



CHEF EXPERIENCE MENU

Snacks

/ Tuna, seabass, beetroot /

Oyster

/ Red vermouth, pomegranate, lemon balm, shallot /

Shrimp

/ Shrimp meat, cream cheese, Strawberry aceto puree, mango jelly /

Squid

/ Confit squid, crispy tentacles, squid sauce, capers /

Clams

/ Scallop, prawns, shrimp bisque, bread /

Hake

/ Hake fillet, mangold, pancetta, bechamel with mustard sauce, sea asparagus /

Octopus

/ Octopus tentacles in corn, sea salad chips, octopus ragu cooked in porto wine, celery and cauliflower puree /

Sweets

/ Sheep curd cheese mousse, almond filling, olive oil, white chocolate /

TASTING MENU IN 8 COURSES 700 KN

WINE PAIRING WITH TASTING MENU 375 KN

*** RESERVATION REQUIRED ***