A LA CARTE

Starter

SCALLOPS

Marinated and pan fried / Turnip / Onion soup / Quinoa

FOIE GRAS

Terrine / Truffles / Fig chutney / Dates

CARROT

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

MACKEREL

Bonito dressing / Potato & miso mayo / White turnip

CUTTLEFISH

Pan fried / Cream of potatoes and horseradish / Black sauce / Sauerkraut

RISOTTO

Classically done / Beetroot / Cheese sauce

Main

TURBOT

Cauliflower cream / Clams / Dark fish stock

OCTOPUS

Fennel / Lime ravioli / Fish soup

PIGEON

Parsnip / Chicory & cherry cream / Pigeon sauce

PORK NECK

Pumpkin cream / Tomato chutney / Smoked cheese sauce

GARDEN

Onion / Sweet & sour / Filled with vegetables / Jerusalem artichoke cream / Spinach sauce

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

PEAR

Kadaif / Tonka cream / Oat ice cream / Tuile

CHOCOLATE

Chocolate cream / Cherry sorbet / Crispy pistaccio / Caramel

CHEESE SELECTION

80,00 kn Supplement

TASTING MENU

SCALLOPS

Pan fried and raw / Turnip / Onion soup / Quinoa

MACKEREL

Bonito dressing / Potato & miso mayo / White turnip

TURBOT

Cauliflower cream / Clams / Dark fish stock

PORK NECK

Pumpkin cream / Tomato chutney / Smoked cheese sauce

CHOCOLATE

Coffee / Chocolate mousse / Orange / Raspberry sorbet

880,00 kn

Chef Mario Ćurić

To be taken by the entire table
For optional wine pairing please speak to your sommelier

Notice on how to submit a writen complaints is visible near the bar desk.
It is forbidden to serve alcohol, alcoholic drinks and tobacco products to minors
Some of our dishes (fish, shells and food that contain gluten and egg) can cause allergies so please inform us before you order the food.
Origins of the ingredients used in our menu are from Croatia and European Union
Prices include couvert, VAT and city beverage tax
Thank you