

# Restaurant Week

## Kaptol Restaurant

4.03. – 13.03. 2016.

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### **COUVERT**

Bruschetta with salsa and anchovies

### **APPETIZER**

Capone and marinated lamb tricolori terrine

*or*

Fennel and blood orange salad with smoked trout fillets

*or*

Fine herbs ravioli stuffed with veal ragout, served on „Provencale“ sauce

*or*

Green beans quiche served on „Quattro formaggi“ sauce with sautéed cherry tomatoes

### **MAIN COURSE**

John Dory fillet with baby spinach leaves and pine nuts served with shaped vegetables

*or*

Veal tournedos on chickpea and sesame hummus, served with vegetable ragout and potato

straw

*or*

Stuffed turkey with boletus, served on veggies and gorgonzola tartlet

*or*

Stuffed champignons with vegetable chutney, served on tomato salsa and fresh sprouts

### **DESSERT**

Petits fours „Kaptol“ – selection of sweet bites

*or*

Dark chocolate and pistachio cake, enriched with orange compote

*or*

White chocolate mousse with fresh berries and strawberry sauce

*Choose one appetizer, one main dish and one dessert, at a special promotional price of only 100 kn per person*

*For more information please contact us at:*

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