



FENOMEN
PLITVICE

★★★★

Doručak u sobi

najvažniji obrok dana

Breakfast menu

the most vital meal of the day

POSLUGA U SOBU: Serviramo od 06:30 do 11:00

CIJENA: à la carte uvećana za 30%

ROOM SERVICE: Served from 06:30 A.M. till 11:00 A.M.

PRICING: à la carte price increased by 30%

Kontinentalni doručak - Continental breakfast

NAZIV

SOK PO VAŠEM IZBORU

naranča, jabuka, grejp, ananas

JUISE OF YOUR CHOICE

Orange, apple, Grapefruit, Pineapple

CROISSANT

Čokolada, Marmelada, Vanilija

CROISSANT

Chocolate, Marmalade, Vanilla

KOŠARICA S PECIVOM

maslac, pekmez, med

BREAD ROLL BASKET

Butter, Jam, Honey

TOPLI NAPITAK

kava, bezkofeinska kava, čaj

HOT DRINKS

Coffee, Decaffeinate coffee, Tea

Američki doručak - American breakfast

NAZIV

SOK PO VAŠEM IZBORU

naranča, jabuka, grejp, ananas

JUISE OF YOUR CHOICE

Orange, apple, Grapefruit, Pineapple

CROISSANT

Čokolada, Marmelada, Vanilija

CROISSANT

Chocolate, Marmalade, Vanilla

KOŠARICA S PECIVOM

JAJA

kajgana, na oko, omlet, poširana

EGGS

Scrabled, Fried, Omlette, Sausage

TOPLI NAPITAK

kava, bezkofeinska kava, čaj

HOT DRINKS

Coffee, Decaffeinate coffee, Tea



FENOMEN
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Room Service Menu

POSLUGA U SOBU: Serviramo od 06:00 do 01:00h

CIJENA: à la carte uvećana za 30%

ROOM SERVICE: Served from 06:00 A.M. till 01:00 A.M.

PRICING: à la carte price increased by 30%

Za narudžbu molim birajte 100

For your order please dial 100

Hladna predjela - Cold appetizers

NAZIV

CIJENA

PARK PJAT

pršut, sir, losos rollice, Jadranske kozice, rikula, krakovi od hobotnice

PARK PLATE

prosciutto, cheese, salmon rolls, Adriatic prawns, arugula, octopus arms

140,00 kn

GUŠČJA PAŠTETA

s ekstraktom anisa i maslac pjenom

FOIE GRAS PATE

with anise extract and butter foam

180,00 kn

SALATA OD HOBOTNICE

s ekstra djevičanskim maslinovim uljem

OCTOPUS SALAD

with extra virgin olive oil

140,00 kn

TAGLIATA OD DIMLJENIH PAČJIH PRSA

s klicama i mousseom od marelice

SMOKED DUCK BREAST TAGLIATA

with sprouts and apricot mousse

140,00 kn

TATAR BIFTEK

tradicija od 1921.

STEAK TATARE

tradition Since 1921

220,00 kn

CARPACCIO TRIS

goveđa pisanica, svježi lubin, marinirana jakobova kapica na terini od voća

CARPACCIO TRIS

beef tenderloin, fresh sea bass, marinated scallops in fruit terrine

160,00 kn

TRIS TATAR S LEMON TARTOM

Kozice, svježi lubin, marinirani inćuni s tapenadom od motra, maslina i kapara

TRIS TATAR WITH LEMON TART

prawns, fresh sea bass, marinated anchovies with crithmum, olives and capers tapenada

180,00 kn

DIMLJENI FILET LUBINA S KREMOM OD SUŠENE RAJČICE

svježi lubin, sušene rajčice, salata od boba

SMOKED SEA BASS FILLET WITH DRIED TOMATO CREAM

fresh sea bass, dried tomatoes, broad bean salad

150,00 kn

KUHANI NA PARI HRSKAVI KRAKOVI HOBOTNICE NA KREMI OD BIJELOG GRAHA

krakovi hobotnice, bijeli grah

STEAMED CRUNCHY OCTOPUS TENTACLES ON WHITE BEAN CREAM

octopus tentacles, white bean

140,00 kn

Salate - Salads

NAZIV	CIJENA
SEZONSKA SVJEŽA SALATA buket salata s creme brulee od skute i guacamole FRESH SEASONAL SALAD <i>bouquet salad with creme brulee made of curd and guacamole</i>	120,00 kn
BUKE SALATA S MARINIRANIM KOZICAMA BOUQUET SALAD WITH MARINATED PRAWNS	160,00 kn
CREME BRULEE SALATA od balancane i pečenim cherry rajčicama CREME BRULEE SALAD <i>with eggplant and baked cherry tomatoes</i>	120,00 kn

