porijekla, a naše Napoletane dolaze u promjeru od 30 cm, imamo ih i slatke i slane!

Buon Appetito!

	€	Cijena na 16. 9. 2026.
Margherita	9,50	9,50
Rajčica, mozzarella i svježi bosiljak na laganom napoletanskom tijestu.		
Šunka i mozzarella	10,00	10,00
Rajčica, mozzarella i kuhana šunka na laganom napoletanskom tijestu.		
Capriccioza	11,00	11,00
Rajčica, mozzarella, šunka, gljive, masline i artičoke na laganom napoletanskom tijestu.		
Pepperoni	12,00	12,00
Rajčica, mozzarella i pikantna pepperoni salama na laganom napoletanskom tijestu.		
Cinque formaggi	12,00	12,00
Mozzarella i kombinacija pet vrsta sira na laganom napoletanskom tijestu.		
Mortadella e pistacchio	13,00	13,00
Mozzarella, mortadela, pistacija i maslinovo ulje na laganom napoletanskom tijestu.		
Prosciutto	12,00	12,00
Mozzarella, rajčica i pršut na laganom napoletanskom tijestu.		
Veganska	10,00	10,00
Kremasti hummus, rikola, rajčica, luk, maslinovo ulje		
Too Hot To Handle	13,00	13,00
Spicy pizza s bogatim umakom od rajčice, mozzarellom i pikantnom salamom, obogaćena jalapeñom i chilli uljem na laganom napoletanskom tijestu.		
Križevci Go Wild!	13,00	13,00
Pizza od divljači s bogatim umakom od rajčice, mozzarellom i aromatičnim mesom divljači (kobasica), obogaćena šumskim gljivama i crvenim lukom, te zaokružena jedinstvenim šumskim detaljem - pužem u samom središtu.		

TOPLI NAPITCI

Za sve espresso kave nudimo i bezkofeinsku opciju

		€	Cijena na 16. 9. 2026.
Kava Lavazza	šalica	1,90	1,90
Kava Lavazza s mlijekom	šalica	2,10	2,10
Kava Lavazza produžena s mlijekom	šalica	2,10	2,10
Kava Lavazza s biljnim mlijekom (zobeno barista)	šalica	2,20	2,20
Kava Lavazza produžena s biljnim mlijekom (zobeno barista)	šalica	2,20	2,20
Kava Lavazza s vrhnjem	šalica	2,10	2,10
Kava Lavazza produžena s vrhnjem	šalica	2,10	2,10
Kava Lavazza sa šlagom	šalica	2,30	2,30
Kava Lavazza produžena sa šlagom	šalica	2,30	2,30
Kava Lavazza s Ledo šlagom	šalica	2,60	2,60
Kava Lavazza produžena s Ledo šlagom	šalica	2,60	2,60
Dupla kava Lavazza	šalica	3,70	3,70
Dupla kava Lavazza s mlijekom	šalica	3,90	3,90
Kava Lavazza Cappuccino s mlijekom	šalica	2,20	2,20
Kava Lavazza Americano s mlijekom	šalica	2,20	2,20
Kava Lavazza Baileys sa šećernim štapićem	šalica	4,00	4,00
Kava Lavazza Pistachio	šalica	4,00	4,00
Turska kava (poslužena sa smeđom i bijelom kockom šećera i Rahat Lokum-om)	šalica	2,70	2,70
Cappuccino Classic s vodom (vrećica 14 g)	šalica	2,20	2,20
Capuccino Classic s mlijekom (vrećica 14 g)	šalica	2,50	2,50
Capuccino Čokolada (vrećica 18,5 g)	šalica	2,50	2,50
Cappucciono Vanilija (vrećica 18,5 g)	šalica	2,50	2,50
Cappuccino Irish (vrećica 23 g)	šalica	2,50	2,50
Cappuccino Kokos (vrećica 17 g)	šalica	2,50	2,50
Cappuccio Lješnjak (vrećica 17 g)	šalica	2,50	2,50
Cappuccino Bajadera (vrećica18,5 g)	šalica	2,50	2,50
Instant kava s mlijekom (vrećica 2,6 g)	šalica	2,40	2,40
Instant kava s vodom (vrećica 2,6 g)	šalica	2,20	2,20
Instant kava s mlijekom bez kofeina	šalica	2,50	2,50
Instant kava s vodom bez kofeina	šalica	2,30	2,30
MATCHA s biljnim mlijekom (zobeno barista)	0,2 l	3,50	3,50
MATCHA Frutty Magic, biljno mlijeko (zobeno barista)	0,2 l	3,90	3,90
Bijela kava Lavazza	šalica	2,40	2,40
Bijela kava bez kofeina	šalica	2,50	2,50
Vruća čokolada (crna ili bijela)	0,2 l	2,90	2,90
Vruća čokolada (crna ili bijela) **sa sljezovim kolačićima**	0,2 l	3,50	3,50
Vruća čokolada (crna ili bijela) **sa šlagom**	0,2 l	3,20	3,20
Kakao	0,2 l	2,50	2,50
Mlijeko	0,2 l	1,50	1,50
Čaj Franck s imunom, med gratis Kamilica, Šipak, Menta, Kopriva, Indijski čaj, Zeleni čaj, Jagoda-vanilija, Marelica, Šumsko voće, Brusnica, Bazga, Trešnja, Limeta, ACAI-cimet, Borovnica, Tropsko voće, Jabuka-cimet	šalica	2,50	2,50
Kuhano vino bijelo (0,15 l Graševine + 0,05 l vode)	0,2 l	3,00	3,00
Kuhano vino crno (0,15 l Plavac + 0,05 l vode)	0,2 l	3,00	3,00
Med	15 g	0,40	0,40
Vrhnje za kavu	10 ml	0,30	0,30
Šlag za kavu	10 ml	0,40	0,40
Holip	5 g	0,30	0,30

Normativ za kavu Lavazza: 1 kg = 133 kave

HLADNI NAPITCI

		€	Cijena na 16. 9. 2026.
Ledena kava s ledom	0,25 l	3,00	3,00
Ledena kava s mlijekom	0,25 l	3,50	3,50
Ledena kava sa sladoledom	0,25 l	3,90	3,90
Ledeni capuccino s ledom	0,25 l	3,50	3,50
(okusi Classic, Čokolada, Vanilija, Irish, Kokos, Lješnjak, Bajadera)			
Ledeni kakao sa sladoledom	0,25 l	3,90	3,90

COMBO SPECIJAL

	€	Cijena na 16. 9. 2026.
Jamnica 0,33 l + kava (mlijeko, šlag ili vrhnje)	3,90	3,90
Jamnica Narančada ili Limunada 0,33 l + kava (mlijeko, šlag ili vrhnje)	3,90	3,90
Traubisoda 0,33 l + kava (mlijeko, šlag ili vrhnje) **– retro edition**	3,90	3,90
Križevački klipići 150 g (prazni, šunka-sir ili čvarci) **+ kava** (mlijeko, šlag ili vrhnje)	4,00	4,00
Križevački klipići 150 g (prazni, šunka-sir ili čvarci) **+ sok od naranče s pulpom 0,2 l**	5,00	5,00

BEZALKOHOLNA PIĆA

		€	Cijena na 16. 9. 2026.
Traubisoda – retro klasik	0,33 l	2,70	2,70
Coca Cola	0,25 l	2,80	2,80
Coca Cola Zero	0,25 l	2,80	2,80
Fanta	0,25 l	2,80	2,80
Sprite	0,25 l	2,80	2,80
Schweppes	0,25 l	2,80	2,80
Cockta	0,275 l	2,80	2,80
Cockta Sugar Free	0,275 l	2,80	2,80
Orangina	0,25 l	2,80	2,80
Thomas Henry Mango	0,2 l	3,00	3,00
Thomas Henry Tonic	0,2 l	3,00	3,00
Hidra	0,5 l	3,00	3,00
Red Bull (zabranjeno posluživanje mlađima od 18 godina)	0,25 l	3,50	3,50
Cedevita (naranča, limun, limeta, bazga, grejp - većica 19 gr)	0,2 l	2,50	2,50
Jamnica narančada ili limunada	0,33 l	2,80	2,80
Ledeni čaj Jana (breskva ili šumsko voće)	0,33 l	2,80	2,80
Pago (naranča, marelica, jabuka, jagoda, kruška, brusnica, ananas, ACE)	0,2 l	2,90	2,90
Gusti sok sa šlagom – retro klasik	0,26 l	3,30	3,30
Pago marelica 0,2 l + šlag 0,05 ml			
Limunada	0,2 l	3,20	3,20
Sok od naranče s pulpom	0,2 l	3,50	3,50

SMOOTHIE - YUMMY!

		€	Cijena na 16. 9. 2026.
Energize me – Mango & banana	0,2 l	3,50	3,50
Detox me – Kiwi, špinat, krastavac & limeta	0,2 l	3,50	3,50

VODA

		€	Cijena na 16. 9. 2026.
Jamnica	0,33 l	2,70	2,70
Jamnica	0,75 l	4,50	4,50
Jamnica Sensation (bazga limun, tonic water)	0,25 l	2,80	2,80
Jamnica Narančada ili Limunada	0,33 l	2,80	2,80
Romerquelle emotion - limunska trava	0,33 l	2,80	2,80
Jana	0,33 l	2,70	2,70
Jana	0,75 l	4,50	4,50
Jana Vitamin - naranča, limun, menta	0,33 l	2,80	2,80

PIVO

TOČENO

		€	Cijena na 16. 9. 2026.
Točeni Heineken	0,25 l	2,50	2,50
Točeni Heineken	0,5 l	3,90	3,90
Točeni Guinness	0,25 l	3,50	3,50
Točeni Guinness	0,5 l	4,90	4,90

DOMAĆE PIVO U BOCI-SVIJETLI LAGER

		€	Cijena na 16. 9. 2026.
Ožujsko	0,33 l	2,80	2,80
Ožujsko	0,5 l	2,90	2,90
Ožujsko limun	0,5 l	2,90	2,90
Karlovačko	0,5 l	2,90	2,90
Tuborg	0,5 l	2,90	2,90
Pan	0,35 l	2,80	2,80
Pan	0,5 l	2,90	2,90
Pan radler	0,5 l	2,90	2,90
Zlatni pan	0,5 l	2,90	2,90

