

HLADNO PREDJELO | COLD STARTERS

GOF

Usoljeni jadranski Gof u hvarskim borovim iglicama, s ukiseljenim daikonom, grožđe infuzirano slatkim vinom, temeljac od grožđa, jadranska morska trava i ulje aromatizirano mediteranskim biljem iz našeg vrta

AMBERJACK

Cured Adriatic amberjack in Hvar Island pine needles, pickled daikon, grapes infused with sweet wine, grape stock, Adriatic seaweed and garden herb oil

(NF, GF, LF)

— 24 € —

BURRATINA

Kremasta burratina sa spaljenim lokalnim rajčicama, salsom od zelenih rajčica, konfitiranom rajčicom, ukiseljenim kruškama, celer infuziran ginom i tonikom te uljem od bosiljka

BURRATINA

Creamy burratina, flamed local tomatoes, green tomato salsa, tomato confit, pickled pears, celery sticks infused with gin & tonic and garden basil oil

(NF, GF, VE)

— 19 € —

TERINA OD PORILUKA

Terrina od sporo kuhanog poriluka s jadranskom morskom travom, kremom od poriluka, čipsom od poriluka i temeljcem od poriluka.

LEEK TERRINE

Slow-cooked leek terrine, Adriatic seaweed, leek cream, leek chips and leek stock

(NF, VE)

— 15 € —

TARTARSKI BIFTEK

Govedi file s ukiseljenim povrćem, majonezom od koštane srži, fermentiranim sjemenkama gorušice i sužežim biljem iz našeg vrta

BEEF TARTARE

Beef tenderloin, sour pickled vegetables, bone marrow mayonnaise, fermented mustard seeds and fresh garden greens

(NF)

— 26 € —

TOPLO PREDJELO | WARM STARTERS

RIŽOTO OD ŠKAMPI

Jadranski škampi s bisqueom od škampa, spaljeni škampi i zelena esencija.

SCAMPI RISOTTO

Adriatic scampi, scampi bisque, flamed scampi and green essence

(NF, GF)

— 35 € —

HOBOTNICA

Gulaš od jadranske hobotnice s pečenim maslinama i espumom od konfitiranog krompira, posut prahom od maslina

OCTOPUS

Adriatic octopus stew, roasted Hvar olives, potato confit espuma, Maslina-made olive powder

(NF, GF)

— 28 € —

KRUMPIR

Krumpir s istarskim tartufima, espumom od konfitiranog krumpira, ribanim crnim tartufima i dehidriranim krumpirovim čipsom.

POTATO

Potato, Istrian truffles, potato confit espuma, shaved black truffles and dehydrated potato crisp

(NF, VE)

— 21 € —

GLAVNO JELO | MAIN COURSE

BAKALAR

Konfitirani Bakalar poslužen s raguom od zelenog graška, kavijarom od jesetre i beurre blanc umakom

COD

Cod confit, green pea ragout, sturgeon caviar and a beurre blanc fish sauce foam

(NF, GF)

— 43 € —

JANJETINA

Janječeg ramsek poslužen s millefoglieom od krompira, pirjanim artičokama, fermentiranim češnjakom i janječim jusom.

LAMB

Lamb rump steak, potato millefoglie, sauteed artichokes, fermented garlic and lamb jus

(NF, GF)

— 56 € —

PATKA

Pačja prsa pržena na tavi poslužena s pečenom ciklom u soli, kremom od cikle, ukiseljenom ciklom, ketchupom od cikle i demi-glacé umak od cikle.

DUCK

Pan-fried duck breast, salt-baked beetroot, beetroot cream, pickled beetroot, beetroot ketchup and beetroot demi-glacé

(GF)

— 32 € —

SVINJSKA POTRBUŠINA

Svinjska potrbušina sporo kuhana 24 sata s hrskavim čipsom od svinjske kože, sjemneke gorušice fermentirane u pivu, krema od luka i jabuke, pečeni luk, ketchup od jabuka i tartufa, ukiseljena ljutika i demi-glacé umak

PORK BELLY

24h slow-cooked pork belly, expanded pork skin chips, beer-fermented mustard seeds, onion-apple cream, baked onion, apple-truffle ketchup, pickled shallots and jus

(NF, GF)

— 30 € —

TRI-TIP ODREZAK

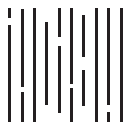
Sporo kuhani govedji tri tip odrezak poslužen s terrinom od izgorjene mrkve, kremom od mrkve, ukiseljenom mrkvom, gelom od mrkve i kave te demi-glas umakom.

TRI-TIP STEAK

Slow-cooked beef tri-tip, burnt carrot terrine, carrot cream, pickled carrots, carrot-coffee gel and demi-glacé

(NF, GF)

— 37 € —



SA GRILLA | FROM THE GRILL

RIBLJI ULOV DANA | CATCH OF THE DAY

— 115 € —

RIBEYE ODREZAK | RIBEYE STEAK

— 53 € —



DESERTI | DESSERTS

RIŽA NA MLIJEKU

Riža kuhana u mlijeku od komorača, prelivena domaćim limunom, dehidriranim malinama i hrskavim komoračem.

RICE PUDDING

Rice cooked in fennel milk, local lemon gel, dehydrated raspberries and crispy fennel

(NF, GF)

— 11 € —

ČOKOLADNI GANACHE

Ganache od čokolade i praline paste od lješnjaka s espumom od mascarpona, čokoladni biskvit i hrskava čokolada.

CHOCOLATE GANACHE

Chocolate and praline ganache, mascarpone espuma, chocolate biscuit and chocolate crunch

(GF)

— 15 € —

KATALONSKA KREMA

Veganska katalonska krema s karameliziranim šećerom, gelom od bobičastog voća i svježim bobicama.

CATALANA

Vegan catalana custard topped with burnt sugar, berry gel and fresh berries

(VG)

— 13 € —

PLATA SIREVA

Izbor sireva poslužen s grožđem, orašastim plodovima, lokalnim pekmezom od smokava i grisinima

CHEESE PLATTER

Selection of local cheeses served with grapes, nuts, local fig marmalade and grisini

— 28 € —



If you have any dietary requirements, please consider the following:

(VG) - VEGAN, (VE) - VEGETARIAN, (LF) - LACTOSE FREE, (GF) - GLUTEN FREE, (NF) - NUT FREE

For any other dietary restrictions, please speak with our waiters.