Juhe - Soups

NAZIV	CIJENA
PASIRANA RIBLJA JUHA SMOOTH FISH SOUP	50,00 kn
PAPPA LA POMIDORE S CRNIM MASLINAMA PAPPA LA POMIDORE WITH BLACK OLIVES	50,00 kn
CONSOMME GOVEĐA JUHA S DOMAĆIM REZANCIMA CONSOMME BEEF SOUP WITH HOME-MADE NOODLES	45,00 kn
GAZPACHO OD SVJEŽIH POVRĆA I ZAPEČENOM MOZZARELLOM uz aromatizirane bruskete s maslinovim uljem i začinskim travama te karameliziranom cherry rajčicom GAZPACHO MADE OF FRESH VEGETABLES AND BAKED MOZZARELLA <i>with flavored bruschetta with olive oil, aromatic herbs and caramelized cherry tomatoes</i>	45,00 kn
KREM JUHA OD MLADOGA ŠPINATA CREAM SOUP MADE OF BABY SPINACH	45,00 kn

Topla predjela - Hot appetizers

NAZIV

CIJENA

RIŽOTO OD JADRANSKIH KOZICA S LISTIĆIMA PAŠKOG SIRA

RISOTTO WITH ADRIATIC PRAWNS AND THIN SLICES OF PAG CHEESE

180,00 kn

NJOKE PUNJENE PRŠUTOM I TARTUFATOM

s aromatiziranom jakobovom kapićom i timijanom

GNOCCHI STU ED WITH PROSCIUTTO AND TARTUFATA

with flavored scallops and thyme

180,00 kn

RIŽOTO OD MORSKIH PLODOVA

SEAFOOD RISOTTO

180,00 kn

DOMAĆI TORTELINI I RAVIOLI

nadjeveni brie sirom na pjenu od organski uzgojenih rajčica

HOMEMADE TORTELLINI AND RAVIOLI

filled with brie cheese on organically grown tomatoes foam

160,00 kn

RIŽOTO OD POVRĆA

s buzarom od kozica i hobotnice

VEGETABLE RISOTTO

with prawn and octopus stew

180,00 kn

Jela od ribe - Seafood dishes

NAZIV	CIJENA
TORTICA OD FILETA LUBINA (organski uzgoj) nadjevena mousseom od ikre i sou eom od crnih maslina i sipe s umakom od limete	180,00 kn
SEA BASS FILLET (organic farming) TARTLET <i>stu ed with roe mousse, with sou e made of black olives and squid with lime sauce</i>	
FILET BIJELE RIBE KUHAN NA NAČIN SOUS VIDE (kuhano pod vakumom uronjeno u vodenu kupku duže vremena na niskoj temperaturi) s mladim špinatom i petrovcem (motarom)	210,00 kn
SOUS VIDE WHITE FISH FILLET (boiled in vacuum in water for long time on low temperature) <i>cooked with young spinach and samphire</i>	
MEDALJON BIJELE RIBE S PIREOM OD TARTUFA i glaziranim bobom s porto umakom	210,00 kn
WHITE FISH MEDALLION WITH TRU ELL PURÉE <i>with glazed broad bean in porto vine sauce</i>	
BIJELA RIBA KUHANNA ILI PEČENA NA ŽARU dnevni izbor svježih ribe: brancin, komarča, zubatac, škarpina, list	690,00 kn/kg
WHITE FISH, BOILED OR GRILLED <i>daily selection of fresh fish: sea bass, gilt-head bream, common dentex, red scorpion fish, sole fish</i>	
LUBIN U SOLI vrijeme pripreme: 60 min	450,00 kn/ kg
SALTED SEA BASS <i>preparation time: 60 minutes</i>	
JASTOG PO IZBORU LOBSTER OF YOUR CHOICE	1200,00 kn/ kg
ŠKAMPI PO IZBORU SHRIMP OF YOUR CHOICE	690,00 kn/ kg
LIGNJE PO IZBORU priprema po želji, kuhano svježih povrće, maslinovo ulje	490,00 kn/kg
SQUIDS OF YOUR CHOICE <i>prepared according to Your taste, cooked fresh vegetables, olive oil</i>	
ŠKOLJKE PO IZBORU CLAMSHELL OF YOUR CHOICE	350,00 kn/kg