STRANO PIVO U BOCI-SVIJETLI LAGER

		€	Cijena na 16. 9. 2026.
Estrella Galicia - GLUTEN FREE - Španjolska	0,33 l	3,50	3,50
Asahi - Japan	0,33 l	3,50	3,50
Corona - Mexico	0,355 l	3,50	3,50
Leffe Blond - Belgija	0,33 l	3,50	3,50
Laško Zlatorog - Slovenija	0,5 l	2,90	2,90
Staropramen - Češka	0,5 l	2,90	2,90
Budweiser - Češka	0,5 l	2,90	2,90
Heineken - Nizozemska	0,33 l	3,00	3,00

TAMNO PIVO

		€	Cijena na 16. 9. 2026.
Leffe Brown - Belgija	0,33 l	3,50	3,50
Budweiser - Češka	0,5 l	2,90	2,90
Tomislav - Hrvatska	0,5 l	3,00	3,00

KRAFT PIVO - MEDVEDGRAD

		€	Cijena na 16. 9. 2026.
Zlatni medvjed - Hrvatska	0,5 l	3,50	3,50
Grička vještica - Hrvatska	0,5 l	3,50	3,50
Baltazar - Hrvatska	0,5 l	3,50	3,50

BEZALKOHOLNO PIVO

		€	Cijena na 16. 9. 2026.
Ožujsko Cool - Hrvatska	0,5 l	2,90	2,90
Pan Free - Hrvatska	0,5 l	2,90	2,90
Heineken 0,0% - Nizozemska	0,33 l	3,00	3,00

CIDERI

		€	Cijena na 16. 9. 2026.
Somersby (kruška, jabuka, malina-limeta)	0,33 l	3,00	3,00
Somersby bezalkoholni (bazga, limeta)	0,33 l	3,00	3,00

VINA I PJENUŠAVA VINA

BIJELA VINA

					€	Cijena na 16. 9. 2026.
OPG Bužić, Graševina - Križevci	0,75 l				26,00	26,00
OPG Bužić, Kleščec (autohtona križevačka sorta) - Križevci	0,75 l				26,00	26,00
Royal Hill, Blanc de Noir, (Cuvée od 3 sorte Pinota) - Slavonija	0,75 l				26,00	26,00
Royal Hill, Chardonnay, (24 mth/french oak) - Slavonija	0,75 l				28,00	28,00
Kutjevo, Graševina - Slavonija	0,75 l				22,00	22,00
Orahovica, Silvanac zeleni - Slavonija	0,75 l				26,00	26,00
Krauthaker, Pinot Sivi - Slavonija	0,75 l				25,00	25,00
Vina Rossi, Malvazija - Istra	0,75 l				26,00	26,00
Kozlović, Malvazija - Istra	0,75 l				35,00	35,00
Saints Hills, Frenchie Sauvignon Blanc - Istra	0,75 l				35,00	35,00
Saints Hills, Mala Nevina (Malvazija/Chardonnay) - Istra	0,15 l	7,00	0,75 l		32,00	32,00
Cijena na 16. 9. 2026.:	0,15 l 7,00					
Stina, Pošip - Dalmacija	0,75 l				35,00	35,00

CRVENA VINA

					€	Cijena na 16. 9. 2026.
Royal Hill, Left Bank (cuvée Cabernet Franca i Cabernet Sauvignona) - Slavonija	0,75 l				28,00	28,00
Vina Rossi, Couvee - Istra	0,75 l				28,00	28,00
Benvenuti, Teran - Istra	0,75 l				35,00	35,00
Saints Hills, Black Plavac Mali - Dalmacija Cijena na 16. 9. 2026.: 0,15 l 7,00	0,15 l	7,00	0,75 l		35,00	35,00
Korlat, Merlot - Dalmacija	0,75 l				30,00	30,00
Korlat, Syrah - Dalmacija	0,75 l				32,00	32,00
Korlat, Cabernet Sauvignon - Dalmacija	0,75 l				35,00	35,00
Čoka, Ždrepčeva krv (crno) - Vojvodina	0,75 l				18,00	18,00

ROSÉ VINA

					€	Cijena na 16. 9. 2026.
Kozlović, Violetta Rose - Istra	0,75 l				35,00	35,00
Saints Hills, St.Heels Rosé (Štikla) - Istra Cijene na 16. 9. 2026.: 0,15 l 7,00	0,15 l	7,00	0,75 l		29,00	29,00

DESERTNA VINA

					€	Cijena na 16. 9. 2026.
OPG Bužić, Muškat žuti - Križevci	0,75 l				26,00	26,00
Vina Rossi, Muškat žuti - Istra Cijene na 16. 9. 2026.: 0,15 l 7,00	0,15 l	7,00	0,5 l		27,00	27,00
Kozlović, Muškat Momjanski - Istra	0,5 l				35,00	35,00

PJENUŠAVA VINA

					€	Cijena na 16. 9. 2026.
Šember Brut - Hrvatska	0,75 l				35,00	35,00
Royal Hill, Rose Brut Selection - Pinot - Hrvatska	0,75 l				29,00	29,00
Prosecco Mionetto Brut- Italija Cijena na 16. 9. 2026.: 0,15 l 8,00	0,2 l	8,00	0,75 l		30,00	30,00

ŠAMPANJAC

					€	Cijena na 16. 9. 2026.
Veuve Clicquot Yellow Label Brut - Francuska	0,75 l				89,00	89,00

ŽESTOKA PIĆA

		€	Cijena na 16. 9. 2026.
Amaro	0,03 l	2,40	2,40
Lavov	0,03 l	2,40	2,40
Medica	0,03 l	2,40	2,40
Pelinkovac	0,03 l	2,40	2,40
Pelinkovac orange	0,03 l	2,40	2,40
Mentol	0,03 l	2,40	2,40
Kruškovac	0,03 l	2,40	2,40
Liker od višnje	0,03 l	2,40	2,40
Liker Bajadera	0,03 l	2,40	2,40
Prima brandy	0,03 l	2,40	2,40
Rum Bacardi	0,03 l	2,40	2,40
Rakija Dunja Korlat	0,03 l	2,50	2,50
Rakija Šljiva Korlat	0,03 l	2,50	2,50
Rakija Loza Korlat	0,03 l	2,50	2,50
Rakija Orah Korlat	0,03 l	2,50	2,50
Tequila	0,03 l	2,50	2,50
Stock	0,03 l	2,60	2,60
Viljamovka Roner	0,03 l	2,60	2,60
Rakija Travarica	0,03 l	2,60	2,60
Vodka Finlandia	0,03 l	2,60	2,60
Bombay Sapphire Gin	0,03 l	2,60	2,60
Cherry on top Gin Local	0,03 l	2,60	2,60
Old Pilot's gin	0,03 l	3,50	2,80

PREMIUM ŽESTOKA PIĆA

		€	Cijena na 16. 9. 2026.
Teranino Korlat	0,03 l	2,60	2,60
Pelinkovac Antique	0,03 l	2,60	2,60
Jägermeister	0,03 l	2,60	2,60
Jägermeister orange	0,03 l	2,60	2,60
Baileys	0,03 l	2,60	2,60
Southern Comfort - liker s whiskeyem	0,03 l	2,60	2,60
Chivas Regal whiskey	0,03 l	2,80	2,80
Jameson whiskey	0,03 l	2,80	2,80
Jack Daniels whiskey	0,03 l	2,80	2,80
Viljamovka Roner Black	0,03 l	2,80	2,80
Old Pilot s Barrel aged Gin	0,03 l	3,90	3,00
Courvoisier konjak	0,03 l	3,50	3,50
Hennessy konjak	0,03 l	3,50	3,50
Šljivovica Barrique Korlat (4 godine odležana)	0,05 l	3,90	3,90

JÄGERMEISTER EXPERIENCE!

	€	Cijena na 16. 9. 2026.
Jäger Party set (classic ili orange) **- shot epruveta 6 x 0,02 l**	14,00	14,00
Jäger Football set (classic ili orange) **Boca 0,7 l**	49,00	49,00

EXTRA PEMIUM ŽESTOKA PIĆA

Posluženo NEAT ili ON THE ROCKS

		€	Cijena na 16. 9. 2026.
Zacapa XO Rum XO - extra old mješavina vrhunskih rumova starih između 6-25 godina, sazrijevanog u bačvama francuskog hrasta prethodno korištene za konjak	0,03 l	13,00	13,00
Clase Azul Reposado Tequila Ultra-premium reposado tequila izrađena od organske plave agave Weber, dozrijeva 8 mjeseci u hrastovim bačvama	0,03 l	15,00	15,00
Hennessy XO Konjak XO - extra old mješavina vrhunskih whiskeya starih i do 30 godina. Bogat kompleksan konjak s dugim završetkom	0,03 l	15,00	15,00
Johnny Walker Blue Label Whiskey Blended Label Whiskey, luksuzni blend - kombinacija rijetkih i starijih whiskija. Mek, balansiran, lagano dimljen	0,03 l	17,00	17,00

ALKOHOLNI MIXEVI

		€	Cijena na 16. 9. 2026.
Gemišt (0,13 l Kutjevačka graševina + 0,07 l Jamnica)	0,2 l	2,50	2,50
Gemišt (0,2 l Kutjevačka graševina + 0,1 l Jamnica)	0,3 l	3,00	3,00
Bambus (0,1 l Merlot + 0,25 l Coca-Cola)	0,35 l	3,50	3,50
Old Pilots Gin tonic (0,05 l gin + 0,2 l Thomas Henry tonic + hibiskus + naranča)	0,205 l	7,00	7,00
Cherry on top Gin tonic (0,05 l gin + 0,2 l Thomas Henry tonic + kandirana višnja) **Local**	0,205 l	7,00	7,00
Aperol spritz 0,18 l (0,90l Prosecco + 0,60 ml Aperol + 30 ml gazirana voda + naranča + led 20 ml)	0,180 l	7,00	7,00

KOKTELI

		€	Cijena na 16. 9. 2026.
Yours To Enjoy - Signatured Mango Cocktail - tajni sastojci normativ zatražite kod našeg osoblja- recipe by Mario Hudinec	220 ml	10,00	10,00
Gin Gin Mule (4 cl gin, 3 cl Yerba Buena sirup, 2,5 cl đumbir mix i 3 cl soda)	220 ml	7,00	7,00
Strawberry Pina Colada (3,8 cl vodka, 6,5 cl breskva, naranča i brusnica i limeta mix)	220 ml	7,00	7,00
Cosmopolitan (4,2 cl vodka, 4,5 cl brusnica i 1 cl limeta i limun mix)	160 ml	7,00	7,00
Skinny Bitch (4 cl vodka, 3 cl limeta i limun mix i 3 cl soda)	220 ml	7,00	7,00
Caipiroska (5 cl vodka i 4,5 cl limeta i limun mix)	200 ml	7,00	7,00
London Mule (5 cl gin, 2 cl limeta i limun mix, 3,5 cl, đumbir mix i 3 cl soda)	220 ml	7,00	7,00
Strawberry Mojito (3,5 cl rum, 4,5 cl Yerba Buena sirup, 2 cl pire od jagoda i 3 cl soda)	220 ml	7,00	7,00
Mojito (4 cl rum, 4,5 cl Yerba Buena sirup, 0,5 cl limeta i limun mix i 3 cl soda)	220 ml	7,00	7,00
Moscow Mule (5 cl vodka, 2 cl limeta i limun mix, 3,5 cl đumbir mix i 3 cl soda)	220 ml	7,00	7,00

