

# A LA CARTE

## Starter

### CARROT

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

### RISOTTO

Classically done / Beetroot / Cheese sauce

### SCALLOPS & PEARLS

Scallops tartar / Turnip dressing / Apple / Ston bay oysters / Parsley oil

### MACKEREL

Bonito dressing / Chimichurri / Celery purée / Cucumber

### SWEETBREAD

Artichoke / Vegetable relish / Truffle mayonnaise / Toasted almonds

### SCAMPI

Kaddaif / Jerusalem artichoke / Scampi cappuccino

### 40,00 kn Supplement

### 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

Fava beans and potatoes purée / Morels / Beef tongue / Cannelloni

### 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

Confit, pan seared and croquet / Eggplant / Yoghurt / Pepper chips

### 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

### CAROB

Orange pannacotta / Carob and apple shortcake / Mantala ice cream

### CROATIAN CHEESE SELECTION

### 50,00 kn Supplement

# TASTING MENU

## RETROSPECTIVE

### CARROT

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

### MACKEREL

Smoked mackerel / Cream of cauliflower /  
Pickled vegetables / Garlic croquettes

### OCTOPUS

Fennel / Lime ravioli / Fish soup

### SEABASS

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

### CAROB

Orange pannacotta / Carob and apple shortcake /  
Mantala ice cream

## MARIO 2018

### SCALLOPS & PEARLS

Scallops tartar / Turnip dressing / Apple /  
Ston bay oysters / Parsley oil

### SCAMPI

Kaddaif / Artichokes / 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