



# GOURMET MENU



This menu consists of fresh ingredients prepared in a modern gourmet way. It is an interpretation of harmony with nature and local traditions, and it changes seasonally to ensure a more complete experience.

*chef Antonio*

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# ZIMAWINTER

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## Amuse-bouche

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#### Koralj

Mousse od kozica / kavijar / crni češnjak

#### Coral

Shrimp mousse / caviar / black garlic

#### Foie gras

Torchon od pačje jetre / višnje / smokva

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Duck liver torchon / sour cherries / fig

#### Jastog

Domaća tjestenina punjena jastogom / dagnje /  
velouté od paškog sira / bisque

#### Lobster

Homemade pasta stuffed with lobster / mussels / Pag  
cheese velouté / bisque

#### Janjetina

Batat / cikla / Leccino masline / naranča

#### Lamb

Sweet potatoes / beetroot / Leccino olives / orange

#### Teletina

Teleći obrazi sous-vide / ljutika / vrganji / buča

#### Veal

Sous-vide veal cheeks / shallots / porcini mushrooms /  
pumpkin

#### Med i nar

Med / mascarpone / šipak / crveni luk

#### Honey and pomegranate

Honey / mascarpone / pomegranate / red onion

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*Tijekom rezervacije su moguće preinake u meniju u smislu  
veganstva ili alergija*

*Imajte na umu da se menu priprema samo za vas pa se  
pokušajte držati termina rezervacije*

*Changes in the menu in terms of veganism or allergies are  
possible during the reservation*

*Keep in mind that the menu is prepared just for you, so try  
to respect the reserved time*

Menu per person

€85.00

Option - menu with wine pairing

€130.00

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Rezervacije od 18.00 do 21.00

Reservations: from 6:00 pm to 9:00 pm

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