



TASTING MENU

AMUSE BOUCHE

KRUH - BREAD

Aromatizirani maslac
Flavoured butter

PORILUK - LEEK

Luk, mrkva, lješnjak, komorač
Onion, carrot, hazelnut, fennel

JANJEĆI TARTAR - LAMB TARTAR

Koraba, pinjoli, čičoka, majoneza pjenušca
Cabbage turnip, pine nuts, sunchoke, sparkling wine mayonnaise

CAPPELETTI

Grancigula, ječam, ovčji sir, krema škampa, dimljene dagnje, tartuf
Spider crab, barley, sheep cheese, shrimp cream, smoked mussels, truffle

ŠPAROGE - ASPARAGUS

Žumanjak, gljive, radič, amarant
Egg yolk, mushrooms, radicchio, amaranth

BRANCIN - SEABASS

Cvjetača, motar, blitva, riblji demiglance, sjemenke tikve
Cauliflower, sea fennel, chard, fish demiglance, pumpkin seeds

JANJETINA - LAMB

Panceta, gnudi od ovčjeg sira, grašak, mladi luk, janjeći au jus
Pancetta, sheep cheese gnudi, peas, green onion, lamb au jus

MOUSSE OD LIMUNA - LEMON MOUSSE

SMOKVA - NARANČA - BADEM - ČOKOLADA
FIG - ORANGE - ALMOND - CHOCOLATE

MENU
COURSES

WINE
PAIRINGS

5 COURSES - 75,00€ / 565,09kn 5 GLASESS - 35,00€ / 263,71kn
7 COURSES - 95,00€ / 715,78kn 7 GLASESS - 45,00€ / 339,05kn

COUVERT (PER PERSON) - 3,00€ / 22,60kn