

# *Restaurant GREDIČ*

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*We serve you our tradition,  
creativity, love and passion on the plate*



## *A half way between the Alps and the Adriatic*

Parmesan and horseradish panna cotta with olive cream,  
stewed pear in balsamic vinegar and dried horse meat

Chicken rolls in a balsamic vinegar scarf with dry pumpkin oil and honey

Corn soup with vegetable mix

Homemade ricotta gnocchi with grilled duck liver and rocket pesto

Ostrich medallions with almond puree,  
mustard seeds and candied cherries sauce

*56,00 €*

*70,00 €* Wine accompaniment with four (4) glasses

## *From the Adriatic to the North Sea*

Flambeed shrimp tatar with vanilla olive oil  
and granny smith apple with saffron

Octopus mosaic with arami algae, citrus fruit powder  
and bubbles filled with shrimp and limoncello

Fish broth

Homemade squid ink gnocchi with crab sauce and snow crab

Fish cake with saffron sauce, canestrelli,  
black olive oil and beetroot sauce

65,00 €

82,00 € Wine accompaniment with four (4) glasses

## *Cold*

Chef's sea carpaccio

*16 €*

Parmesan and horseradish panna cotta with olive cream,  
stewed pear in balsamic vinegar and dried horse meat

*15 €*

Chicken rolls in a balsamic vinegar scarf with dry pumpkin oil and honey

*10 €*

Flambeed shrimp tatar with vanilla olive oil  
and granny smith apple with saffron

*14 €*

Octopus mosaic with arami algae, citrus fruit powder  
and bubbles filled with shrimp and limoncello

*14 €*

Tuna tartar with fresh herbs, parmesan and horse radish panna cotta,  
selected salad, red caviar and horseradish cream

*14 €*

Sliced meat specialties ...

*10 €*

Lobster with melon and pink sauce

*25 €*

Cheese plate with jams

*10 €*

## *Hot*

Corn soup with vegetable mix

6 €

Fish broth

8 €

Sea-bass in display with potatoes, olives and wine

14 €

Creamy risotto with porcini mushrooms and smoked ricotta

14 €

Homemade squid ink gnocchi with crab sauce and snow crab

16 €

Homemade ricotta gnocchi with grilled duck liver and rocket pesto

15 €

## *Main*

Fried tuna in a bread crust on lime puree with raspberry sauce

*18 €*

Fish cake with saffron sauce, canestrelli,  
black olive oil and beetroot sauce

*20 €*

Argentinian roastbeef with spicy homemade “ajvar” and crispy fries

*21 €*

Ostrich medallions with almond puree,  
mustard seeds and candied cherries sauce

*23 €*

Let go and be guided by our waiters.  
Let them accompany each course by a glass of wine and enrich  
the experience:

Wine accompaniment with three (3) glasses – 10 €

Wine accompaniment with four (4) glasses – 14 €

Wine accompaniment with five (5) glasses – 17 €

*Table cover – 3,50 € a person*