Mesna jela - Meat dishes

NAZIV	CIJENA
CHATEAUBRIAND dupli biftek, umak bearnaise, riža, kuhano povrće CHATEAUBRIAND <i>double steak, bearnaise sauce, rice, boiled vegetables</i>	450,00 kn
BIFTEK PO ŽELJI BEEFSTEAK OF YOUR CHOICE	220,00 kn
DALMATINSKA PAŠTICADA SERVIRANA S NJOKIMA DALMATIAN BEEF STEW (PAŠTICADA) SERVED WITH GNOCCHI	150,00 kn
PAČJA PRSA U HRUSTI OD KADULJE sa sotiranim tikvicama i palentom sa suhim vrganjima DUCK BREAST IN A SAGE CRUST <i>with sauteed zucchini and polenta with dried porcini mushroomss</i>	260,00 kn
BLACK ANGUS RIB EYE SA ZAPEČENIM KRUMPIROM I UMAKOM OD MEDA I ČILIJA BLACK ANGUS RIB EYE WITH BAKED POTATOS AND HONEY AND CHILLE SAUCE	800,00 kn/kg
RAMSTEK S KRUMPIROM PEČENIM U PEPELU nadjeven aromatiziranim mladim sirom i prženim ljubičastim lukom sa sotiranim zelenim paprom RUMP STEAK WITH POTATOES ROASTED IN ASHES <i>stu ed with flavored cottage cheese and fried purple onion with sautéed green pepper</i>	150,00 kn
TELEĆA LEĐA S MUFFINOM OD BRIE SIRA i orasima, na kremi od ružmarina VEAL SHOULDER WITH BRIE CHEESE MUFFIN <i>and walnuts, on rosemary cream</i>	220,00 kn
RASUTI FILE MIGNON BURGER s karameliziranim lukom dehidriranom pancetom, krumpir čipsom , cherry rajčicom i camembert sirom FILET MIGNON BURGER <i>with caramelized onions, dehydrated bacon, potato chips, cherry tomatoes and Camembert cheese</i>	220,00 kn
JANJEĆI KOTLETI S CRUMBLEOM OD TAMNE ČOKOLADE i polpetama od tikvica na umaku od mente i brusnica LAMB CHOPS WITH DARK CHOCOLATE CRUMBLE <i>and zucchini balls on mint and cranberry sauce</i>	220,00 kn
KOBE STYLE BURGER s čips krumpirom, dalmatinskim pršutom i chimicurri umakom KOBE STYLE BURGER <i>with chips, dalmatian smoked ham and chimichurri sauce</i>	300,00 kn
PUREĆA ROLADA NADJEVENA PRŠUTOM I BROKULOM s julienne povrćem i jadranskim algama i umakom od marelice TURKEY ROLLS STU ED WITH DALMATIAN SMOKED HAM AND BROCCOLI <i>with julienne vegetables, adratiac seaweed and homemade apricot cream</i>	190,00 kn

Flambirana jela - Flambé dishes

NAZIV

CIJENA

TURNEDOS ROSSINI

goveđa pisanica, šampinjoni, vino marsala, kuhano povrće

300,00 kn

TURNEDOS ROSSINI

beeftenderloin, champignon mushrooms, Marsala wine, cooked vegetables

FLAMBIRANI SOTE STROGANO

s mariniranim prepeličijim jajima te tjesteninom od heljde

300,00 kn

FLAMB SOTTE STROGANO

with marinated quail eggs and buckwheat pasta

FILE BIJELE RIBE POŠIRAN I FLAMBIRAN

u shirazu i motru s popečcima od slatkog krumpira i korijena koromača, s nori algama

300,00 kn

WHITE FISH FILLETS POACHED AND FLARNBED

in Shiraz and samphire with sweet potato and fennel root fritters, sprinkled with nori seaweed

PALAČINKE SUZETTE (dvije osobe)

260,00 kn

SUZETTE PANCAKES (for two)

PALAČINKE SUZETTE (dvije osobe)

240,00 kn

SUZETTE PANCAKES (for two)

