



HLADNA PREDJELA / COLD STARTERS

Vojvodjanska zakuska / Vojvodina`s Luncheon

(domaća šunka, govedji pršut, kulen, beli sir)

(home made ham, beef smoke dried ham, "kulen", white cheese)

Kulen is a traditional sausage usually pork, it is smoked and quite spicy

Dimljeni losos / Smoked Salmon

(fileti lososa ,puter, tost)

(smoked salmon fillets served with toast and butter)

Ruski kavijar na ledu / Russian Caviar On Ice

(kavijar, puter, tost)

(Russian caviar served with toast and butter)

Waldorf salata / Waldorf Salad

(celer, jabuke, orasi, majonez, mileram)

(Celery, apples, walnuts, mayonnaise)

Tartar biftek / Tartar beef steak

(govodji pate sa tatarskim zacinama ,buter i tost)

(Minced fillet steak served with toast and butter)

Pašteta od guščije džigerice / Goose Liver Pate

(pašteta od guščije džigerice, razno voće, puter, tost)

(Goose liver pate, mixed fresh fruit served with toast and butter)

Grofovaska zakuska / Royal Luncheon

(njguska prsuta, goveđa prsuta, jaja, kajmak, praška šunka i feta sir)

(Home cooked ham, smoked beef, eggs, sour cream, prague ham and feta cheese)



KAŠTEĽ EČKA
LOVAČKI DVORAC

SUPE I ČORBE / SOUPS

Govedja supa sa rezancima / **Beef Soup With Dumplings**

Pileća supa sa knedlama od pileće džigerice /
Chicken Soup With Noodles Made From Chicken Livers

Teleća ragu čorba / **Beef Ragu Soup**

Potaž od šampinjona / **Cream of Mushroom Soup**

Paradjz čorba / **Tomato Soup**

Riblja čorba / **Fish Soup**

(filirani smudj, šaran, som)
(fileted catfish, carp, pike)

Francuska supa od luka / **French Onion Soup**

(crni luk, prženi tost sa rastopljenim kačkavaljem)
(topped with a crouton and melted cheese)



KAŠTEĽ EČKA
LOVAČKI DVORAC

TOPLA PREDJELA / WARM STARTERS

Palačinci na madjarski naćin / **Hungarian Pancakes**

(pohovani palaćinci punjeni mlevenim mesom i sirom)
(Pancakes filled with minced meat and cheese and fried in fine breadcrumbs)

Guščija džigerica / **Goose Liver**

(guščija džigerica, francuski tost, razno voće, slatko od šumskog voća)
(Goose liver, french toast, mixed fresh fruit, sugared forest fruit)

Ravioli Diplomat / **Diplomat Ravioli**

(testenina, pileća džigerica, pečurke, krastavćići)
(Pasta filled with chicken liver, mushrooms, gherkins)

Smuđ Orli / **Perch Orly**

(pohovani fileti smudja sa tartar sosom)
(Fried perch fillets, tartar sauce)

Rižoto sa pastom od tartufa / **Risotto With Truffle paste**

(rižoto sa vrganjima, tartufima, pavlakom i parmezanom)
(Risotto with mushrooms, truffles, parmesan cheese)

Šampinjoni Esterhazi / **Eszterhazi Mushrooms**

(šampinjoni na žaru sa gorgonzolom)
(grilled mushrooms with gorgonzola cheese)

Špageti razni / **Spaghetti**

Served with a variety of sauces



RIBE / FISH

Smudj na žaru / Grilled Perch

(smuđ, bareni krompir i marinada)
(grilled marinated perch served with potatoes)

Som na žaru / Grilled Sheat – Fish

(som u marinadi, bareni krompir)
(grilled marinated catfish served with potatoes)

Šaran na žaru / Grilled Carp

(šaran u marinadi, bareni krompir)
(grilled marinated carp served with potatoes)