KOKTELI

		€	Cijena na 16. 9. 2026.
Sex On The Beach (3,8 cl vodka, 6,5 cl breskva, naranča i brusnica i limeta mix)	220 ml	7,00	7,00
Margarita (5 cl tequila, 3 cl Triple Sec i 3 cl limeta i limun mix)	160 ml	7,00	7,00
Kamikaze (4 cl vodka i 6 cl limeta i limun mix)	160 ml	7,00	7,00
Tequila Sunrise (3,5 cl tequila, 6 cl breskva, naranča i brusnica i limeta mix)	220 ml	7,00	7,00
Cubra Libre (4,5 cl rum, 1,5 cl limeta i limun mix i 6 cl cola)	220 ml	7,00	7,00

MOKTELI (BEZALKOHOLNI KOKTELI)

		€	Cijena na 16. 9. 2026.
Berry Mojito (4 cl Yerba Buena sirup, 1 cl limeta i limun mix, 2 cl pire od jagoda i 5 cl soda)	220 ml	6,50	6,50
Playa Paradiso (5 cl breskva, naranča i brusnica, 3,5 cl đumbir mix i 5 cl soda)	220 ml	6,50	6,50
Berry Mule (1 cl limeta i limun mix, 2,5 cl đumbir mix, 3 cl pire od jagoda i 5 cl soda)	220 ml	6,50	6,50
Shirley Temple (2,5 cl brusnica, 2 cl limeta, 3 cl đumbir mix i 5 cl soda)	220 ml	6,50	6,50
Virgin Mojito (4,5 cl Yerba Buena sirup, 1 cl limeta i limun mix i 5 cl soda)	220 ml	6,50	6,50

CIGARE cijena za komad

	€	Cijena na 16. 9. 2026.
Vila Zamorano Bouquet Expreso Honduras - srednja do jača – 25–40 min, savršeno odgovara uz Johnnie Walker Blue Label	6,30	6,30
Primeros by Davidoff Dominican Manduro Dominikanska Republika - srednja do jača – 15–25 min, savršeno odgovara uz Zacapa XO	7,35	7,35
Oliva Connecticut Reserve Robusto Nikaragva - blaga do srednje jaka – 45–60 min, savršeno odgovara uz Hennessy XO	9,60	9,60
Cumpay short Robusto Honduras Nikaragva - srednje jaka – 25–40 min, savršeno odgovara uz Johnnie Walker Blue Label	11,90	11,90
Davidoff Signature 2000 Dominikanska Republika - blaga – 25–40 min, savršeno odgovara uz Clase Azul Reposado	18,50	18,50
Davidoff Mini Cigarillos Gold Dominikanska Republika - blaga do srednje jaka – 10–15 min, savršeno odgovara uz Clase Azul Reposado	21,00	21,00
Romeo Y Julieta No.Tubos Kuba - srednje jaka – 35–55 min, savršeno odgovara uz Hennessy XO	22,00	22,00
Davidoff Millenium Robusto Tubos Dominikanska Republika - srednja do srednje jaka - oko 45 min, savršeno odgovara uz Zacapa XO	32,60	32,60

CIGARETE cijena za kutiju

	€	Cijena na 16. 9. 2026.
Marlboro Gold	5,30	5,30
Marlboro Red	5,30	5,30
Marlboro Red Touch	5,00	5,00
Terea Turquise	4,50	4,50
Terea Silver	4,50	4,50
Filter 160	4,70	4,70
Rothmans 100s blue	4,50	4,50
Chesterfield tuned aqua slims	4,50	4,50
Walter Wolf white icon	4,90	4,90

PUŠENJE JE ŠTETNO ZA ZDRAVLJE!

OBAVIJEST O ALERGENIMA

Za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili intolerancije u hrani koju konzumirate, slobodno se obratite našem osoblju koje će vam rado pomoći.

1. Žitarice koje sadrže gluten, tj.pšenica (poput pira i pšenice khorasan), riža, ječam, zob ili njihovi sojevi dobiveni hibridizacijom te proizvodi od tih žitarica
2. Rakovi i proizvodi od rakova
3. Jaja i proizvodi od jaja
4. Riba i riblji proizvodi
5. Kikiriki i proizvodi od kikirikija
6. Zrna soje i proizvodi od soje
7. Mlijeko i mliječni proizvodi (uključujući laktozu)
8. Orašasto voće, tj. bademi, lješnjaci, orasi, indijski oraščići, pekan orasi, brazilski orasi, pistacije, makadamije ili kvinslandski orasi, te njihovi proizvodi
9. Celer i njegovi proizvodi
10. Gorušica i proizvodi od gorušice
11. Sjeme sezama i proizvodi od sjemena sezama
12. Sumporni dioksid i sulfiti pri koncentracijama većim od 10mg/kg ili 10mg/L računati kao ukupni SO2, koji su u proizvodima pripremljenim za konzumaciju ili rekonstituiranim u skladu s uputama proizvođača
13. Lupina i proizvodi od lupine
14. Mekušci i proizvodi od mekušaca

Normative možete dobiti na uvid kod našeg osoblja.

POSUDE ZA VAN

	€	Cijena na 16. 9. 2026.
Cake box za 2 kolača	0,50	0,50
Cake box za 4 kolača	0,60	0,60
Cake box za 8 kolača	0,60	0,60
Cake box za 10 kolača	0,70	0,70
Cake box za 15 kolača	1,20	1,20
Cake box palačinke	0,50	0,50
Kutija za Križevačku tortu	2,70	2,70
Podložak za tortu 28 x 28 cm	0,30	0,30
Kraft okrugla posuda	0,40	0,40
Kraft posuda s poklopcem	0,40	0,40
Kraft posuda za salatu	0,40	0,40
Kraft burger	0,10	0,10
Kraft vrećica	0,20	0,20
Bijela posuda s poklopcem	0,30	0,30
Bio beštek 3/1	0,20	0,20
Kutija za pizzu	0,50	0,50
Lunch box catering	8,00	8,00
Podložak za čaše 2/1	0,20	0,20
Podložak za čaše 4/1	0,30	0,30

UKOLIKO VAS U LJETNOM PERIODU UZNEMIRUJU KOMARCI
ZATRAŽITE POMOĆ NAŠEG OSOBLJA

USLUGA, COUVERT I POREZ URAČUNATI SU U CIJENU JELA. SVE CIJENE IZRAŽENE SU U EURIMA. Poštovani gosti, svoje prigovore ili pohvale možete proslijediti na E-mail adresu: prigovori-potrosaca@ktc.hr ili na Poštansku adresu: KTC d.d, Nikole Tesle 18, Križevci ili na Fax: 048/628-609.

048/628-148

FREE WiFi

DESERTI
RESTORAN

MENU I
REZERVACIJE:

tanier.hr

Punjač mobitela dostupan kod osoblja

KOLAČI AMÉLIE

BY ŽAKLINE TROSKOT!



LOU LOU 155 g

Sočni biskvit od pistacija u spoju s nježnom kremom od vanilije i slatkog vrhnja te svježim jagodama ili malinama, lagana i neodoljivo voćna

3,90 €

Cijena na 16. 9. 2026.: 3,90 €



MEDOVIK 210 g

Slojevita torta od medenih kora i lagane kreme od kiselog vrhnja koja se topi u ustima uz suptilnu karamelastu notu

3,90 €

Cijena na 16. 9. 2026.: 3,90 €



CHEESECAKE 135 g

Svilenkasti cheesecake na savršeno hrskavoj podlozi od digestive keksa

3,90 €

Cijena na 16. 9. 2026.: 3,90 €



JOSEPHINE 180 g

Elegantna kombinacija čokolade i kave, uz hrskavu podlogu s lješnjacima i mascarpone bombicama

3,90 €

Cijena na 16. 9. 2026.: 3,90 €

KOLAČI AMÉLIE

BY ŽAKLINE TROSKOT!



MARIE 110 g

Elegantna kombinacija osvježavajućeg moussea od limuna i bogate kreme od pistacije, upotpunjena laganim biskvitom i nježno hrskavom beze korom

3,90 €

Cijena na 16. 9. 2026.:
3,90 €



KRIŽEVAČKA TORTA

Čokoladna torta sa višnjama, marelicom i listićima bajadere, poslužena s puslicom šlaga

Kriška 140 g	Cijela torta 2450 g
4,50 €	69,00 €

Cijene na 16. 9. 2026.:
Kriška 4,50 € / cijela torta 69,00 €

KTC SLASTICE



CREMA DI CAFFE 100 ml

Talijanski osvježavajući klasik s okusom kave
La nostra raccomandazione!

3,90 €

Cijena na 16. 9. 2026.:
3,90 €



TIRAMISU BAJADERA 210 g

Kremasti talijanski klasik u posebnom izdanju – savršen spoj kave, čokolade, lješnjaka i badema u neodoljivom desertu posluženom u čaši.

4,90 €

Cijena na 16. 9. 2026.:
4,90 €



TIRAMISÙ NUTELLA BAILEYS 210 g

Kremasti tiramisu s Nutellom i Baileysom, obogaćen bogatim okusima čokolade i kave, poslužen u čaši.

4,50 €

Cijena na 16. 9. 2026.:
4,50 €



POHANI CORNFLAKES SLADOLED

Hrskava zlatna korica, kremasti sladoled i preljev od čokolade za savršen spoj toplog i hladnog

5,50 €

Cijena na 16. 9. 2026.:
4,50 €



PEČENE BANANE SA SLADOLEDOM

Karamelizirane banane sa cimetom i medom, poslužene sladoledom

5,50 €

Cijena na 16. 9. 2026.:
4,90 €



VOĆNI CRUMBLE 150 g
SA SLADOLEDOM 100 ml

Vrijeme pečenja 25 - 30 min

5,90 €

Cijena na 16. 9. 2026.:
5,50 €



KALNIČKI ŠTRUKLJI SA SIROM 220 g

Tradicionalni pečeni štruklji od vučenog tijesta, punjeni svježim kravljim sirom, posluženi s kiselim vrhnjem

Vrijeme pečenja 45 min

Grandma's special!

