

A LA CARTE

Starter

CARROT

Slow cooked / Cream & chips / Black garlic / Pine nuts

RISOTTO

Classically done / Beetroot / Cheese sauce

SCALLOPS

Pan seared / Truffle sauce / Leak confit / Peas / Garlic croquette

MACKEREL

Bonito dressing / Chimichurri / Celery purée / Cucumber

RED PRAWNS

Carpaccio / Citrus emulsion / Sour turnip

40,00 kn Supplement

SCAMPI

Kaddaif / Jerusalem artichoke / Scampi cappuccino

AGNOLOTTI

Chicken mousse and oxtail / Onion confit / Demi glace / Sage

FOIE GRAS

Foie gras / Dates cream / Pistachio / Quince gel / Brioche

Main

SEABASS

Cream of garlic and potatoes / Cuttlefish / Lemon cream / Green sauce

TURBOT

Cauliflower cream / clams / Dark fish stock

OCTOPUS

Lime ravioli / Dark fish soup / Chickpeas

MONKFISH

Lardo / Parsnip cream / Onion gel / Parsley sauce

BEEF FILET

Pan seared & carpaccio / Veal croquette / Morel sauce / Fava beans

50,00 kn Supplement

DUCK

Duck breast / Fennel / Chicory and cherry chutney / Cracker / Duck sauce

BLACK PORK

Neck / Beetroot & sour onion tart / Pork skins chips / Sweet potato / Cream of mustard

LAMB

Ramsteak / Mediterranean herbs / Broccoli purée / Lamb jus / Yoghurt and cucumbers

520,00 kn FOR 2 COURSES

(1 starter & 1 main)

620,00 kn FOR 3 COURSES

(add 1 dessert)

Food allergies and intolerances: before ordering, please speak to our staff about your requirements

Dessert

MANGO AND COCONUT

Mango chips / Champagne mousse / Toffife / Coconut sorbet

CHOCOLATE

Coffee / Chocolate mousse / Orange / Raspberry sorbet

COFFEE

Chocolate & coffee ganache / Cocoa nibs crumble / Mascarpone cream / Vanilla ice cream

CROATIAN CHEESE SELECTION

50,00 kn Supplement

TASTING MENU

RETROSPECTIVE

RED PRAWNS

Carpaccio / Citrus emulsion / Sour turnip

MACKEREL

Bonito dressing / Chimichurri / Celery purée / Cucumber

OCTOPUS

Fennel / Lime ravioli / Fish soup

SEABASS

Cream of garlic and potatoes / Cuttlefish / Lemon cream / Green sauce

COFFEE

Chocolate & coffee ganache / Cocoa nibs crumble / Mascarpone cream / Vanilla ice cream

MARIO

CARROT

Slow cooked / Cream & chips / Black garlic / Pine nuts

SCAMPI

Kaddaif / Jerusalem artichoke / Scampi cappuccino

TURBOT

Cauliflower cream / clams / dark fish stock

BLACK PORK

Neck / Sour onion tart / Pork skins chips / Sweet potato / Cream of mustard

CHOCOLATE

Coffee / Chocolate mousse / Orange / Raspberry sorbet

860,00 kn

Chef Marijo Curic

To be taken by the entire table

For optional wine pairing please speak to your sommelier