Pastrmka na žaru sa prženim bademom / Grilled Trout with roasted Almond

(pastrmka ,blitva,bareni krompir i badem)
(trout served with potatoes and almonds)

Lignje na žaru / Grilled Squids

(lignje u marinadi sa maslinovim uljem)
(squid with olive oil marinade)

Škarpina na buzaru / Grouper with Rice

(škarpina na podlozi od riže)
(grouper with Rice)

Losos sa zapečenom hrskavom korom / Salmon with crispy crust

(losos, ren,mirodjija,persun,pire od celera)
(salmon, horseradish, parsley, celery puree,)



JELA PO PORUDŽBINI / MEALS

Grofovski stek / Royal Steak

(biftek na žaru, sos od slatke pavlake ,konjaka i tartufa)
(grilled beef steak, sweet sauce made from cognac and truffles)

Biber stek / Pepper Steak

(goveđi file sa Madera sosom, sotiranim tikvicama i grilovanom palentom)
(grilled fillet, Madera sauce, zucchini, grilled sweetcorn)

Turnedo Casanova / Tournedo Casanova

(goveđi file na žaru sa gušćijom džigericom, gorgonzolom i džemom od šumskih jagoda)
(grilled filled fillet, goose liver, gorgonzola cheese, forest strawberry jam)

Pileće grudi sa susamom / Chicken Breasts With Sesame

(pileće grudi u krem sosu od ruzmarina)
(chicken breasts with rosemary cream sauce)

Manastirska šnicla od ćuretine / Monastery Turkey Steak

(pohovano ćureće meso sa bademom, orasima i susamom)
(fried turkey meat with almond, nuts and sesame)

Škotski biftek / Scotch Beef Steak

(biftek u sosu od viskija)
(beef steak in whisky sauce)

Kraljevski file / Royal Fillet

(svinjski file sa suvim sljivama, dimljenom šunkom, orasima preliveno kajmakom)
(pork fillet stuffed with prunes, smoked ham and walnuts)

Argentinski stek / Argentine Steak

(svinjski kare na žaru sa sosom od ajvara, cilija i šampinjona)
(pork grilled karee, sauce made from "Ajvar", chillies and mushrooms)

Biftek na havajski način / Hawaiian Steak

(juneći biftek sa ananasom)
(beef steak with pineapple)

Šatobrijan za 2 osobe / Chateaubriand For 2 Persons

(dupli biftek sa borodez sosom)
(double beef steak, Bordeaulaise sauce)

Karadjordjeva šnicla / Steak Karadjordje

(pohovana svinjska šnicla punjena kajmakom i sunkom)
(fried pork fillet filled with "Kajmak" and ham)

Novosadska 7, 23203 Ečka, Srbija

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KAŠTEL·EČKA
LOVAČKI DVORAC

SPECIJALITETI SA ROŠTILJA / GRILL SPECIALITIES

Grofovsko plata za dve osobe / **Royal Plate for two persons**

(veřlica, pileći batak, gurmanska pljeskavica, ćureći stek i ramstek)
(fillet, chicken drumstick, gourmet burger, turkey steak, veal steak)

Punjena piletina na žaru / **Filled and Grilled Chicken**

(pileći batak i pileće grudi punjene prařkom řunkom i kačkavaljem)
(chicken drumstick and chicken breasts filled with prague ham and cheese)

Punjeni ćevapi / **Filled Kebabs – “Ćevapčići”**

(ćevapi sa krem sirom i řunkom)
(cream cheese, ham, spices)

Vojvodjanski raņnjić / **Vojvodinian meat mix**

(meso sa slaninom i povrćem)
(meat, bacon, vegetables)

Gurmanska pljeskavica / **Gourmet Burger**

(mleveno meso punjeno sirom i suhomesnatim proizvodima)
(minced meat filled with cheese)

Ćureći punjeni raņnjići / **Filled turkey meat mix**

(raņnjići od belog mesa)
(white meat, drumstick, medallion, liver)

