

## PREDJELA | STARTERS

### CEVICHE OD JADRANSKOG BRANCINA

*otočni limun, salata od algi  
i čips od sjemenki lana*

### ADRIATIC SEA BASS CEVICHE

*with island lemon textures, seaweed salad,  
and flaxseed chips*

(NF, GF, LF)

— 23,00 € / 173,29 KN —

### TARTAR OD GOVEDEG MESA

*s ukiseljenim povrćem, svježim vlascem, majonezom od vlasca  
i tostiranim sourdough kruhom s maslacem*

### BEEF TARTARE

*with pickled vegetables, fresh chives, chive mayonnaise, and  
toasted sourdough bread with whipped white butter*

(NF)

— 24,00 € / 180,82 KN —

### CIKLA

*pečena u morskoj soli i glazirana medom, krema od kozjeg  
sira, karamelizirani orasi, majoneza od oraha,  
svježe maline i vinaigrette od krasuljice*

### BEETROOT

*baked in sea salt and glazed with honey, goat cheese cream,  
caramelised walnut, walnut mayo, fresh raspberries,  
and chervil vinaigrette*

(VE, LF, GF)

— 18,00 € / 135,62 KN —

### ŠKAMPI

*yuzu, grašak, botarga*

### SCAMPI

*yuzu, green peas, botarga*

(GF, NF)

— 27,00 € / 203,43 KN —

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

(VG) - VEGAN, (VE) - VEGETERIAN, (LF) - LACTOSE FREE, (GF) - GLUTEN FREE, (NF) - NUTS FREE

# A la Carte Menu

## JUHE | SOUPS

GAZPACHO OD RAJČICA I JAGODA  
*sa lardom*

TOMATO & STRAWBERRY GAZPACHO  
*with lardo*

(NF, LF, GF)

— 13,00 € / 97,94 KN —

HLADNA JUHA OD KRSTAVACA I GINA  
*sa svježim grčkim jogurtom i teksturama krstavca*

COLD CUCUMBER GIN SOUP  
*with fresh Greek yogurt and textured cucumber*

(GF, NF, VE)

— 15,00 € / 113,01 KN —

## TJESTENINE I RIŽOTA | PASTA & RISOTTO

SPAGHETTINI "CACIO E PEPE"

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(VE, NF)

— 23,00 € / 173,29 KN —

DOMAĆA GNUDI TJESTENINA  
*s umakom od rajčice i bosiljka i espuma od parmezana*

HOMEMADE GNUDI PASTA  
*with tomato-basil sauce and parmesan espuma*

(VE, NF)

— 23,00 € / 173,29 KN —

RIŽOTO OD ŠAMPANJCA  
*s pjenom od persina*

CHAMPAGNE RISOTTO  
*with parsley foam*



ŠKAMPI | LANGOUSTINE

VEGETARIAN

(NF, GF)

(NF, GF, VE)

— 35,00 € / 263,70 KN —

— 28,00 € / 210,96 KN —



## GLAVNO JELO | MAIN COURSE

FILE ROMBA | TURBOT FILET  
*koromač, beurre blanc od limuna* | *fennel, lemon beurre blanc*

(NF, GF)

— 43,00 € / 323,98 KN —

ZUBATAC POŠIRAN U MASLINOVOM ULJU | OLIVE OIL POACHED DENTEX  
*ljetni ragu od svježeg povrća, espuma od cvjetače* | *summer ragout of fresh garden vegetables, cauliflower espuma*

(NF, GF)

— 46,00 € / 346,58 KN —

FLANDERS GOVEĐI ODRESCI | FLANDERS BEEF CUTS  
*tartar od goveđeg mesa, vlasac, luk, bearnaise umak* | *tartar, chives, onion, bearnaise*

(NF, GF)

TENDERLOIN | STRIPLOIN | CONTRAFILET  
— 50,00 € / 376,72 KN — | — 48,00 € / 361,65 KN — | — 45,00 € / 339,05 KN —

JANJETINA | BRAISED LAMB  
*mrkva s kardamom, pinjoli, palenta s lavandom* | *cardamom carrot, pine seed, lavender polenta*

(GF)

— 56,00 € / 421,93 KN —

KOROMAČ | FENNEL  
*beurre blanc od limuna, špinat* | *lemon beurre blanc, spinach*

(VE, NF, GF)

— 28,00 € / 210,96 KN —

JASTOG | LOBSTER  
*marelica, bisque od jastoga, kvinoja* | *apricot, lobster bisque, quinoa*

(VE)

— 79,00 € / 595,22 KN —

## SA GRILLA | FROM THE GRILL

RIBLJI ULOV DANA | CATCH OF THE DAY  
*s limunom na žaru, pirjanom rikulom i krumpirom, svježom vrtnom salatom* | *with grilled lemon, sautéed arugula & potato, fresh garden salad*

(GF, LF, NF)

— 115,00 € / 866,46 KN —