



W E D D I N G B Y L I V A D I Ć

WELCOME DRINKS

TRADITIONAL SAMOBOR'S APÉRITIF

plum schnapps, bermet, stock, vodka, pelinkovac,
Jägermeister

COLD APPETIZERS

Samobor's salami, ham, Samobor's cured garlic sausage,
prosciutto, homemade fresh cheese with cream, hard
cheeses from island Pag

WARM APPETIZERS

cooked beef with mashed potatoes and tomato and
horseradish sauces or with cooked vegetables on butter
with horseradish sauce
gnocchi in Gorgonzola

HOMEMADE SOUPS

beef soup with handmade noodles
mushroom soup



W E D D I N G B Y L I V A D I Ć

MAIN COURSE

Zagreb steak (turkey, veal, pork)
roast (veal, pork)
breaded steak (pork, turkey, chicken, veal)
meat in sauce (veal medallions, turkey medallions, pork loin)

SIDE DISH

baked potatoes, potato halves, croquettes, gnocchi,
cooked vegetables, grilled mushrooms, rice, breaded rice

SALADS

lettuce, cabbage, beans, tomatoes, cucumbers, peppers,
seasonal salads combinations

DESSERT

strudel (apple, cheese)

WEDDING CAKE



W E D D I N G B Y L I V A D I Ć

ROASTS

suckling pig
lamb
spring onions, tomatoes

MORNING REFRESHMENT DISH

wine goulash
Zagorje soup
angemahtec

With every course drinks are included in unlimited amount (wine, beer, carbonated and natural soft drinks). During ceremony, if you would like to serve some liquors that aren't included in apéritifs from our menu, we allow you to bring them and our waiters will serve them to your guests.