



OKUSI[®]
tradicije
BJELOVARSKO-BILOGORSKOG KRAJA

Jelovnik

JESEN-ZIMA

Juhe

Bistra juha od divljači

temeljac od kostiju divljači (divlja svinja, jelen obični) s griz noklicama

Goveđa juha

jednostavna domaća juha od govedeg mesa s domaćim rezancima

Topla predjela

Punjeni šampinjoni

šampinjoni punjeni sa šunkom i sirom, pohani

Omlet s vrganjima

pečena jaja s vrganjima

Glavna jela

Jelenji odrezak u pikantnom umaku

jelenji but pirjan s povrćem (mrkva, peršun, celer, luk, šampinjoni), kroketi i njoki i

Vepar u lovačkom umaku

but divlje svinje pirjan na crvenom luku, špeku, šampinjonima uz njoke i okruglice od kruha.

Deserti

Palačinka punjena s kravljim sirom i grožđicama u umaku od vanilije

Vila Garić



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PROLJEĆE-LJETO

Hladna predjela

Kravlji sir s vrhnjem _____
svježi kravlji sir preliven s domaćim vrhnjem

Juhe

Krem juha od tikvica _____
lagana gusta juha od domaćih tikvica s vrhnjem

Kokošja juha _____
juha od kokošnjeg mesa s ribanom kašicom

Glavna jela

Šumska vila _____
srneći but pirjan u povrću s dodatkom borovnica, suhih šljiva i sa džemom od borovnica, palenta

Pljeskavica od divljači _____
pečeno miješano meso (srna, vepar, jelen), pekarski krumpir

Šaran u kukuruznom brašnu _____
odresci šarana u kukuruznom brašnu, pržen dubokoj masnoći, krumpir salata

Deserti

Štrudla od jabuka _____
vučeno tanko tijesto punjeno s nadjevom od jabuka

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Menu

AUTUMN-WINTER

Soup

Game consommé

*game bone broth (boar, venison) with
semolina dumplings*

Beef soup

*simple homemade beef broth with
homemade noodles*

Warm starter

Stuffed mushrooms

mushrooms filled with ham and cheese and breaded

Porcini mushroom omelette

omelette with porcini mushrooms

Main courses

Venison steak in spicy sauce

*venison rump sautéed with vegetables (carrot,
parsley, celery, onion, mushrooms), croquettes and gnocchi*

Wild boar alla cacciatora

*wild boar rump sautéed with red onion, ham, and
mushrooms, served with gnocchi and bread dumplings*

Desserts

Crêpes filled with cottage cheese
and raisins, vanilla sauce

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Menu

SPRING-SUMMER

Gold courses

Cottage cheese with cream _____
cottage cheese drizzled with homemade cream

Soup

Cream of courgette soup _____
light, creamy soup with home-grown courgettes and cream

Chicken soup _____
chicken soup with grated egg noodles

Main courses

Forest fairy _____
venison rump sautéed in vegetables with bluberry, prunes, and blueberry jam, polenta

Wild game patty _____
roasted mixed meat (two types of venison, boar)

Carp in corn flour _____
carp fillet breaded in corn flour and deep fried, potato salad

Desserts

Apple strudel _____
hand-pulled dough with apple filling

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