



## APPETIZERS

### Chef's welcome

Petit starters 18 €

*Baby beef tartare / shrimp croquette / avocado cone / aged salmon*

Tuna carpaccio 19 €

*Wasabi / soy / chive / avocado / sesame*

Foie gras 17 €

*Sour cherry jam / pickled shallots / dried figs in red wine*

Ceviche 18 €

*Adriatic white fish / salmon / cucumber / celery / beetroot / lime*

Big salad 11 €

*Microgreens / walnuts / Grana Padano / boiled egg / avocado*

## PASTA AND RISOTTO

Pljukanci 24 €

*Shrimps / tomatoes / olives / zucchini*

Linguine aglio e olio 19 €

*Garlic / olive oil / chilli*

Tortelloni 22 €

*Beef filling, vegetables, parmigiano sauce and cheese pancake*

Cuttlefish risotto 26 €

*Cuttlefish / cuttlefish ink*

Risotto with baby beef 25 €

*Dried figs and porcini mushrooms*

## SOUPS

Veal bouillon with homemade pasta 9 €

Refreshing chestnut soup 10 €

## MAIN DISHES

Lobster 39 €

*Kale / parsley / black garlic / crab sauce reduction*

Perch fillet 32 €

*Swiss chard / green peas / semolina / Martini Rosso*

Suckling pig 35 €

*Bean hummus / chanterelle mushrooms / prunes*

Filet mignon 37 €

*Foie gras medallion / chestnut / sweet potato / sour cherry*

## SWEET PLATE

Pineapple "tapis en jus" 11 €

*Pineapple / vanilla ice cream / almond tuile / coffee coulis*

Avocado 13 €

*Avocado sorbet / pumpkin coulis / onion chips*

Mousse 11 €

*Chestnut / chocolate*



## PREDJELA

### Dobrodošlica iz kuhinje

Petit predjela 18 €

*Juneći tatar / croquette od kozica / avocado cone / odležani losos*

Tuna carpaccio 19 €

*Wasabi / soja / vlasac / avokado / sezam*

Foie gras 17 €

*Džem od višnje / ukiseljena ljutika / suha smokva u crnom vinu*

Ceviche 18 €

*Bijela jadranska riba / losos / krastavac / celer / cikla / limeta*

Velika salata 11 €

*Mladice bilja / orah / grana padano / tvrdo kuhano jaje / avokado*

## PASTE I RIŽOTA

Pljukanci 24 €

*Kozice / rajčica / masline / tikvice*

Linguine aglio e olio 19 €

*Češnjak / maslinovo ulje / chilli*

Torteloni 22 €

*Ripieno beef, povrće, umak parmigiano i palačinka od sira*

Rižoto od sipe 26 €

*Sipa / tinta od sipe*

Rižoto s junetinom 25 €

*Suhe smokve i vrganji*

## JUHE

Teleći bouillon s domaćom tjesteninom 9 €

Krepka juha od kestena 10 €

## GLAVNA JELA

Jastog 39 €

*Kelj / peršin / crni češnjak / redukcija umaka od rakova*

Filet grgeča 32 €

*Blitva / grašak / griz / Martini Rosso*

Odojak 35 €

*Humus od graha / lisičarke / suhe šljive*

Filet mignon 37 €

*Foie gras medaljon / kesten / batata / višnja*

## SLATKI TANJUR

Ananas „tapis en jus“ 11 €

*Ananas / sladoled vanilija / tuile od badema / coulis od kave*

Avokado 13 €

*Sorbetto od avokada / coulis od buče / čips od luka*

Mousse 11 €

*Kesten / čokolada*