4,50 €

Cijena na 16. 9. 2026.:
4,50 €

PERSONALIZIRANA IZNENAĐENJA

“Happy birthday!”
Iznenadi dragu osobu čestitkom na tanjuru!
Happy Birthday iskustvo uključuje mono torticu sa svijećicom i ispisanom čestitkom na tanjuru

10,00 €
Price on 16. 9. 2026.:
10,00 €



“Will you marry me?”
Romantična prosidba uz našu slasticu na tanjuru?!
Nudimo posebnu uslugu serviranja tanjura s personaliziranom porukom „Hoćeš li se udati za mene?“ uz čokoladni kolač srce.

10,00 €
Price on 16. 9. 2026.:
10,00 €



Za realizaciju iskustva potrebno je DAN PRIJE učiniti narudžbu putem telefona: 048/628-147

DESERTNA VINA

					€	Cijena na 16. 9. 2026.
OPG Bužić, Muškat žuti - Križevci			0,75 l		26,00	26,00
Rossi Vina, Muškat žuti - Istra	Cijena na 16. 9. 2026.: 0,15 l 7,00		0,15 l	7,00	0,75 l 27,00	27,00
Kozlović, Muškat Momjanski Kabola - Istra			0,5 l		35,00	35,00

OBAVIJEST O ALERGENIMA

Za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili intolerancije u hrani koju konzumirate, slobodno se obratite našem osoblju koje će vam rado pomoći. Normative možete dobiti na uvid kod našeg osoblja.

ALERGENI:

1. Žitarice koje sadrže gluten, tj.pšenica (poput pira i pšenice khorasan), riža, ječam, zob ili njihovi sojevi dobiveni hibridizacijom te proizvodi od tih žitarica
2. Rakovi i proizvodi od rakova
3. Jaja i proizvodi od jaja
4. Riba i riblji proizvodi
5. Kikiriki i proizvodi od kikirikija
6. Zrna soje i proizvodi od soje
7. Mlijeko i mliječni proizvodi (uključujući laktozu)
8. Orašasto voće, tj. bademi, lješnjaci, orasi, indijski oraščići, pekan orasi, brazilski orasi, pistacije, makadamije ili kvinslandski orasi, te njihovi proizvodi
9. Celer i njegovi proizvodi
10. Gorušica i proizvodi od gorušice
11. Sjeme sezama i proizvodi od sjemena sezama
12. Sumporni dioksid i sulfiti pri koncentracijama većim od 10mg/kg ili 10mg/L računati kao ukupni SO2, koji su u proizvodima pripremljenim za konzumaciju ili rekonstituiranim u skladu s uputama proizvođača
13. Lupina i proizvodi od lupine
14. Mekušci i proizvodi od mekušaca

Normative možete zatražiti kod našeg osoblja.

POSUDE ZA VAN

	€	Price on 16. 9. 2026.
Cake box za 2 kolača	0,50	0,50
Cake box za 4 kolača	0,60	0,60
Cake box za 8 kolača	0,60	0,60
Cake box za 10 kolača	0,70	0,70
Cake box za 15 kolača	1,20	1,20
Cake box za macaronse	1,20	1,20
Cake box palačinke	0,50	0,50
Kutija za tortu okrugla	3,00	3,00
Kutija za Križevačku tortu	2,70	2,70
Podložak za tortu 28 x 28 cm	0,30	0,30
Kraft okrugla posuda	0,40	0,40
Kraft posuda s poklopcem	0,40	0,40
Kraft posuda za salatu	0,40	0,40
Kraft burger	0,10	0,10
Kraft vrećica	0,20	0,20
Bijela posuda s poklopcem	0,30	0,30
Bio beštek 3/1	0,20	0,20
Kutija za pizzu	0,50	0,50
Lunch box catering	8,00	8,00
Podložak za čaše 2/1	0,20	0,20
Podložak za čaše 4/1	0,30	0,30

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E-mail adresu: prigovori-potrosaca@ktc.hr ili na
Poštansku adresu: KTC d.d., Nikole Tesle 18, Križevci ili na Fax: 048/628-609.

FREE WiFi

MENU

048/628-148

MENU &
RESERVATIONS:

tanier.hr

Phone charger is available at the staff desk.

OUR WELCOME!

As a small gesture of our appreciation, a **couvert** is served with your meal, followed by a complimentary **digestif** at the end of your lunch or dinner.

Enjoy your meal!

COLD APPETIZERS

	€	Price on 16. 9. 2026.
Beef Tartare	15,00	15,00
Finely **minced** premium-quality beef, 140 g seasoned according to a traditional recipe, served with creamy butter and toasted homemade sourdough bread.		
Beef Tartare	18,00	18,00
Hand-**scraped** premium-quality beef 140 g, seasoned according to a traditional recipe, served with creamy butter and toasted homemade sourdough bread. **With at least 3 days' advance notice.**		
Mediterranean Octopus Salad	13,00	13,00
Tenderly cooked Adriatic octopus with capers and chickpeas, marinated in olive oil with aromatic herbs and spices.		
Selection of Premium Cheeses for two people	10,00	10,00
Carefully selected local and international cheeses served with almonds, walnuts and olives		
Selection of Croatian Cured Meat Delicacies for two people	12,00	12,00
Dalmatian prosciutto, Kulenova Seka made from Black Slavonian pig, Istrian sausage and Lika pancetta.		
Chef's Selection of Cheeses & Cured Meats for two people	14,00	14,00
Mortadella with olives, Kulenova Seka made from Black Slavonian pig, Dalmatian prosciutto, homemade smoked sausage, Pag Cheese, Gouda, Goat Cheese, homemade focaccia and Napoletana sticks.		

WARM APPETIZERS

	€	Price on 16. 9. 2026.
Burgundy-Style Escargots	12,90	12,00
A French delicacy prepared in aromatic butter with garlic, fresh parsley and Parmesan, 6 pieces per serving		
Duo Bruscetti	7,00	7,00
Bruschetta on homemade toast with mozzarella, prosciutto, roasted tomatoes and basil.		
Spring Rolls	7,00	7,00
Crispy fried homemade rolls filled with seasoned minced beef and fresh vegetables, served with sweet and sour sauce, 2 spring rolls – recipe by Kristina Štriga.		
Fritto misto	8,00	8,00
A selection of seafood lightly battered and fried, served with tartar sauce.		

FRESH DAILY SOUPS

	€	Price on 16. 9. 2026.
Beef Soup with Homemade Dumplings	4,90	4,90
Rich clear beef broth with pieces of slow-cooked beef, carrots, peas and fresh parsley.		
Pheasant Soup with Homemade Noodles	5,50	5,50
Clear pheasant broth with homemade noodles and pheasant meat dumplings.		
French Onion Soup	4,90	4,90
Caramelized onions in a rich broth, served with toasted homemade bread and melted baked cheese.		
Creamy Porcini Mushroom Soup **(vegan option available)**	5,50	5,50
Aromatic creamy soup enriched with porcini mushroom pieces, served with crispy grissini.		

LARGE SALADS

	€	Price on 16. 9. 2026.
Grilled Chicken Salad	10,00	10,00
Juicy grilled chicken served with fresh salad greens, cherry tomatoes, avocado and shavings of aged Grana Padano, accompanied by homemade croutons.		
Choice of Develey dressing: **Caesar**, Honey Mustard, Balsamic or Yoghurt.		
Grilled Aged Beef Steak Salad	14,00	13,00
Juicy grilled aged beef steak sliced into strips, served with fresh salad greens, cherry tomatoes and shavings of aged Grana Padano, accompanied by homemade croutons. **(steak cooked rare, medium, or well done)**		
Choice of Develey dressing: Caesar, Honey Mustard, **Balsamic** or Yoghurt.		
Protein Grilled Tuna Salad	12,00	12,00
Juicy grilled tuna steak sliced into strips, served with fresh salad greens, cherry tomatoes, avocado and sweetcorn, dressed with olive oil and served with homemade croutons. **(steak cooked rare, medium, or well done)**		
Choice of Develey dressing: Caesar, Honey Mustard, Balsamic or **Yoghurt**.		
Baked Burrata Salad	11,00	10,00
Refreshing light salad with premium Italian burrata, cherry tomatoes, rocket, sweetcorn and fresh basil pesto, olive oil and aceto, served with homemade croutons.		
Choice of Develey dressing: Caesar, Honey Mustard, **Balsamic** or Yoghurt.		

RISOTTO & HOMEMADE PASTA SELECTION

All pasta and gnocchi are handmade with eggs according to a traditional recipe. Our vegan pasta is handmade without eggs.
For our risottos, we use premium Italian Carnaroli rice, known for its creamy texture, perfect grain firmness and ability to absorb rich flavours.

	€	Price on 16. 9. 2026.
Creamy Chicken Risotto	12,00	12,00
Risotto made with selected Carnaroli rice, chicken, vegetables and wild mushrooms, finished with shavings of aged Grana Padano.		
Creamy Aged Beef Steak Risotto	15,00	15,00
Risotto made with selected Carnaroli rice and strips of aged beef steak, with caramelized onions, Parmesan and butter.		
Dalmatian Black Cuttlefish Risotto	14,00	14,00
Creamy risotto made with selected Carnaroli rice, pieces of cuttlefish and Mediterranean flavours, served with grilled shrimp.		
Spaghetti Carbonara	12,00	12,00
Italian-style carbonara made with fresh homemade spaghetti, Pecorino cheese and black pepper, with a homemade burger twist.		
Spaghetti à la Sophia (vegan option available)	10,00	10,00
Fresh homemade spaghetti in a refined sauce of ripe tomatoes, olive oil and fresh basil, with a touch of Mediterranean simplicity and cinematic elegance.		
Spaghetti Alfredo Falafel (vegan option available)	12,00	12,00
Handmade egg-free spaghetti in a creamy Alfredo sauce made with cauliflower and Sana hummus, served with crispy falafel, spring onions and Power Mix topping.		
Tagliatelle with Chicken in Creamy Sauce	12,00	12,00
Fresh homemade tagliatelle pasta with juicy chicken in a vegetable and Parmesan sauce.		
Tagliatelle with Aged Beef Steak	15,00	15,00
Fresh homemade tagliatelle with aged beef steak in a vegetable and red wine sauce.		
Gnocchi with Truffles & Five Cheeses	13,00	13,00
Homemade hand-rolled gnocchi in a rich five-cheese sauce, finished with a delicate touch of truffle.		
Gnocchi with Venison Goulash	13,00	13,00
Homemade hand-rolled gnocchi served with rich venison goulash, slow-cooked for a full flavour and pronounced game aroma.		

