



MEDITERRANEAN DINNER

Mediterranean dinners have become the part of buffet table in the season 2008 as the farewell dinner (Fridays).

These dinners were evaluated by guests as a highest gastronomic delight, so the hotel introduced in the season 2009 an additional dinner on Saturdays as welcome dinner.

In spite the dinners were prepared by food grown in this region, as from the season 2010 the food grown on local farms by rural standards of ecologically healthy food would be used.

Vegetables and fruits are grown on the farm Jakoliš in Bila Vlaka near Stankovci, bakery products using corn from the Mavrović economy, meat and meat products on the farm Maleš in Mirlović Zagora, fish and the other sea food are from the Kornati archipelago, oil and spices are from the Kornati Islands.

In addition, these dinners are characterized by a good selection of authentic dishes, as well as excellent cooking skill.

Prosciutto on the stand cut by the guests themselves, cheese, salted fish, seafood salads, marinated fish, grilled vegetables, meat and fish soups, risotto, shellfish, boiled-fish-stew, grilled fish, dishes under the lid, „pasticada“, lamb boiled and baked, „vlaška teča“ – lamb – beef – dry meat – vegetables – spices – all cooked in „bronzin“.

To these food are served also drinks from this region: brandies, liquors, wines.

