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„BENJAMINS” RESTAURANT CHEF’S SPECIAL  
AUTUMN SEASON MENU OFFER

COLD APPETIZERS AND SALADS

Potato rosti with lightly salted salmon, fresh cheese – lime juice cream and fresh herbs  
**8,50 EUR** (4,7)

„César“ salad with thin croutons and Parmesan cheese  
**6,50 EUR** (1,3,4,7,10)

„César“ salad with thin croutons, Parmesan cheese and grilled chicken breast  
**8,00 EUR** (1,3,4,7,10)

„César“ salad with thin croutons, Parmesan cheese and garlic butter fried tiger prawns  
**12,00 EUR** (1,2,3,4,7,10)

SOUPS

Beef goulash soup with green beans and fresh greens  
**8,00 EUR**

Oven - baked pumpkin cream soup with pumpkin seeds, chili – sun dried tomato oil  
and golden brown Brie cheese baguette croutons  
**6,00 EUR** ( 7)

MAIN COURSES

Sturgeon fillet cooked in fish broth and served with cheese sauce  
**13,50 EUR** ( 4, 7 )

Oven baked gilt - head sea bream (*dorada*) fillet with Vierge sauce  
**11,00 EUR** ( 4 )

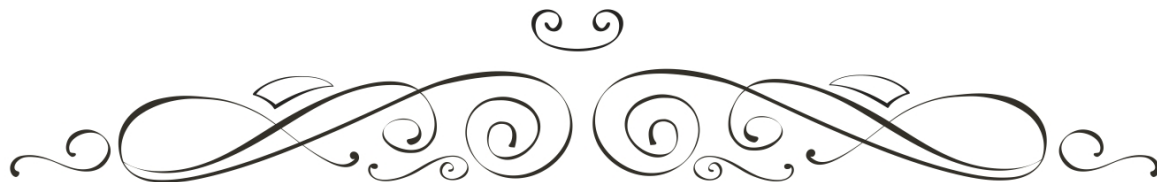
Chili and peppermint - marinated lamb ribs with Demi - glace sauce  
**15,00 EUR** (1,7,9)

"Black Angus" beef (200gr.) burger with tomatoes, caramelized onions,  
pickled cucumber, smoked Cheddar cheese and tartar sauce  
**9,5 EUR** (1,3,7)

Chicken breast in BBQ marinade, fried with bacon and Cheddar cheese  
and served with red wine - pink pepper sauce  
**7,50EUR** (1,7,9)

Pasta Panciotti with fried cherry tomatoes, basil pesto and Gran Moravia cheese  
**8,00 EUR** ( 1,3,6,7 )





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## SIDE DISHES FOR THE MAIN COURSES

Gratin Dauphinois

**2,50 EUR (1,3,7,9)**

Grilled vegetables

**2,50 EUR**

Green leaf salad with vegetables  
and lemon juice – olive oil dressing

**2,50 EUR**

French fries

**2,50 EUR**

## DESSERTS

Chocolate fondant with black currant sorbet and fresh berries

**6,50 EUR (1,3,6,7)**

Apple and cranberry crumble with vanilla ice-cream and fresh berries

**6,50 EUR ( 1,3,7)**

## POSSIBLE ALLERGENS IN THE FOOD

- 1 - Cereals
- 2 - Crustacean
- 3 - Eggs
- 4 - Fish
- 5 - Peanuts
- 6 - Soya beans
- 7 – Dairy products
- 8 - Nuts
- 9 - Celery
- 10 - Mustard
- 11 - Sesame
- 12 - Sulfur dioxide and sulphites
- 13 - Lupine
- 14 - Shellfish

*Please ask the waiter about detailed information regarding all the allergens in the food*