WOK SPECIALTIES

Choice of wheat or buckwheat noodles.

	€	Price on 16. 9. 2026.
Wok with Adriatic Prawns	15,00	15,00
Wok noodles with juicy prawns prepared in an aromatic sauce with Asian flavours and a subtle spicy kick.		
Chicken Wok with	14,00	14,00
Wok noodles with chicken prepared in an aromatic sauce with Asian flavours and a subtle spicy kick.		
Wok with Aged Beef Steak	16,00	16,00
Wok noodles with strips of aged beef steak and crispy vegetables, prepared in an aromatic sauce with Asian flavours and a subtle spicy kick. **(steak cooked rare, medium, or well done)**		

FISH SPECIALTIES

	€	Price on 16. 9. 2026.
Grilled Tuna Steak	15,00	15,00
Tuna steak cooked over high heat in olive oil to perfect medium doneness, served with lemon and a sauce of your choice. 250 g Served rare, medium or well done!		
Salmon en Papillote with Vegetables	16,00	16,00
Juicy salmon fillet baked in parchment paper with seasonal vegetables, preserving its natural flavors and complemented by light Mediterranean seasoning.		
Grilled Adriatic Fish Fillet	15,00	15,00
Grilled fillet of sea bream or sea bass, cooked until perfectly juicy with a light golden crust, served with olive oil, lemon and a sauce of your choice.		
Parisian-Style Fried Calamari	12,00	12,00
Lightly breaded calamari rings, fried until perfectly golden and crispy, served with fresh lemon and tartar sauce.		

MEAT SPECIALTIES

Sauces are served complimentary, with your choice of:

Ktc sauce, Mayonnaise (plain, spicy, wasabi, garlic or veggie), mustard, ketchup, ajvar, sour cream, cheddar or tartar sauce

	€	Price on 16. 9. 2026.
Wiener Schnitzel XL	17,00	17,00
Veal Wiener schnitzel 250 g, perfectly thinly pounded, lightly breaded and fried until golden and crispy, served with lemon. Choice of sauce.		
Wiener Schnitzel XL with Rocket & Cherry Tomatoes	18,00	18,00
Veal Wiener schnitzel 250 g, perfectly thinly pounded, lightly breaded and fried until golden and crispy, topped with fresh rocket and cherry tomatoes and served with a slice of lemon. Choice of sauce.		
Wiener Schnitzel XL with Pancetta & Cheddar cheese	19,00	19,00
Veal Wiener schnitzel 250 g, perfectly thinly pounded, lightly breaded and fried until golden and crispy, topped with pancetta and melted baked Gorgonzola. Choice of sauce.		
Panko-Crusted Boneless Chicken Thigh	12,00	12,00
Juicy boneless chicken thigh coated in crispy panko breadcrumbs and fried until golden, with tender and flavourful meat inside. Choice of sauce.		
French-Style Frog Legs	13,00	13,00
Frog legs, carefully prepared and lightly breaded, fried until perfectly golden and crispy, served with fresh lemon and a sauce of your choice.		
Zagreb Schnitzel	14,00	14,00
Crispy breaded pork fillet filled with melted cheese and ham, juicy on the inside and golden-fried on the outside – a traditional Croatian classic. Choice of sauce.		
Križevci Schnitzel with Gouda	15,00	15,00
Turkey steak filled with Gouda, kulen and peppers, coated in panko breadcrumbs and fried until golden and crispy and a sauce of your choice.		
Panko-Crusted Brie Cheese	10,00	10,00
Brie cheese coated in crispy breadcrumbs, fried until golden and served with a sauce of your choice.		
and tender meat, served with a sauce of your choice.		

	€	Price on 16. 9. 2026.
Grilled Chicken	12,00	12,00
Grilled chicken fillet, juicy and lightly seasoned, cooked over an open flame until perfectly golden, served with a sauce of your choice.		
Grilled Chicken Wrapped in Pancetta	14,00	14,00
Juicy chicken fillet wrapped in aromatic pancetta, stuffed with Gouda cheese grilled to achieve the perfect balance between a crispy exterior		
Black Slavonian Pork	16,00	16,00
Black Slavonian pork neck prepared in a traditional style with a Dalmatian twist, finished with olive oil and herb butter.		
Wild boar medallions in porcini mushroom sauce	16,00	16,00
Tender wild game medallions in a rich, aromatic porcini mushroom sauce		
Grilled Lamb Chops	18,00	18,00
Juicy, lightly seasoned lamb chops grilled until perfectly tender with an aromatic crust.		
Homemade Burger in Sour Cream Sauce	11,00	11,00
Juicy homemade burger made from a blend of pork and beef, enriched with onions and served in sour cream **A Retro classic!**		
Beef Steak with Herb Butter	26,00	26,00
Aged beef steak 250 g grilled to perfect juiciness and served with herb butter that gently melts over the meat. **Served rare, medium or well done!**		
Beef Steak with Porcini mushroom Sauce	27,00	27,00
Aged beef steak 250 g grilled to perfect juiciness and served in a rich, aromatic sauce made with fresh porcini mushrooms. **Served rare, medium or well done!**		
Beef Steak with Truffle Sauce	28,00	28,00
Aged beef steak 250 g with truffles, grilled to perfect juiciness and served in a rich, aromatic truffle sauce. **Served rare, medium or well done!**		
Mixed Grilled Meat Platter – for 2 people	39,00	39,00
A combination of grilled meat specialties for two – lamb chop, Black Slavonian pork neck, veal medallions, Križevci schnitzel, chicken thigh skewers and game meat grilled sausage Served with homemade fries, onion rings, grilled vegetables, corn on the cob and a choice of two sauces.		

GOURMET BURGERS

	€	Price on 16. 9. 2026.
Wild Game Burger on Brioche	13,00	13,00
Juicy grilled game burger with caramelised onions, melted cheese, fresh lettuce and homemade fries, served with KTC signature sauce. Recipe by Marko Lušić		
Beef Smash Burger with Melted Cheddar	12,00	12,00
100% premium beef smashed into two crispy patties with caramelised edges, served in a warm brioche bun with melted cheddar, crispy pancetta, fresh vegetables, homemade fries and KTC signature sauce		
Vegan Burger	11,00	11,00
Plant-based burger made from vegetables and grains, served in a brioche bun with beetroot ketchup, vegan mayonnaise and sweet potato fries. Recipe by Sana		

KID'S MENU

Served with a side dish. For children aged 4–10.

	€	Price on 16. 9. 2026.
Chicken Nuggets	9,00	9,00
100 g of breaded chicken bites, homemade fries and ketchup.		
Grilled Chicken Sticks	9,00	9,00
100 g of grilled chicken, homemade fries and mayonnaise.		
Napoletana Kids	9,00	9,00
Mini Napoletana ham & cheese pizza, 20 cm in diameter. Mini Napoletana cheese pizza, 20 cm in diameter.		

VEGETARIAN SELECTION

	€	Price on 16. 9. 2026.
Creamy Porcini Mushroom Soup	5,50	5,50
Aromatic creamy soup with sautéed wild porcini mushrooms, served with crispy grissini.		
Selection of Premium Cheeses	10,00	10,00
Carefully selected local and international cheeses served with almonds, walnuts and olives (Blue Cheese, Pag Cheese, Goat Cheese, Gouda and Caciocavallo).		
Large Baked Burrata Salad	11,00	11,00
Refreshing light salad with premium Italian burrata, cherry tomatoes, rocket, sweetcorn and fresh basil pesto, olive oil, aceto and homemade croutons.		
Homemade Gnocchi with Truffles & Five Cheeses	13,00	13,00
Creamy homemade gnocchi in a rich five-cheese sauce, finished with a delicate touch of truffle.		
Panko Brie Cheese	10,00	10,00
Brie cheese in crispy breadcrumbs, fried until golden and served with a side dish and sauce of your choice.		
Margherita Napoletana	9,00	9,00
Tomato, burrata and basil on light Neapolitan-style dough.		

VEGAN SELECTION

	€	Price on 16. 9. 2026.
Creamy Porcini Mushroom Soup	5,50	5,50
Aromatic creamy porcini mushroom soup enriched with pieces of porcini mushrooms – made without cream.		
Spaghetti alla Sophia	10,00	10,00
Fresh homemade spaghetti in a refined sauce of ripe tomatoes, olive oil and fresh basil, with a touch of Mediterranean simplicity and cinematic elegance.		
Spaghetti Alfredo Falafel	12,00	12,00
Handmade egg-free spaghetti in a creamy Alfredo sauce made with cauliflower, nutritional yeast and Sana hummus, served with crispy falafel, spring onions and Power Mix topping.		
Vegan Burger	11,00	11,00
Creamy vegan burger made from vegetables and grains, rich in texture and flavour, served in a brioche bun with fresh vegetables and a light sauce, accompanied by homemade fries or sweet potato fries with vegan mayonnaise. Recipe by Sana!		
Napoletana Vegan Pizza	10,00	10,00
Creamy hummus, fresh salad and feta cheese on light Neapolitan-style dough.		

SIDE DISHES

	€	Price on 16. 9. 2026.
Homemade French Fries	3,50	3,50
Unusual Fries	3,50	3,50
Sweet Potato Fries	3,50	3,50
Homemade Fries with Melted Cheddar & Pancetta (KTC sauce)	6,00	6,00
Sweet Potato Fries with Melted Cheddar & Pancetta (KTC sauce)	6,00	6,00
Onion Ring Tower (KTC signature sauce & Cheddar)	5,50	5,50
Potatoes with Onion & Black Slavonian Pork Bacon	4,50	4,50
Homemade Gnocchi	3,50	3,50
Homemade Croquettes	3,50	3,50
Dalmatian Swiss Chard with garlic	4,00	4,00
Grilled Vegetables	4,00	4,00
Garlic & Butter Sautéed Mushrooms	4,90	4,50
Steamed Rice	3,00	3,00
Wok Vegetables	4,00	4,00
Edamame with Sea Salt	4,00	4,00
Spicy Edamame	4,00	4,00

SAUCES

	€	Price on 16. 9. 2026.
KTC Sauce	1,50	1,50
Mayonnaise	1,50	1,50
Spicy Mayonnaise	1,50	1,50
Wasabi Mayonnaise	1,50	1,50
Garlic Mayonnaise	1,50	1,50
Vegan Mayonnaise	1,50	1,50
Mustard	1,50	1,50
Ketchup	1,50	1,50
Ajvar	1,50	1,50
Sour Cream	1,50	1,50
Cheddar Sauce	1,50	1,50
Tartar Sauce	1,50	1,50

SALADS

	€	Price on 16. 9. 2026.
Fresh Leaf Salad with leek rings	3,50	3,50
Seasonal Salad from Križevci Market	3,90	3,50
Fresh Šopska Salad with Feta Cheese	4,50	4,50
Chilled Cucumber Salad	3,50	3,50
Fresh Cucumbers in Sour Cream	4,00	4,00
Tomato Salad	3,50	3,50
Roasted Peppers	4,00	4,00
Cabbage Salad	3,50	3,50

BREAD

We bake our bread fresh daily in our kitchen — sourdough and focaccia following Janja Marić's recipe.
Our selection also includes Napoletana garlic and traditional uštipci, all made in-house.

