



TASTING MENU

AMUSE BOUCHE

KRUH - BREAD

Aromatizirani maslac
Flavored butter

LIGNJA - SQUID

Mladi luk, crna leća, ikra lososa, citrusi
Spring onion, black beluga lentils, salmon roe, citrus

JANJEĆI TARTAR - LAMB TARTARE

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

ARTIČOKA - ARTICHOKE

Mrkva, lješnjak, komorač
Carrot, almonds, fennel

ŠKAMP I JASTOG - SCAMPI AND LOBSTER

Bisque, beurre blanc, shiso list
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FOIE GRAS

Ječam, smokva, rogač, kava, kupus, šumsko voće
Barley, fig, carob, coffee, cabbage, forest fruit

BRANCIN - SEABASS

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

JANJETINA - LAMB

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

MOUSSE OD LIMUNA - LEMON MOUSSE

PISTACHIO, MARELICA, NARANČA, ORAH, ČOKOLADA, CRNO VINO
PISTACHIO, APRICOT, ORANGE, WALNUT, CHOCOLATE, RED WINE

MENU COURSES

5 COURSES - 85,00€ / 640,43kn

8 COURSES - 110,00€ / 828,80kn

WINE PAIRINGS

5 GLASESS - 45,00€ / 339,05kn

8 GLASESS - 60,00€ / 452,07kn

COUVERT (PER PERSON) - 4,00€ / 30,14kn