



MENU

Pivnica Kraluš, koja je svoja vrata otvorila 1972. godine, smještena je u samom centru gradske jezgre Koprivnice. Specifičan naziv „Kraluš“ dobila je po mjehurićima pjene koji ostaju u čaši nakon ispijenog piva, a koji svojim izgledom i izvorom tradicije podsjećaju na crvenu ogrlicu koju su podravske žene i djevojke nosile kao ukras oko vrata.

Interijer Pivnice Kraluš su uredili naši poznati akademski slikari i kipari, Zlatko Kauzlarić-Atač i Josip Fluksi, a vitraji pripadaju izričaju Josipa Turkovića s motivima podravske svakidašnjice. Pivnica je poznata po omiljenom okupljalištu pivopija te pripremanju domaćih specijaliteta bogate podravske i prigorske autohtone kuhinje. Tako je pravim gurmanima i znalcima dobre hrane teško odoljeti domaćim specijalitetima poput goveđeg kuhanog jezika s prga sirom, mesa z masti, graha na podravski, pivskih kobasica i zapečenog graha, fileka sa špekom i "pite Kraluš"... Uz domaću, tradicionalnu kuhinju pivnica nudi i moderna pivnička jela, ali pripremljena od tradicionalnih namirnica poput Podravskog burgera s buncekom, kiselim zeljem i hren umakom i puno drugih...

Površina objekta je 200 m², kapacitet interijera je 60 sjedećih mjesta, te 100 mjesta pripada dijelu na terasi s koje posjetitelji mogu uživati u prekrasnim gradskim vizurama.

Prostor je pogodan za proslave raznih prigoda i svečanosti (poslovni ručkovi, svadbe, krizme, krstítke, rođendani, domjenci) te pivnica ujedno nudi i usluge cateringa.

Pivnica Kraluš, which was opened in 1972, is located in the very center of Koprivnica city. Pivnica Kraluš was named after foam bubbles which remain in the glass after drinking the whole beer and which also remind (with their look and source of tradition) of the red necklace that women and girls in Podravina region wore as a decoration around the neck.

The interior of Pivnica Kraluš was decorated by our renowned academic painters and sculptors, Zlatko Kauzlarić-Atač and Josip Fluksi, and stained glass windows were made by the artist Josip Turković and they present the motives of daily life in Podravina region. The restaurant is known as a favorite place for beer lovers and by the preparation of local specialties of the rich indigenous cuisine of Podravina and Prigorje region. True gourmants and good food lovers can hardly resist the domestic specialties such as cooked beef tongue with "Prga" cheese (dried cheese seasoned with red paprika and garlic and shaped in cones), salted and baked pork meat kept in a wooden cask in its own gravy, bean stew, beer sausage and baked beans, bacon tripe and " Kraluš" pie ... Except homemade traditional cuisine Pivnica Kraluš also offers modern pub food, but prepared from traditional ingredients such as "Podravski" burger with cooked smoked ham hock, sauerkraut and horseradish sauce and many other ...

The size of the restaurant is 200 m², the capacity of the interior is 60 seats, and 100 seats belong to the part on the terrace where visitors can enjoy the beautiful city view.

The restaurant is suitable for celebrations of various occasions (business lunches, weddings, celebrations of confirmation or baptism, birthdays, receptions) also with the possibility of catering services.

HLADNA PREDJELA | COLD APPETIZERS

Domaća dimljena šunka <i>Smoked air-dried ham</i>	100g	30 kn
Podravski špek <i>Bacon</i>	100g	18 kn
Sušeni goveđi jezik <i>Air-dried beef tongue</i>	100g	25 kn
Meso iz masti <i>Salted and baked pork meat kept in a wooden cask in its own gravy</i>	100g	20 kn
Plata „Kraluš“ za dvije osobe (domaća dimljena šunka, sušeni goveđi jezik, podravski špek, prga, hren, kiseli krastavci) <i>„Kraluš“ platter for Two (smoked air-dried ham, cooked air-dried beef tongue, bacon, Prga cheese, horseradish, pickles)</i>	porcija <i>serving</i>	90 kn
Izbor domaćih sireva <i>Homemade cheeses</i>	100g	20 kn
Sir „Prga“ - sušeni svježi kravlji sir, češnjak, crvena paprika <i>„Prga“ cheese - dried cheese seasoned with red paprika and garlic</i>	komad <i>piece</i>	20 kn
Svježi sir i vrhnje <i>Fresh cheese with sour cream</i>	porcija <i>serving</i>	18 kn
Čvarci (sezonski) <i>Cracklings (seasonal)</i>	100g	20 kn
Tlačenica (sezonski) <i>Smoked, pork aspic (seasonal)</i>	100g	15 kn