	€	Price on 16. 9. 2026.
Homemade bread selection	2,00	2,00
Napoletana Garlic	3,00	3,00

NAPOLETANA PIZZAS

To offer our guests an authentic taste of Naples, we proudly serve traditional Neapolitan pizzas prepared with lightly fermented dough, baked at temperatures of up to 600°C. Using only premium Italian ingredients, our pizzas feature the signature soft, airy crust that has made Neapolitan pizza famous worldwide. All pizzas are 30 cm in diameter, and we also offer sweet dessert versions.

Buon Appetito!

	€	Price on 16. 9. 2026.
Margherita Tomato sauce, mozzarella and fresh basil	9,50	9,50
Ham & Mozzarella Tomato sauce, mozzarella and cooked ham	10,00	10,00
Capricciosa Tomato sauce, mozzarella, ham, mushrooms, olives and artichokes	11,00	11,00
Pepperoni Tomato sauce, mozzarella and spicy pepperoni	12,00	12,00
Cinque Formaggi Mozzarella and a blend of five premium cheeses	12,00	12,00
Mortadella e Pistacchio Mozzarella, Italian mortadella, pistachios and extra virgin olive oil	13,00	13,00
Prosciutto Tomato sauce, mozzarella and Dalmatian prosciutto	12,00	12,00
Vegan Creamy hummus, arugula, tomato, onion, olive oil	10,00	10,00
Too Hot To Handle Spicy tomato sauce, mozzarella, spicy salami, jalapeños and chilli oil	13,00	13,00
Križevci Go Wild! Tomato sauce, mozzarella, wild game sausage, forest mushrooms and red onion, finished with a Burgundy-style snail in the centre for a unique woodland experience	13,00	13,00

HOT DRINKS

All espresso-based coffees are also available decaf.

		€	Price on 16. 9. 2026.
Coffee Lavazza	cup	1,90	1,90
Coffee Lavazza with Milk	cup	2,10	2,10
Long Coffee Lavazza with Milk	cup	2,10	2,10
Coffee Lavazza with Plant-Based Milk (Barista Oat Milk)	cup	2,20	2,20
Long Coffee Lavazza with Plant-Based Milk (Barista Oat Milk)	cup	2,20	2,20
Coffee Lavazza with Cream	cup	2,10	2,10
Long Coffee Lavazza with Cream	cup	2,10	2,10
Coffee Lavazza with Whipped Cream	cup	2,30	2,30
Long Coffee Lavazza with Whipped Cream	cup	2,30	2,30
Coffee Lavazza with LEDO Whipped Cream	cup	2,60	2,60
Long Coffee Lavazza with lEDO Whipped Cream	cup	2,60	2,60
Double Espresso Lavazza	cup	3,70	3,70
Double Espresso Lavazza with Milk	cup	3,90	3,90
Espresso Lavazza Cappuccino with Milk	cup	2,20	2,20
Espresso Lavazza Americano with Milk	cup	2,20	2,20
Espresso Lavazza Baileys with sugar cane	cup	4,00	4,00
Espresso Lavazza Pistachio	cup	4,00	4,00
Turkish Coffee (Served with brown and white sugar cubes and Turkish delight)	cup	2,70	2,70
Cappuccino Classic with Water (14 g sachet)	cup	2,20	2,20
Cappuccino Classic with Milk (14 g sachet)	cup	2,50	2,50
Chocolate Cappuccino (18,5 g sachet)	cup	2,50	2,50
Vanilla Cappuccino (18,5 g sachet)	cup	2,50	2,50
Irish Cappuccino (23 g sachet)	cup	2,50	2,50
Coconut Cappuccino (17 g sachet)	cup	2,50	2,50
Hazelnut Cappuccino (17 g sachet)	cup	2,50	2,50
Bajadera Cappuccino (18,5 g sachet)	cup	2,50	2,50
Instant Coffee with Milk (2,6 g sachet)	cup	2,40	2,40
Instant Coffee with Water (2,6 g sachet)	cup	2,20	2,20
Decaffeinated Instant Coffee with Milk	cup	2,50	2,50
Decaffeinated Instant Coffee with Water	cup	2,30	2,30
Matcha with Plant-Based Milk (Barista Oat Milk)	0,2 l	3,50	3,50
Matcha Fruity Magic with Barista Oat Milk	0,2 l	3,90	3,90
White Coffee Lavazza	cup	2,40	2,40
Decaffeinated White Coffee	cup	2,50	2,50
Hot Chocolate – Dark or White	0,2 l	2,90	2,90
Hot Chocolate – Dark or White with Marshmallows	0,2 l	3,50	3,50
Hot Chocolate – Dark or White with Whipped Cream	0,2 l	3,20	3,20
Cocoa	0,2 l	2,50	2,50
Milk	0,2 l	1,50	1,50
Franck Tea with Lemon + free honey Available flavours: Chamomile, Rosehip, Mint, Nettle, Indian Tea, Green Tea, Strawberry-Vanilla, Apricot, Forest Fruits, Cranberry, Elderflower, Cherry, Lime, ACAI-Cinnamon, Blueberry, Tropical Fruits, Apple-Cinnamon	cup	2,50	2,50
Mulled White Wine (0,15 l Graševina wine + 0,05 l water)	0,2 l	3,00	3,00
Mulled Red Wine (0,15 l Plavac wine + 0,05 l water)	0,2 l	3,00	3,00
Honey	15 g	0,40	0,40
Coffee Cream	10 ml	0,30	0,30
Whipped Cream for Coffee	10 ml	0,40	0,40
Holip	5 g	0,30	0,30

Lavazza Coffee Standard: 1 kg = 133 coffees

COLD DRINKS

		€	Price on 16. 9. 2026.
Iced Coffee with Ice	0,25 l	3,00	3,00
Iced Coffee with Milk	0,25 l	3,50	3,50
Iced Coffee with Ice Cream	0,25 l	3,90	3,90
Iced Cappuccino with Ice	0,25 l	3,50	3,50
(Flavours: Classic, Chocolate, Vanilla, Irish, Coconut, Hazelnut, Bajadera)			
Iced Cocoa with Ice Cream	0,25 l	3,90	3,90

COMBO SPECIALS

	€	Price on 16. 9. 2026.
Jamnica 0,33 l + Coffee (with milk, whipped cream or cream)	3,90	3,90
Jamnica Orangeade or Lemonade 0,33 l + Coffee (with milk, whipped cream or cream)	3,90	3,90
Traubisoda 0,33 l + Coffee – Retro Edition (with milk, whipped cream or cream)	3,90	3,90
Križevci Breadsticks 150 g (plain, ham & cheese or pork cracklings)	4,00	4,00
+ Coffee (with milk, whipped cream or cream)		
Križevci Breadsticks 150 g (plain, ham & cheese or pork cracklings)	5,00	5,00
+ Fresh Orange Juice with Pulp 0,2 l		

SOFT DRINKS

		€	Price on 16. 9. 2026.
Traubisoda – Retro Classic	0,33 l	2,70	2,70
Coca-Cola	0,25 l	2,80	2,80
Coca-Cola Zero	0,25 l	2,80	2,80
Fanta	0,25 l	2,80	2,80
Sprite	0,25 l	2,80	2,80
Schweppes	0,25 l	2,80	2,80
Cockta	0,275 l	2,80	2,80
Cockta Free	0,275 l	2,80	2,80
Orangina	0,25 l	2,80	2,80
Thomas Henry Mango	0,2 l	3,00	3,00
Thomas Henry Tonic	0,2 l	3,00	3,00
Hidra Energy Drink	0,5 l	3,00	3,00
Red Bull (Not available for guests under 18 years of age)	0,25 l	3,50	3,50
Cedevita (Flavours: orange, lemon, lime, elderflower, grapefruit) (19 g sachet)	0,2 l	2,50	2,50
Jamnica Orangeade or Lemonade	0,33 l	2,80	2,80
Jana Iced Tea (Peach or forest fruits)	0,33 l	2,80	2,80
Pago Juice (Flavours: orange, apricot, apple, strawberry, pear, cranberry, pineapple, ACE)	0,2 l	2,90	2,90
Thick Juice with Whipped Cream – Retro Classic (Pago apricot juice 0,2 l + whipped cream 0,05 l)	0,26 l	3,30	3,30
Lemonade	0,2 l	3,20	3,20
Fresh Orange Juice with Pulp	0,2 l	3,50	3,50

SMOOTHIES - YUMMY!

