

# Traditional with a twist

## Starters

### Sardine and Anchovy Patties

Polpetice od srdela i inćuna s kremom od bijelog graha

15 €

### Croatian Cold Starter Platter

Platica hladnih predjela

12 €

### Stuffed Zucchini

Punjene tikvice

12 €

### Crispy Prawn Rolls

Rolice od gambora

12 €

## Mains

### Black & White Cuttlefish Risotto

Crno bijeli rižoto od sipe

27 €

### Fettuccine with Octopus Ragout

Fettuccine s ragoutom od hobotnice

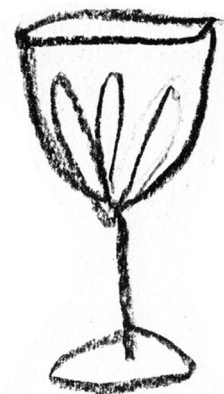
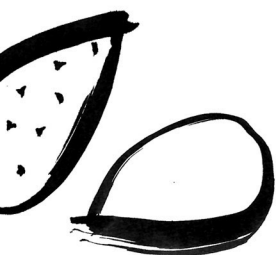
28 €

### Sous-vide pork fillet with peas and zucchini

Sous-vide umbuo s graškom i tikvicama

26 €

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## PREDJELA

### Tatarski biftek \*

Kosani juneći file - maslac - crème fraîche - prepečeni kruh

19 €

### Riblj tatar \*

Svježa riba - sojin umak - domaća majoneza - kapari - ljubičasti luk - skuta - prepečeni kruh

19 €

### Tagliata od bifteka \*

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

24 €

### 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

33 €

### Piletina u hrskavim panko mrvicama

Piletina - panko krušne mrvice - pire od krumpira s češnjakom - sezonsko povrće

17 €



## GLAVNA JELA

### Povrtni rižoto s mascarponeom \*\*

Sezonsko povrće - sušene rajčice - mascarpone - parmezan

21 €

### Goveđi file \*

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

38 €

### Sporo kuhani bikovi obrazi \*

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

34 €

### Gurmanski burger

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

23 €

### 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

34 €

## 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

22 €

Kruh bez glutena

4 €



## STARTERS

### Steak tartare \*

Minced beef - butter - crème fraîche - toasted bread

19 €

### Fish tartare \*

Fresh fish - soy sauce - homemade mayonnaise - capers - red onion - cottage cheese - toasted bread

19 €

### Beef tagliata \*

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

24 €

### 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

33 €

### Crispy panko-coated chicken

Chicken - panko breadcrumbs - potato and garlic purée - sautéed seasonal vegetables

17 €



## MAIN DISHES

### Vegetable risotto with mascarpone \*\*

Seasonal vegetables - dried tomatoes - mascarpone - Parmesan

21 €

### Beef fillet \*

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

38 €

### Slowly braised ox cheeks \*

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

34 €

### Gourmet burger

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

23 €

### 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

34 €



## 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

22 €

Gluten-free bread

4 €

\* Bez glutena | \* Vegetarijanski

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\* Gluten-free | \* Vegetarian

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