

WEEKLY MENU

07. 01. – 11. 01. 2019



SOUP & MAIN COURSE

A - D 175,- // E 195,-

DESSERT OF THE WEEK **CARROT CAKE WITH ALMONDS, RAISINS AND VANILLA ICE CREAM** / 45,-
1L CARAFE OF TAP WATER WITH ICE AND LEMON / 30,-

MONDAY

DEAR GUESTS, WE APOLOGIZE, OUR RESTAURANT WILL BE ON MONDAY 07.01. ENTIRELY CLOSED
THANK YOU FOR UNDERSTANDING, TEAM JURYS INN

TUESDAY

DEAR GUESTS, WE APOLOGIZE, OUR RESTAURANT WILL BE ON TUESDAY 08.01. ENTIRELY CLOSED
THANK YOU FOR UNDERSTANDING, TEAM JURYS INN

WEDNESDAY

DEAR GUESTS, WE APOLOGIZE, OUR RESTAURANT WILL BE ON WEDNESDAY 09.01. ENTIRELY CLOSED
THANK YOU FOR UNDERSTANDING, TEAM JURYS INN

THURSDAY

Fine potato cream with ham and sour cream

- A/ **Traditional Italian lasagna with beef meat** and tomato sauce
- B/ **Fried pork schnitzels** on fresh vegetable salad with lemon mayonnaise
- C/ **Beef ball tip steak baked on grill** with sweet-spicy potatoes and Brussels sprouts
- D/ **Caesar salad with poached egg**, bread croutons and Grana Padano cheese
- E/ **Smoked duck breast**, bread dumplings, glazed red cabbage with raisins

FRIDAY

Chicken broth with meat, Celestine noodles and vegetables

- A/ **Braised beef cheeks on red wine** with potato puree and roasted root vegetables
- B/ **Steak of pork roast**, potato French fries, cold sweet-spicy sauce of sour cream
- C/ **Chicken breast baked on grill**, potato gnocchi with leaf spinach and cream
- D/ **Egg omelet with tomatoes**, salad leaves with tomatoes, herb toast
- E/ **Steak of salmon baked on butter** with pea puree and marinated fennel