		€	Price on 16. 9. 2026.
Energize Me – Mango & Banana	0,2 l	3,50	3,50
Detox Me – Kiwi, spinach, cucumber & lime	0,2 l	3,50	3,50

WATER

		€	Price on 16. 9. 2026.
Jamnica Mineral Water	0,33 l	2,70	2,70
Jamnica Mineral Water	0,75 l	4,50	4,50
Jamnica Sensation (Iderflower & lemon / tonic water)	0,25 l	2,80	2,80
Jamnica Orange & Lemon	0,33 l	2,80	2,80
Römerquelle motion – Lemongrass	0,33 l	2,80	2,80
Jana Still Water	0,33 l	2,70	2,70
Jana Still Water	0,75 l	4,50	4,50
Jana Vitamin (Orange, lemon & mint)	0,33 l	2,80	2,80

BEER

DRAUGHT

		€	Price on 16. 9. 2026.
Heineken Draught	0,25 l	2,50	2,50
Heineken Draught	0,5 l	3,90	3,90
Guinness Draught	0,25 l	3,50	3,50
Guinness Draught	0,5 l	4,90	4,90

LOCAL BOTTLED BEER - PALE LAGER

		€	Price on 16. 9. 2026.
Ožujsko	0,33 l	2,80	2,80
Ožujsko Lemon	0,5 l	2,90	2,90
Karlovačko	0,5 l	2,90	2,90
Tuborg	0,5 l	2,90	2,90
Pan	0,35 l	2,80	2,80
Pan	0,5 l	2,90	2,90
Pan Radler	0,5 l	2,90	2,90
Zlatni Pan	0,5 l	2,90	2,90

INTERNATIONAL BOTTLED BEER - PALE LAGER

		€	Price on 16. 9. 2026.
Estrella Galicia - GLUTEN FREE – Spain	0,33 l	3,50	3,50
Asahi - Japan	0,33 l	3,50	3,50
Corona - Mexico	0,355 l	3,50	3,50
Leffe Blond - Belgium	0,33 l	3,50	3,50
Laško Zlatorog - Slovenia	0,5 l	2,90	2,90
Staropramen - Czech Republic	0,5 l	2,90	2,90
Budweiser - Czech Republic	0,5 l	2,90	2,90
Heineken - Netherlands	0,33 l	3,00	3,00

DARK BEER

		€	Price on 16. 9. 2026.
Leffe Brown - Belgium	0,33 l	3,50	3,50
Budweiser Dark - Czech Republic	0,5 l	2,90	2,90
Tomislav - Croatia	0,5 l	3,00	3,00

CRAFT BEER - MEDVEDGRAD

		€	Price on 16. 9. 2026.
Zlatni Medvjed - Croatia	0,5 l	3,50	3,50
Grička Vještica - Croatia	0,5 l	3,50	3,50
Baltazar - Croatia	0,5 l	3,50	3,50

NON-ALCOHOLIC BEER

		€	Price on 16. 9. 2026.
Ožujsko Cool - Croatia	0,5 l	2,90	2,90
Pan Free - Croatia	0,5 l	2,90	2,90
Heineken 0,0% - Netherlands	0,33 l	3,00	3,00

CIDERS

		€	Price on 16. 9. 2026.
Somersby (Flavours: pear, apple, raspberry-lime.)	0,33 l	3,00	3,00
Somersby Alcohol-Free (Elderflower & lime.)	0,33 l	3,00	3,00

WINES & SPARKLING WINES

WHITE WINES

				€	Price on 16. 9. 2026.
OPG Bužić – Graševina - Križevci	0,75 l			26,00	26,00
OPG Bužić – Klještec (An indigenous Križevci grape variety) - Križevci	0,75 l			26,00	26,00
Royal Hill – Blanc de Noir (White cuvée made from three Pinot Noir varieties) - Slavonia	0,75 l			26,00	26,00
Royal Hill – Chardonnay (Aged for 24 months in French oak barrels) - Slavonia	0,75 l			28,00	28,00
Kutjevo – Graševina - Slavonia	0,75 l			22,00	22,00
Orahovica, Silvanac green	0,75 l			26,00	26,00
Krauthaker – Pinot Gris - Slavonia	0,75 l			25,00	25,00
Rossi Wines – Malvazija - Istria	0,75 l			26,00	26,00
Kozlović – Malvazija - Istria	0,75 l			35,00	35,00
Saint Hills – Frenchie Sauvignon Blanc - Istria	0,75 l			35,00	35,00
Saint Hills – Mala Nevina (Malvazija / Chardonnay) - Istria	0,15 l	7,00	0,75 l	32,00	32,00
Cijena na 16. 9. 2026. : 0,15 l 7,00					
Stina – Pošip - Dalmatia	0,75 l			35,00	35,00

RED WINES

				€	Price on 16. 9. 2026.
Royal Hill – Left Bank - Slavonia (Cuvée of Cabernet Franc and Cabernet Sauvignon)	0,75 l			28,00	28,00
Rossi Wines – Cuvée - Istria	0,75 l			28,00	28,00
Benvenuti – Teran - Istria	0,75 l			35,00	35,00
Saint Hills – Black Plavac Mali - Dalmatia Cijena na 16. 9. 2026. : 0,15 l 7,00	0,15 l	7,00	0,75 l	35,00	35,00
Korlat – Merlot - Dalmatia	0,75 l			30,00	30,00
Korlat – Syrah - Dalmatia	0,75 l			32,00	32,00
Korlat – Cabernet Sauvignon - Dalmatia	0,75 l			35,00	35,00
Čoka – Ždrepčeva Krv - Vojvodina	0,75 l			18,00	18,00

ROSÉ WINES

				€	Price on 16. 9. 2026.
Kozlović – Violetta Rosé - Istria	0,75 l			35,00	35,00
Saint Hills – St. Heels - Istria Cijena na 16. 9. 2026. : 0,15 l 7,00	0,15 l	7,00	0,75 l	29,00	29,00

DESSERT WINES

				€	Price on 16. 9. 2026.
OPG Bužić – Yellow Muscat - Križevci	0,75 l			26,00	26,00
Rossi Wines – Yellow Muscat - Istria Cijena na 16. 9. 2026. : 0,15 l 7,00	0,15 l	7,00	0,5 l	27,00	27,00
Kozlović – Muškat Momjanski - Istria	0,5 l			35,00	35,00

SPARKLING WINES

				€	Price on 16. 9. 2026.
Šember Brut - Croatia	0,75 l			35,00	35,00
Royal Hill Rosé Brut Selection – Pinot – Croatia	0,75 l			29,00	29,00
Mionetto Prosecco Brut - Italy Cijena na 16. 9. 2026. : 0,15 l 8,00	0,2 l	8,00	0,75 l	30,00	30,00

CHAMPAGNE

				€	Price on 16. 9. 2026.
Veuve Clicquot Yellow Label Brut - France	0,75 l			89,00	89,00

SPIRITS

		€	Price on 16. 9. 2026.
Amaro	0,03 l	2,40	2,40
Lavov	0,03 l	2,40	2,40
Medica (Honey Brandy)	0,03 l	2,40	2,40
Pelinkovac	0,03 l	2,40	2,40
Pelinkovac Orange	0,03 l	2,40	2,40
Mentol	0,03 l	2,40	2,40
Kruškovac (Pear Liqueur)	0,03 l	2,40	2,40
Sour Cherry Liqueur	0,03 l	2,40	2,40
Bajadera Liqueur	0,03 l	2,40	2,40
Prima Brandy	0,03 l	2,40	2,40
Bacardi Rum	0,03 l	2,40	2,40
Quince Brandy Korlat	0,03 l	2,50	2,50
Plum Brandy Korlat	0,03 l	2,50	2,50
Loza Grape Brandy Korlat	0,03 l	2,50	2,50
Walnut Brandy Korlat	0,03 l	2,50	2,50
Tequila	0,03 l	2,50	2,50
Travarica Herbal Brandy	0,03 l	2,60	2,60
Finlandia Vodka	0,03 l	2,60	2,60
Bombay Sapphire Gin	0,03 l	2,60	2,60
Cherry on Top Gin - Local	0,03 l	2,60	2,60
Stock	0,03 l	2,60	2,60
Roner Williams Pear Brandy	0,03 l	2,60	2,60
Old Pilot's Gin	0,03 l	3,50	2,80

PREMIUM SPIRITS

		€	Price on 16. 9. 2026.
Korlat Teranino	0,03 l	2,60	2,60
Pelinkovac Antique	0,03 l	2,60	2,60
Jägermeister	0,03 l	2,60	2,60
Jägermeister Orange	0,03 l	2,60	2,60
Baileys	0,03 l	2,60	2,60
Southern Comfort Whiskey Liqueur	0,03 l	2,60	2,60
Chivas Regal Whiskey	0,03 l	2,80	2,80
Jameson Irish Whiskey	0,03 l	2,80	2,80
Jack Daniel's Whiskey	0,03 l	2,80	2,80
Roner Williams Pear Brandy Black	0,03 l	2,80	2,80
Old Pilot s Barrel aged Gin	0,03 l	3,90	3,00
Courvoisier Cognac	0,03 l	3,50	3,50
Hennessy Cognac	0,03 l	3,50	3,50
Korlat Barrique Plum Brandy (Aged 4 Years)	0,05 l	3,90	3,90

JÄGERMEISTER EXPERIENCE!

	€	Price on 16. 9. 2026.
Jäger Party set (classic or orange) - **shot tube 6 x 0,02 l**	14,00	14,00
Jäger Football set (classic or orange) **Bottle 0,7 l**	49,00	49,00

EXTRA PREMIUM SPIRITS

Served NEAT or ON THE ROCKS

		€	Price on 16. 9. 2026.
Zacapa XO Rum XO – Extra Old blend of premium rums aged between 6 and 25 years, matured in French oak barrels previously used for cognac	0,03 l	13,00	13,00
Clase Azul Reposado Tequila Ultra-premium reposado tequila made from organic Weber blue agave, aged for 8 months in oak barrels	0,03 l	15,00	15,00
Hennessy XO Cognac XO – Extra Old blend of premium cognacs aged up to 30 years. A rich and complex cognac with a long, elegant finish	0,03 l	15,00	15,00
Johnnie Walker Blue Label Whisky Luxury blended Scotch whisky combining rare and aged whiskies. Smooth, balanced and gently smoky	0,03 l	17,00	17,00

ALCOHOLIC MIXES

		€	Price on 16. 9. 2026.
Gemišt (0,13 l Kutjevo Graševina white wine + 0,07 l Jamnica mineral water)	0,2 l	2,50	2,50
Gemišt (0,2 l Kutjevo Graševina white wine + 0,1 l Jamnica mineral water)	0,3 l	3,00	3,00
Bambus (0,1 l Merlot wine + 0,25 l Coca-Cola)	0,35 l	3,50	3,50
Old Pilot's Gin & Tonic (0,05 l gin + 0,2 l Thomas Henry tonic water + hibiscus + orange)	0,205 l	7,00	7,00
Cherry on Top Gin & Tonic – Local (0,05 l gin + 0,2 l Thomas Henry tonic water + hibiscus + orange)	0,205 l	7,00	7,00
Aperol Spritz (Prosecco, Aperol, sparkling water, orange and ice)	0,180 l	7,00	7,00

