



Directly from the farms in Belgium, we present you an exclusive summer special at Kaptol restaurant; a careful selection of delicious dishes featuring top quality BELGIAN BLUE MEAT.

Sirloin steak with green butter
Roasted vegetables, French fries
220,00 Kn

Wine by glass recommendation:
Chardonnay Sur Lie Solum 0,15 l
Very rich and malty wine with a spicy finish
65,00 Kn

Marques de Riscal Reserve 0,15 l
One of the best and most rewarded Rioja wines in the world, full body, rounded with a long, fruity finish
76,00 Kn

Sirloin steak with mushroom risotto
Cherry tomato and asparagus stir fry
215,00 Kn

Wine by glass recommendation:
Zlatan Plavac, Plenković 0,15 l
A Croatian classic, produced from local grape variety called Plavac Mali; mild and dry, with pleasant acidity, and a harmonious, full, long lasting taste
72,00 Kn

Beefsteak with green pepper sauce
Sauted potatoes, steamed vegetables
285,00 Kn

Wine by glass recommendation:
Cabernet Sauvignon Solum 0,15 l
*Manually harvested and produced in a small private vinery
in limited edition; a gold medal winner*
65,00 Kn

Beef tagliatta
Served with barrique vinegar and extra virgin olive oil
Rocket and grana padano cheese
295,00 Kn

Wine by glass recommendation:
Syrah Miraz, Feravino 0,15 l
*Thick and warm, top quality Croatian wine with dark ruby
red color and a scent of red berry fruits and spices*
65,00 Kn

Beef tournedos with barbecue sauce
Served with potato and spinach cream
Mountain flowers
300,00 Kn

Wine by glass recommendation:
MERCs, Krauthaker 0,15 l
This perfect blend of Merlot & Cabernet Sauvignon has the
best of both grape varieties; a unique experience
76,00 Kn