JUHE | SOUPS

Domaća goveđa juha s komadićima mesa i povrća <i>Domestic beef soup with small pieces of meat and vegetable</i>	porcija <i>serving</i>	18 kn
Juha od hajdinske kaše s vrganjima <i>Buckwheat soup with dried porcini mushrooms</i>	porcija <i>serving</i>	22 kn
Juhe Podravka <i>Soups Podravka</i>	porcija <i>serving</i>	12 kn

GOTOVA JELA | READYMADE DISHES

Grah varivo na podravski <i>Traditional bean stew</i>	porcija <i>serving</i>	35 kn
Špek fileki <i>Bacon tripe</i>	porcija <i>serving</i>	38 kn
Pivski gulaš „Kraluš“, od junetine - NOVO! <i>Beer goulash „Kraluš“, beef meat - NEW!</i>	porcija <i>serving</i>	39 kn
Kuhani dimljeni buncek <i>Cooked smoked ham hock</i>	kg	100 kn
Teletina na pekarski <i>Baked veal</i>	porcija <i>serving</i>	72 kn
Pečene krvavice (sezonski) <i>Blood sausages (seasonal)</i>	porcija <i>serving</i>	36 kn

JELA PO NARUDŽBI | À LA CARTE

Pladanj "Pivnica" za dvije osobe (pileća jetrica u slanini, kobasice, pilećina u pivskom tijestu, zapečeni buncek) <i>„Pub“ platter for Two (chicken liver in bacon, sausages, chicken in beer batter, baked smoked ham hock)</i>	porcija serving	135 kn
Punjeni ramsteak na način šefa kuhinje (svježi sir, tvrdi sir, češnjak, komadići goveđeg jezika) <i>Rumsteak stuffed with cottage & hard cheese, garlic and beef tongue</i>	porcija serving	75 kn
Podravski popečci od svinjetine, u umaku od šampinjona <i>Pork fritters with mushroom sauce</i>	porcija serving	40 kn
Panonski medaljoni s pivom (svinjski medaljoni u umaku od pive) <i>Pork medallions in beer sauce, on Panonia style</i>	porcija serving	52 kn
Pohani, pureći odrezak, punjen sa svježim sirom <i>Stuffed, fried, turkey with fresh cheese</i>	porcija serving	46 kn
Pileća prsa u pivskom tijestu <i>Chicken breast in beer batter</i>	porcija serving	35 kn
Pileća jetrica u slanini <i>Chicken liver in bacon</i>	porcija serving	30 kn

BURGERI | BURGERS

Podravski burger (kuhani dimljeni buncek, dinstano kiselo zelje, umak od hrena) <i>Podravina-style burger (Cooked smoked ham hock, sauerkraut, horseradish sauce)</i>	porcija serving	36 kn
Pivski burger (pileća prsa u pivskom tijestu, salata, tartar umak) <i>Pub burger (chicken breast in beer batter, salad, tartrar sauce)</i>	porcija serving	36 kn

Jeger burger (jeger, ajvar, salata) <i>Jeger sausage burger („Jeger“ sausage, vegetable relish, salad)</i>	porcija serving	33 kn
„Kraluš“ burger (pljeskavica začinjena pivom, salata, umak) <i>„Kraluš“ burger (beef&pork burger with beer, salad, sauce)</i>	porcija serving	36 kn
Vege burger povrtni (povrtni odrezak, salata, rajčica, umak od vrhnja) <i>Vegetarian burger (vegetable burger, salad, tomato, sour cream sauce)</i>	porcija serving	33 kn

JELA SA ŽARA | GRILL

Grill kobasice <i>Grilled sausages</i>	porcija serving	28 kn
Čevapčići u lepinji, velika porcija <i>Minced grilled meat, fletbread, big portion</i>	porcija serving	40 kn
Čevapčići u lepinji, mala porcija <i>Minced grilled meat, fletbread, small portion</i>	porcija serving	20 kn
Jeger sa žara <i>Grilled "Jeger" sausage</i>	porcija serving	25 kn
Teleći odrezak sa žara <i>Grilled veal steak</i>	porcija serving	55 kn
Pureći odrezak sa žara <i>Grilled turkey</i>	porcija serving	35 kn
Ramsteak sa žara <i>Grilled ramsteak</i>	porcija serving	65 kn