COCKTAILS

		€	Price on 16. 9. 2026.
Yours To Enjoy - Signatured Mango Cocktail - secret ingredients ingredient list available from our staff upon request - recipe by Mario Hudinec	220 ml	10,00	10,00
Gin Gin Mule (4 cl gin, 3 cl Yerba Buena syrup, 2,5 cl ginger mix and 3 cl soda)	220 ml	7,00	7,00
Strawberry Pina Colada (3,8 cl vodka, 6,5 cl peach, orange and cranberry & lime mix)	220 ml	7,00	7,00
Cosmopolitan (4,2 cl vodka, 4,5 cl cranberry and 1 cl lime & lemon mix)	160 ml	7,00	7,00
Skinny Bitch (4 cl vodka, 3 cl lime & lemon mix and 3 cl soda)	220 ml	7,00	7,00
Caipiroska (5 cl vodka and 4,5 cl lime & lemon mix)	220 ml	7,00	7,00
London Mule (5 cl gin, 2 cl lime & lemon mix, 3,5 cl ginger mix and 3 cl soda)	220 ml	7,00	7,00
Strawberry Mojito (3,5 cl rum, 4,5 cl Yerba Buena syrup, 2 cl strawberry puree and 3 cl soda)	220 ml	7,00	7,00
Mojito (4 cl rum, 4,5 cl Yerba Buena syrup, 0,5 cl lime & lemon mix and 3 cl soda)	220 ml	7,00	7,00
Moscow Mule (5 cl vodka, 2 cl lime & lemon mix, 3,5 cl ginger mix and 3 cl soda)	220 ml	7,00	7,00

COCKTAILS

		€	Price on 16. 9. 2026.
Sex On The Beach (3,8 cl vodka, 6,5 cl peach, orange & cranberry and lime mix)	220 ml	7,00	7,00
Margarita (5 cl tequila, 3 cl Triple Sec and 3 cl lime & lemon mix)	160 ml	7,00	7,00
Kamikaze (4 cl vodka and 6 cl lime & lemon mix)	160 ml	7,00	7,00
Tequila Sunrise (3,5 cl tequila, 6 cl peach, orange and cranberry & lime mix)	220 ml	7,00	7,00
Cubra Libre (4,5 cl rum, 1,5 cl lime & lemon mix and 6 cl cola)	220 ml	7,00	7,00

MOCKTAILS (NON-ALCOHOLIC COCKTAILS)

		€	Price on 16. 9. 2026.
Berry Mojito (4 cl Yerba Buena syrup,1 cl lime & lemon mix, 2 cl strawberry puree and 5 cl soda)	220 ml	6,50	6,50
Playa Paradiso (5 cl peach, orange & cranberry, 3,5 cl ginger mix and 5 cl soda)	220 ml	6,50	6,50
Berry Mule (1 cl lime & lemon mix, 2,5 cl ginger mix, 3 cl strawberry puree and 5 cl soda)	220 ml	6,50	6,50
Shirley Temple (2,5 cl cranberry, 2 cl lime, 3 cl ginger mix and 5 cl soda)	220 ml	6,50	6,50
Virgin Mojito (4,5 cl Yerba Buena syrup,1 cl lime & lemon mix and 5 cl soda)	220 ml	6,50	6,50

CIGARE

price per cigar

	€	Price on 16. 9. 2026.
Villa Zamorano Bouquet Expreso Honduras – medium to full-bodied – 25–40 min, pairs perfectly with Johnnie Walker Blue Label	6,30	6,30
Primeros by Davidoff Dominican Manduro Dominikanska Republika - medium to full-bodied – 15–25 min, pairs perfectly with Zacapa XO	7,35	7,35
Oliva Connecticut Reserve Robusto Nikaragva - mild to medium-bodied – 45–60 min, pairs perfectly with Hennessy XO	9,60	9,60
Cumpay short Robusto Honduras Nikaragva - medium-bodied – 25–40 min, pairs perfectly with Johnnie Walker Blue Label	11,90	11,90
Davidoff Signature 2000 Dominikanska Republika - mild – 25–40 min, pairs perfectly with Clase Azul Reposado	18,50	18,50
Davidoff Mini Cigarillos Gold Dominikanska Republika - mild to medium-bodied – 10–15 min, pairs perfectly with Clase Azul Reposado	21,00	21,00
Romeo Y Julieta No.Tubos Kuba -medium-bodied – 35–55 min, pairs perfectly with Hennessy XO	22,00	22,00
Davidoff Millenium Robusto Tubos Dominikanska Republika - mild to medium-bodied - oko 45 min, pairs perfectly with Zacapa XO	32,60	32,60

CIGARETTES

price per pack

	€	Price on 16. 9. 2026.
Marlboro Gold	5,30	5,30
Marlboro Red	5,30	5,30
Marlboro Red Touch	5,00	5,00
Terea Turquise	4,50	4,50
Terea Silver	4,50	4,50
Filter 160	4,70	4,70
Rothmans 100s blue	4,50	4,50
Chesterfield tuned aqua slims	4,50	4,50
Walter Wolf white icon	4,90	4,90

SMOKING IS HARMFUL TO HEALTH

ALLERGEN INFORMATION

For information on the presence of substances or products which cause allergies or intolerances in the food you consume, feel free to contact our staff who will be glad to help you.

ALLERGENS:

1. Cereals containing gluten, i.e. wheat (such as spelt and khorasan wheat), rice, barley, oats and their compounds obtained by hybridization and products from these cereals1
2. Crustaceans and crustacean products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soy beans and soy products
7. Milk and milk products (including lactose)
8. Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias or Queensland nuts, and their products
9. Celery and its products
10. Mustard and mustard products
11. Sesame seeds and sesame seed products
12. Sulfur dioxide and sulfites at concentrations higher than 10mg/kg or 10mg/L should be counted as total SO2, which are in products prepared for consumption or reconstituted in accordance with the manufacturer's instructions
13. Lupine and lupine products
14. Molluscs and mollusc products

TAKEAWAY PACKAGING

	€	Price on 16. 9. 2026.
Cake box for 2 cakes	0,50	0,50
Cake box for 4 cakes	0,60	0,60
Cake box for 8 cakes	0,60	0,60
Cake box for 10 cakes	0,70	0,70
Cake box for 15 cakes	1,20	1,20
Cake box for crêpes	0,50	0,50
Križevci Cake box	2,70	2,70
Cake board 28 × 28 cm	0,30	0,30
Round kraft container	0,40	0,40
Kraft container with lid	0,40	0,40
Kraft salad container	0,40	0,40
Kraft burger box	0, 10	0,10
Kraft paper bag	0,20	0,20
White container with lid	0,30	0,30
Bio cutlery set 3 pcs	0,20	0,20
Pizza box	0,50	0,50
Lunch box catering	8,00	8,00
Cup holder 2 pcs	0,20	0,20
Cup holder 4 pcs	0,30	0,30

IF MOSQUITOES ARE BOTHERING YOU DURING THE SUMMER SEASON, PLEASE ASK OUR STAFF FOR ASSISTANCE

THE TAXES AND SERVICE COUVERT ARE INCLUDED IN THE PRICE. ALL PRICES ARE IN EUROS. Dear guests, you can send your complaints or compliments regarding our service to the following e-mail address: prigovori-potrosaca@ktc.hr or by regular mail using the address: KTC d.d., Nikole Tesle 18, Križevci or by Fax: 048/628-609.

048/628-148

FREE WiFi

DESSERTS

MENU &
RESERVATIONS:

tanier.hr

Phone chargers is available at the staff desk.

AMÉLIE CAKES



BY ŽAKLINE TROSKOT!

		€	Price on 16. 9. 2026.
Lou Lou	155 g	3,90	3,90
Juicy pistachio sponge cake layered with vanilla and whipped cream, topped with fresh strawberries or raspberries for a light and fruity finish			
Medovik	210 g	3,90	3,90
Classic honey layer cake with delicate sour cream filling that melts in your mouth, finished with subtle caramel notes			
Cheesecake	135 g	3,90	3,90
Silky smooth cheesecake on a perfectly crisp digestive biscuit base			
Josephine	180 g	3,90	3,90
An elegant combination of chocolate and coffee, with a crunchy hazelnut base and mascarpone pearls			
Marie	110 g	3,90	3,90
Refreshing lemon mousse paired with rich pistachio cream, light sponge cake and a delicate meringue layer			
Fruit Crumble 150 g **with Ice Cream**	100 ml	5,90	5,50

Baking time: 25–30 minutes



KTC SWEETS

		€	Price on 16. 9. 2026.
Križevci Cake	one slice 140 g	4,50	4,50
Chocolate cake with sour cherries, apricots,	whole cake 2450 g	69,00	69,00
and Bajadera chocolate flakes, served with whipped cream			
Crema di Caffè	100 ml	3,90	3,90
A refreshing Italian coffee classic. Must try!			
La nostra reccomandazione!			
Bajadera Tiramisù	210 g	4,90	4,90
A creamy Italian classic with a special twist – the perfect combination			
of coffee, chocolate, hazelnuts, and almonds in an irresistible dessert served in glass			
– Homemade			
Nutella & Baileys Tiramisù	210 g	4,90	4,90
Creamy tiramisù with Nutella and Baileys, enriched with rich chocolate			
and coffee flavours served in glass **– Homemade**			
Crispy Cornflakes Ice Cream		5,50	4,50
Golden crispy coating, creamy ice cream, and chocolate sauce for			
the perfect combination of warm and cold **– Homemade**			
Baked Bananas with Ice Cream		5,50	4,90
Caramelized bananas with cinnamon and honey, served with ice cream			
– Homemade			
Kalnik Cottage Cheese Štrukli	220 g	4,50	4,50
Traditional baked hand-stretched pastry filled with fresh cottage cheese,			
served with sour cream. Grandma's special!			
Preparation: 45 minutes **– Homemade**			

DESSERT WINES

					€	Price on 16. 9. 2026.
OPG Bužić – Yellow Muscat - Križevci			0,75 l		26,00	26,00
Rossi Wines – Yellow Muscat - Istra	Price on 16. 9. 2026.: 0,15 l 7,00		0,15 l 7,00	0,75 l	27,00	27,00
Kozlović, Muškat Momjanski Kabola - Istra			0,5 l		35,00	35,00

PERSONALIZED EXPERIENCES

“Happy birthday!”
Surprise someone special with a birthday celebration on a plate! Includes a mono birthday cake with a candle and a personalised message served on the plate.

10,00 €

Price on 16. 9. 2026.: 10,00 €



“Will you marry me?”
A romantic proposal served on a dessert plate!
We offer a personalised dessert presentation featuring the message “Will You Marry Me?”, accompanied by a heart-shaped chocolate cake.

10,00 €

Price on 16. 9. 2026.: 10,00 €



Reservations must be made by phone at least ONE DAY IN ADVANCE: +385 48 628 147

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