



OKUSI[®]
tradicije
BJELOVARSKO-BILOGORSKOG KRAJA

Jelovnik

Hladna predjela

Plata Bjelovar

*tanjur domaćih suhomesnatih proizvoda i
domaćih sireva*

Juha

Pileća juha

juha od piletine s domaćim rezancima

Goveđa juha

juha od govedine s domaćim rezancima

Topla predjela

Zapečeni štrukli preliveni vrhnjem

*vučeno tijesto punjeno domaćim sirom
preliveno vrhnjem i zapečeno u krušnoj peći*

Glavna jela

Šumski odrezak

*svinjski odrezak punjen šunkom i jajima,
rolan u krušnim mrvicama i pržen,
domaće njoke uz umak od gljiva*

Bilogorski odrezak

*file piletine zapečen s tvrdim sirom i šunkom,
pečene pole krumpira*

Srneći gulaš

*gulaš od srnetine s domaćim knedlima od
dizanog tijesta*

Deserti

Palačinke sa sirom

palačinke sa sirom zapečene u krušnoj peći

Štrudla od sezonskog voća

*vučeno tijesto punjeno nadjevom od
sezonskog voća*

Restoran Bjelovar



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Menu

Gold starter

Bjelovar platter

*platter of homemade dried meats and
homemade cheeses*

Soup

Chicken soup

chicken soup with homemade noodles

Beef soup

beef soup with homemade noodles

Warm starter

Baked ravioli with cream

*hand-pulled dough filled with homemade cheese,
covered in cream and baked in the brick oven*



Main courses

Pork chop

pork chop filled with ham and eggs, rolled in bread crumbs and fried, homemade gnocchi with mushroom sauce

Bilogora steak

chicken breast baked with hard cheese and ham, roasted potato halves

Venison goulash

venison goulash with homemade bread dumplings

Deserti

Crêpes with cheese

crêpes with cheese baked in the brick oven

Seasonal fruit strudel

hand-pulled dough with seasonal fruit filling

Restaurant Bjelovar