Pileći batak sa žara / **Grilled Chicken Drumstick**

(pileći batak sa varivom)
(chicken drumstick with boiled mixed vegetables)

Pileća plata sa žara / **Grilled Chicken Plate**

(pileći batak, pileće belo meso, raņnjići, medaljoni, džigerica)
(chicken drumstick, chicken breasts, kebabs, medallion, liver)

Meřano meso / **Meat Mix**

(pileće belo meso, biftek, pećurke, pileća džigerica, svinjski file)
(chicken breast, beef steak, mushrooms, chicken liver, pork fillet)

Punjeni stek u sosu od maslina / **Filled Steak With Olive Sauce**

(Laks kare, Njeguski prsut, kajmak, feta sir, sos od maslina)
(Laks karee, home made smoke dried ham, sour cream, feta cheese, olive sauce)



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LOVAČKI JELOVNIK / GAME`S MENU

Dimljeni srneći but / **Smoked Venison (Doe) Leg**

(dimljeni srneći but sa dekoracijom)
(leg of venison (doe) smoked with garnish)

Lovačke dimljene kobasice / **Hunter`s Smoked Sausages**

(kobasice na listiće sa dekoracijom)
(sliced sausages with extra garnish)

Supa od fazana / **Pheasant Soup**

(bistra i jaka supa od fazana sa flekicama)
(clear and strong pheasant soup with noodles)

Srneći ragu / **Venison Ragù**

(srneći gulaš uz dodatak šampinjona)
(venison goulash with sliced mushrooms)

Flambiran-špikovan but od divlje svinje / **Wild Pork Leg Gelatined And Flambéed**

(Leg of wild boar galentine with Madeira and cognac sauce)

Jelenska šnicla na lovački način / **Hunter`s Venison Snitzel**

(dinstan jelenski but preliven vinom i pečurkama)
(baked leg of venison with wine and mushroom sauce)

Punjeni zec u foliji / **Filled Rabbit In Foil**

(punjena zečija plećka zapečena sa slaninom, prelivana lovačkim sosem)
(rabbit meat with bacon, spices, covered with hunter`s sauce and roasted in oven)



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LOVAČKI DVORAC

VARIVA / VEGETABLES

Pomfrit / French Fries

Slani krompir / Boiled Potatoes

(simmered in vegetable stock)

Kroketi / Krokets

(štapići od krompir testa prženi na ulju)

(potato croquettes)

Grilovano povrće / Grilled Vegetables

(tikvice, karfiol, patlidžan, paprika)

(courgettes, cauliflower, blue tomato and pepper)

Kukuruz šećerac / Sweet Corn

(baku kukuruz u začinjenoj vodi)

(corn boiled with spices)

Boranija na srpski / Serbian String Beans

(zapečena boranija sa crnim i belim lukom i suhomesnatim proizvodima)

(braised with onion and garlic, smoke dried meat)

Vitaminska garnitura / Vitaminic Assortment

(barena garnitura od sezonskog povrća sa maslacem)

(seasons assortment boiled with butter)

Pasulj prebranac / Beans „Prebranac“

(zapečeni pasulj)

(beans baked)



KAŠTELECKA
LOVAČKI DVORAC

SALATE / SALADS

Zelena salata na vojvođanski način / Vojvodinian Lettuce

(zaparena zelena salata uz dodatak perja mladog luka)
(steamed lettuce with onion)

Paradajz salata / Tomato Salad

(paradajz sa crnim lukom)
(tomato slices with onion)

Krastavac salata / Cucumber Salad

(krastavac sa belim lukom)
(cucumber with garlic)

Tarator salata / Tarator Salad

(krastavac sa kiselim mlekom i mirođijom)
(gherkins with sour cream and dill)

Srpska salata / Serbian Salad

(paradajz, krastavac, crni luk, pečena paprika, ljuta papričica i srpski sir)
(tomato, cucumber, onion, baked peppers, hot peppers and serbian cheese)