PRILOZI | SIDE DISHES

Grah zapečen na kosanoj masti <i>Beans baked on chopped bacon and pork fat</i>	porcija serving	15 kn
Hajdina kaša <i>Buckwheat porridge</i>	porcija serving	15 kn
Dinstano kiselo zelje <i>Stewed sauerkraut</i>	porcija serving	15 kn
Povrće na maslacu <i>Buttered vegetables</i>	porcija serving	15 kn
Pečeni krumpir <i>Roasted potatoes</i>	porcija serving	15 kn
Prženi krumpirići <i>French fries</i>	porcija serving	15 kn
Domaći kroketi <i>Homemade potato croquettes</i>	porcija serving	15 kn

DODACI JELIMA | SAUCES AND CONDIMENTS

Ajvar <i>Vegetable relish</i>	porcija serving	6 kn
Senf <i>Mustard</i>	porcija serving	4 kn
Hren <i>Horseradish</i>	porcija serving	7 kn
Ketchup <i>Ketchup</i>	porcija serving	5 kn

Majoneza <i>Mayonnaise</i>	porcija serving	12 kn
Vrhnje <i>Sour cream</i>	porcija serving	7 kn
Tartar umak <i>Tartar sauce</i>	porcija serving	12 kn
Domaći kruh <i>Domestic bread</i>	šnita slice	1,50 kn

SALATE | SALADS

Salata od graha <i>Bean salad</i>	porcija serving	14 kn
Zelena salata <i>Lettuce</i>	porcija serving	15 kn
Salata od zelja <i>Cabbage salad</i>	porcija serving	12 kn
Salata od rajčice <i>Tomato salad</i>	porcija serving	15 kn
Salata od krastavaca <i>Cucumber salad</i>	porcija serving	15 kn
Miješana salata (sezonska) <i>Mixed salad (seasonal)</i>	porcija serving	15 kn
Salata od radiča <i>Radicchio salad</i>	porcija serving	15 kn
Salata od ukiseljenog povrća <i>Mixed pickled vegetable salad</i>	porcija serving	12 kn

SLASTICE | DESSERTS

Štrukli sa sirom <i>Cottage cheese strudel</i>	porcija <i>serving</i>	20 kn
„Kraluš” pita - Pita s jabukama, makom i orasima <i>„Kraluš” pie - Pie with apple, poppy and nuts</i>	porcija <i>serving</i>	25 kn
Palačinke s umakom od tamne pive <i>Crepes with dark beer sauce</i>	porcija <i>serving</i>	20 kn
Palačinke s namazom (Lino lada, čokolada ili džem) <i>Crepes with spreads (Lino lada, chocolate or jam)</i>	porcija <i>serving</i>	15 kn
Germknedla s pekmezom od šljiva i umakom od vanilije (sezonski) <i>Steamed dumplings with plum jam and vanilla sauce (seasonal)</i>	porcija <i>serving</i>	22 kn
Germknedla s Lino ladom i umakom od vanilije (sezonski) <i>Steamed dumplings with Lino lada and vanilla sauce (seasonal)</i>	porcija <i>serving</i>	25 kn
Savijača s višnjama <i>Sour cherry strudel</i>	porcija <i>serving</i>	18 kn
Podravska zlevanka s pekmezom <i>Traditional cake with jam</i>	porcija <i>serving</i>	18 kn

CIJENJENI GOSTI MOLIMO VAS DA UNAPRIJED NAJAVITE IZDAVANJE R-1 RAČUNA

Cijenjeni gosti,

Knjiga žalbi nalazi se na šanku.
Usluga i porezi su uključeni u cijenu.
Zabranjeno je usluživanje i konzumiranje alkoholnih pića te drugih pića ili napitaka koji sadržavaju alkohol osobama mlađim od 18 godina.
Za sve informacije o prisutnosti alergena u hrani ili nekih drugim sastojcima koji mogu izazvati intoleranciju na hranu molimo Vas obratite se našem osoblju.

Dear guests,

Book of complaints is at the bar.
Service and taxes are included in the price.
It is forbidden to serve and consume alcoholic beverages and other drinks or beverages containing alcohol to persons under the age of 18.
For all information on the presence of allergens in food or some other ingredients that can cause food intolerance, please contact our staff.