Prilozi - Side dishes

NAZIV

CIJENA

KUHANA BLITVA

BOILED CHARD

50,00 kn

KUHANI KRUMPIR

BOILED POTATOES

50,00 kn

PIRE OD CELERA

MASHED CELERY

50,00 kn

RIŽA NA MASLACU

RICE WITH BUTTER

50,00 kn

MINI SALATE

MINI SALADS

50,00 kn

Desert i slastice - Dessert and pastries

NAZIV	CIJENA
DALMATINSKA ROŽADA (rozada) DALMATIAN CREME CARAMEL (rožada)	30,00 kn
PANNA COTTA PANNA COTTA	30,00 kn
ČOKOLADNI SOUFFLE CHOCOLATE SOUFFLE	70,00 kn
VOĆNI KUP SINCE 1921 "SINCE 1921" FRUIT CUP	30,00 kn
SPLITSKA TORTA SPLIT CAKE	45,00 kn
NUTELLA GANACHE SA SORBETOM OD MALINA NUTELLA GANACHE WITH RASPBERRY SORBET	60,00 kn
CRUMBLE OD BIJELE ČOKOLADE i tostiranih listića badema s kremom od brusnica WHITE CHOCOLATE <i>and toasted almond slices crumble with cranberry cream</i>	45,00 kn
CHOCO BROWNIES s domaćim pistacija sladoledom i medom od bijelog tartufa CHOCO BROWNIES <i>with homemade pistachio ice cream and white truffle honey</i>	45,00 kn
TORTA OD ĐUMBIRA – gluten free s domaćim pistacija sladoledom GINGER CAKE – gluten free <i>with homemade pistachio ice cream</i>	45,00 kn
SORBETTO OD LIMUNA pjenušavo vino, vodka LEMON SORBETTO <i>sparkling wine, vodka</i>	90,00 kn
Couvert	30,00 kn

PDV uključen u cijenu.
vat included in to the price.

Zabranjeno usluživanje i konzumiranje alkoholnih pića osobama mlađim od 18 godina.
It is forbidden to serve alcoholic beverages to persons under 18 years of age.

Obavijest o podnošenju pisanih prigovora – *notice of written complaints*

Obavještavamo cijenjene goste da prigovore na kvalitetu naših usluga mogu podnijeti na recepciji hotela ili pismenim putem na: Potestas d.o.o. Hatzeov perivoj 3, 21000 Split

We notify dear guests to address any complaints on the quality of our services on the hotel's reception, or written at: Potestas d.o.o. Hatzeov perivoj 3, 21000 Split



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KASNO VEČERNJI ROOM SERVICE ***LATE NIGHT ROOM SERVICE***

POSLUGA U SOBU: Serviramo od 01:00 do 06:00h
CIJENA: à la carte uvećana za 30%

ROOM SERVICE: Served from 01:00 A.M. till 06:00 A.M.
PRICING: à la carte price increased by 30%

MENU

CIJENA

Dalmatinski pršut, Livanjski sir
Dalmatian smoked ham, cheese from Livno

190,00 kn

Salata od jadranske hobotnice
Adriatic octopus salad

190,00 kn

Burrata mozzarella s rajčicom i bosiljkom, cvijet soli
Mozzarella burrata with tomato and basil, salt flower

190,00 kn

Dimljeni losos s tostom i maslacem
Smoked salmon with toast and butter

190,00 kn

Krem juha od svježeg povrća
Fresh vegetable cream soup

80,00 kn

Klub sendvič s prženim krumpirom
Club sandwich with French fries

120,00 kn

Rasuti filet mignon burger
krompir čips, jalapeno umak
Filet mignon burger
potato chips, jalapeno sauce

220,00 kn

Biftek na žaru po želji
povrće na žaru, prženi krompir
Grilled beefsteak of your choice
grilled vegetables, fried potato

220,00 kn

Sladoled po želji
4 kugle
Ice cream of your choice
4 balls

50,00 kn

Slatki tris Park
Sweet tris Park

90,00 kn

PDV uključen u cijenu.
vat included in to the price.

Zabranjeno usluživanje i konzumiranje alkoholnih pića osobama mlađim od 18 godina.
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Obavijest o podnošenju pisanih prigovora – *notice of written complaints*

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Fenomen Plitvice doručak - Fenomen Plitvice Breakfast

NAZIV

SOK PO VAŠEM IZBORU

naranča, jabuka, grejp, ananas

JUISE OF YOUR CHOICE

Orange, apple, Grapefruit, Pineapple

CROISSANT

Čokolada, Marmelada, Vanilija

CROISSANT

Chocolate, Marmalade, Vanilla

KOŠARICA S PECIVOM

maslac, pekmez, med

BREAD ROLL BASKET

Butter, Jam, Honey

PAHULJICE

CEREALS

JAJA

kajgana, na oko, omlet, poširana

EGGS

Scrabled, Fried, Omlette, Poached

SUHO MESO

slanina, šunka, Kobasica

CURED MEAT

Bacon, Ham, Sausage

IZBOR SIRA

CHEESE SELECTION

DIMLJENI LOSOS

SMOKED SALMON

TOPLI NAPITAK

kava, bezkofeinska kava, čaj

HOT DRINKS

Coffee, Decaffeinate coffee, Tea

Cijena posluživanja doručka u sobu je 50,00 kn po osobi

Room service of breakfast is 50,00 kn per person