Mediteranska salata / Mediteranean Salad

(paradajz, neljušten krastavac, crveni luk, peršun list, masline)
(tomato, cucumber, red onion, parsley and olives)

Pečena paprika / Baked Peppers

(pečene paprike sa belim lukom)
(peeled peppers baked with garlic)

Kupus salata / Cabbage Salad

(asezoniran kupus, sečen ili riban)
(shredded and seasoned cabbage)

Kupus na banatski način / Banatian Cabbage

(rendan kupus sa rendanim renom)
(shredded cabbage with horseradish)

Vitaminska salata / Vitaminic Salad

(salata sezonskog karaktera sa limunom)
(seasonal salad with lemon dressing)

Bašta salata / Garden Salad

(salata ucelo na ledu)
(mixed vegetables on ice)



SIREVI / CHEESES

Feta / Feta Cheese

(feta sir, zelena salata, rotkvice, ak peršun)
(feta cheese, lettuce, radish and parsley)

Kačkavalj / Kačkavalj cheese

(sir kačkavalj, zelena salata, masline, ak peršun)
(kackavalj cheese, lettuce, radish and parsley)

Gorgonzola / Gorgonzola Cheese

(sir gorgonzola, zelena salata, masline, ak peršun)
(gorgonzola cheese, lettuce, radish and parsley)

Srpski sir / Serbian Cheese

(sir u kriškama, zelena salata, rotkvice, aleva paprika, ak peršun)
(serbian cheese, lettuce, radish, red pepper and parsley)

Trapist / Trapiszt Cheese

(sir trapist, zelena salata, masline, ak peršun)
(trapiszt cheese, lettuce, radish and parsley)

Gauda / Gouda Cheese

(sir gauda, rotkvice, ak peršun)
(gouda cheese, lettuce, radish and parsley)

Ementaler / Ementhaler Cheese

(sir emantaler, zelena salata, cherry paradajz, ak peršun)
(emmental cheese, lettuce, radish and parsley)

Dimljeni sir / Smoked Cheese

(dimljeni sir, cherry paradajz, ak peršun)
(smoked cheese, lettuce, radish and parsley)

Camembert / Cammembert Cheese

(sir camembert, cherry paradajz, ak peršun)
(camembert cheese, lettuce, cherry tomato and parsley)

Kajmak

(kajmak, aleva paprika, zelena salata, paradajz, ak peršun)
(kajmak, red pepper, lettuce, tomato and parsley)

Urnebes salata / „Urnebes“ Salad

(sir feta, srpski sir, kajmak, beli luk, aleva paprika, čili)
(feta cheese, serbian cheese, garlic, red pepper, chilli pepper)



KAŠTEL·EČKA
LOVAČKI DVORAC

POSLASTICE / DESSERTS

Tiramisu / Tiramisu

(maskapone sir, slatka pavlaka, piškota, nes kafa, konjak)
(mascarpone cheese with whipped cream, finger biscuits, instant coffee, cognac)

Kaštelske maline / Redberries A La Kastel

(piškote sa lakim kremom uz dodatak svežeg voća)
(finger biscuits, whipped cream with addition of fresh fruit)

Kolač sa sirom / Cheese Cake

(dezert od sira i slatke pavlake)
(desert made from cheese and sour cream)

Čokoladna torta / Chocolate Cake

Orasnice

(sweet made from walnut)

Parfe Antoneta /Parfee „Antoanette“

(hladan dezert od jaja i slatke pavlake,sa ukusom lesnika)
(cold desert made from eggs and whipped cream flavoured with nuts)

Paladžinci na razne naćine / Various Pancakes

(pancakes field with various fillings and covered with hot or chilled sauces)

Kup Hubertues / Cup Hubertues

(razno voće uz dodatak maraskina i sladoled)
(mixed fruit with adittion of maraschino and ice cream)

Voće / Fruits

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