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## DISHES

## COLD APPETIZERS

00127			
Grilled pointed peppers stuffed with		Mediterranean shrimps	
cream cheese served on a Mediterranean salad with		in a wine–garlic stock or white wine– parsley–garlic stock, served with homemade bread	
pine nut-parsley-garlic pesto			12.9
Salmon tartare	7.9	SALADS	
made from smoked salmon, celery stick and fresh herbs	ks	Mixed salad with sheep's cheese	6.9
1	0.9	Grilled pointed peppers	
Quartet spread "continental style"		in garlic-parsley pesto	5.9
a variation of ajvar, kajmak, tomato an spicey cheese spreads, served with homemade bread	d	Grilled peppers in a spicy garlic marinade	4.9
	0.9	Colorful leaf lettuce	4.9
Mediterranean starter plate		with aceto-balsamic dressing	7.,
two types of shrimps – in a tomato and white wine garlic marinade, homemad tuna spread, olives, served with	le	Beetroot salad with sheep's cheese and parsley	5.9
homemade bread	1.9	SOUPS	
Mezze plate (for 2 people)		Homemade beef broth	
arrangement of various types of ham, sausage and cheese, served with ajvar and kajmak and homemade bread		with pieces of beef, root vegetables ar noodles	nd <b>6.5</b>
	8.9	Mediterranean "Brodetto"	
WARM STARTERS		red fish soup of Adriatic cuisine	12.5
Oriental demonstrate		MEAT DISHES	
Oriental dumplings		Lamb – fried cutlet	
stuffed with spicy ground beef, served i yogurt–garlic sauce	in a		
, 5	8.9	German lamb, served with mashed potatoes in lavender butter	21.9
Kashkaval grilled cheese			<b>41.7</b>
garnished with a topping of fine chopp	ed	Grilled lamb chops	
fresh vegetables and chili jam	9.9	German lamb, with homemade gravy and a side dish of your choice	
Beef fillet puff – pastry rolls		2	26.9
in a pumpkin seeds butter		"Pljukanci" with truffle cream	
a pompian social borner	9.9	Istrian homemade pasta in truffle crear	m

24.9

Istrian homemade pasta in truffle cream

sauce, with stripes of beef fillet

### DISHES

#### Grilled beef fillet taaliata in aceto -Mediterranean salad balsamic emulsion salad with shrimps, mango, baby spinach and grated zucchini, with a honey-lemon served with grilled vegetables dressina Mediterranean style 17.9 (our beef is marinated for two weeks in a fresh herb marinade, giving it it's VEGETARIAN DISHES particularly delicate texture and aromatic taste) 29.9 "Pljukanci" with fresh herbs Pork cutlet "Karadjordjeva" Istrian homemade pasta with fresh herbs, pine nuts and Parmigiano Reggiano DOP rolled, breaded pork cutlet with a kajmakcheese filling, named after the 14.9 **Polenta** Karadjordjevic royal family – with a side dish of your choice prepared with fresh herbs and completed 19.9 with a ratatouille topping Cevapcici 12.9 Fried zucchini fritters served in flatbread with fried onions and aivar on a colorful salad bed with aceto-16.9 balsamic dressing Round steak – Tagliata 12.9 Homemade gnocchi accompanied by spicy egaplant rolls filled with egaplant puree in tomato salsa, baked with Parmigiano 24.9 Regaiano DOP Minced beef steak "Pljeskavica" 13.9 Filled with hard cheese and served with a SIDE DISHES side dish of your choice 17.9 Rosemary potatoes 4.5 Grilled chicken breast fillet Ratatouille 4.5 in herb marinade, served on a bed of Grilled veaetables 4.5 lettuce with lemon dressing Homemade bread 2.9 15.9 Mashed potatoes 3.9 MEDITERRANEAN FISH DISHES Dip Steamed spinach Dorade or sea bass 4.9 with olive oil and garlic grilled fish fillet with olive oil, parsley and garlic sauce, with a side dish of your choice (fish selection subject to availability) **DESSERTS** 21.9 **Pancakes** Grilled salmon fillet with Nutella and butter biscuits 6.5 lemon-marinated, with a side dish of your 5.5 with jam (selection) choice with walnuts and honey 7.5 22.9 Grilled tuna steak Homemade dessert 5.0

Feel free to ask our staff about the daily

dessert selection!

29.9

herb-marinated, with a side dish of your

choice

# BEVERAGES

Aperitives		Water	
Aperol Spritz 5 cl	6.9	Sparkling or still 0.75 l	6.5
Campari Orange 5 cl	6.9	Soda water 0.21   0.41	2.1   3.5
Hugo 0.21	6.9	Beers	
Kessler sparkling wine 0.1 l	4.9		0.31 0.51
Caffee Tea		Paulaner wheat beer	3.1   4.9
Espresso	2.5	Fürstenberg Pils	3.1   4.9
Espresso Macchiato	2.7	Hacker-Pschorr Export	3.1   4.9
Double Espresso	3.5	Alkoholfreies wheat beer	4.9
Cappuccino	3.5	Kristallweizen	4.9
Mokka	3.2	Radler	2.9   4.5
Cup of coffee	3.2	Spirits	2 cl 4 cl
Cup of tea	3.2	Absolut vodka	3.2   5.5
Non-alcoholic bever	ages	Tanqueray gin	3.6   6.2
Coca-Cola 0.33 I	3.7	Hendrick's gin	4.1   7.5
Fanta 0.33 l	3.7	Monkey gin	5.0   8.5
Sprite 0.33 I	3.7	Ramazzotti	3.0   4.2
Coca-Cola Zero 0.33 l	3.7	Jägermeister	3.2   5.5
Paulaner Spezi 0.33 l	3.7	Johnnie Walker	3.0   5.0
Tonic Water Thomas Henry 0.2	I 3.5	Jack Daniels	3.5   6.0
Bitter Lemon Thomas Henry 0.2	l 3.5	Glenmorangie 10 years	4.2   7.5
Juices   Lemonades		Rémy Martin VSOP	5.0   8.0
	21 0.41	Williams brandy	4.0   6.5
Apple   Orange   Maracuja   Currant juice	2.9   4.5	Serbian plum brandy	4.0   6.5
Water-juice mixture	2.7   4.1	Serbian apricot brandy	4.0   6.5
Elderberry-lime-mint lemonade	4.9	Serbian quince brandy	4.0   6.5
		Teranino liquor	4.0   6.5
Ginger-lemon-mint lemonade	4.9	Cherry liquor	3.5   5.5