



PREDJELA

Tatarski biftek

Kosani juneći file - maslac - crème fraîche - prepečeni kruh
19 €

Riblj tatar

Svježa riba - sojin umak - domaća majoneza - kapari - ljubičasti luk - skuta
19 €

Tagliata od bifteka

Komadići bifteka - rikula - Grana Padano - domaći džem od crvenih paprika
20 €

Dnevna juha

7 €

Spring rollice

Vučeno tijesto - mrkva - celer - leća - tikvice - umak od ananasa i čilija
10 €

Zapečena gušćja jetra

Gušćja jetra - brioche s pancetom i suhim smokvama - karamelizirane jabuke - umak od vanilije
28 €

Piletina u hrskavim panko mrvicama

Piletina - panko krušne mrvice - pire s češnjakom - sezonsko povrće
17 €

GLAVNA JELA

Povrtni rižoto s mascarponeom

Sezonsko povrće - sušene rajčice - mascarpone - parmezan
19 €

Goveđi file

Odležani goveđi file sa žara - pire od celera i krumpira - umak od porta - tartufata - glazirana mlada mrkva
36 €

Sporo kuhani bikovi obrazi

Bikovi obrazi u vlastitom umaku - pire od celera i krumpira - mix sezonske salate
28 €

Gurmanski burger

Domaće pecivo - 100% govedina - hrskava panceta - senf - kupus - sir Cheddar - karamelizirani luk
20 €

Orada s povrćem

Poširana orada - julienne povrće - redukcija umaka od citrusa i maslinova ulja
28 €

Riblj odrezak s povrćem na dalmatinski

Odrezak svježe ribe sa žara - kuhani krumpir - špinat - cherry rajčice - sušene rajčice - limeta
30 €

DESERTI

Bezglutenski kolač od bijele čokolade i badema s kremom od vanilije
7 €

Semifreddo od krokanta s karamelom
7 €

Dnevni desert
7 €



Izbor priloga
7 €

Izbor salata
7 €

Izbor domaćeg kruha i lokalno maslinovo ulje
4 €

Izbor domaćih sireva
18 €

STARTERS

Steak tartare

Minced beef - butter - crème fraîche - toasted bread
19 €

Fish tartare

Fresh fish - soy sauce - homemade mayonnaise - capers - red onion - cottage cheese
19 €

Beef tagliata

Beef fillet - rocket - Grana Padano - homemade red bell pepper jam
20 €

Daily soup
7 €

Spring rolls

Phyllo dough - carrot - celery - lentils - zucchini - pineapple and chilli sauce
10 €

Pan-seared foie gras

Foie gras - bacon and dried figs brioche - caramelized apples - vanilla sauce
28 €

Crispy panko-coated chicken

Chicken - panko breadcrumbs - garlic purée - sautéed seasonal vegetables
17 €

MAIN DISHES

Vegetable risotto with mascarpone

Seasonal vegetables - dried tomatoes - mascarpone - Parmesan
19 €

Beef fillet

Grilled beef fillet - cream of celery and potato - Port wine sauce - truffle paste - glazed baby carrots
36 €

Slowly braised ox cheeks

Ox cheeks in sauce - celery and potato purée - seasonal salad mix
28 €

Gourmet burger

Home made bun - 100% beef - crispy bacon - mustard - cabbage - Cheddar - caramelized onions
20 €

Sea bream with vegetables

Poached sea bream - julienne vegetables - citrus and olive oil sauce reduction
28 €

Fresh fish steak with Dalmatian-style vegetables

Grilled fish steak - potatoes - spinach - cherry tomatoes - sun-dried tomatoes - lime
30 €

DESSERTS

Gluten-free white chocolate and almond cake with vanilla cream
7 €

Almond brittle semifreddo with caramel sauce
7 €

Daily dessert
7 €



Side dishes
7 €

Salads
7 €

Assortment of homemade bread and local olive oil
4 €

Cheese platter - a selection of Croatian cheeses
18 €

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