

harmonia

An enticing starter

- Smoked trout, pickled fennel, horseradish
sponge, herb oil ^{1|2|3|4} € 15.00
- Dried beef tongue, pickled shallot, wholegrain
mustard, apple gel ^{7|8} € 15.00
- Beef tartare, pumpkin seed oil mayonnaise,
sponge ^{1|2|3|7|8} € 15.00

The essential soup

- Chef's soup ^{1|2|3|7} € 5.90

Main dishes to continue

- Beef fillet, coleslaw salad, roasted potatoes
with sour cream ^{1|2|3|7|8} € 32.00
- Linguini with prawns, roasted tomatoes and
ricotta ^{1|2|3|4|5|7} € 19.00
- Fregola with octopus, saffron and pickled
pumpkin ^{1|2|3|4|6|7} € 23.00
- Beef cheeks with cranberries, potato purée,
roasted parsnip ^{1|2|3|7|8} € 25.00
- Mangalica pork fillet with prunes, potato terrine,
Brussels sprouts, young carrot purée ^{1|2|3|7|8} € 28.00
- Ribeye steak with potatoes and vegetables ^{7|8} € 32.00

The classics

- Seafood duet for two € 59.00
*sea bass and sea bream fillets, scampi, calamari, mussels,
potatoes with vegetables* ^{1|4|5|6|7}
- Meat duet for two € 59.00
*roasted ribs, chicken wings, BBQ sauce, beef flank, fried chicken
fillet, fried onion rings, French fries, coleslaw salad* ^{1|2|3|7}
- Viennese veal schnitzel, homemade French
fries ^{1|2|3|7|8} € 23.00
- Flavours of the Sea € 45.00 – 150.00/kg
sea bass, sea bream, salmon, scampi, lobster, shellfish ^{4|5|6}

Desserts

- Apple strudel, vanilla sauce, ice cream ^{1|2|3} € 8.90
- Brownie, salted caramel, ruby namelaka,
ice cream ^{1|2|3} € 8.90
- Cover € 2.00

Contains allergens: 1 gluten | 2 eggs | 3 milk and milk products | 4 fish | 5 crustaceans | 6 mollusks
7 leafy celery | 8 mustard seeds | 9 peanuts | 10 walnuts | 11 pistachio

The prices are in Euro and include VAT.
The price list is valid from
27 February 2026.

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hit universe of fun