



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 of nte



ZIMAWINTER

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

Foie gras

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

Menu per person

€85.00

Option - menu with wine pairing

€130.00

Zaprimljene rezervacije mogu doći na večeru od 18:00 do 21:00 sati.

Received reservations can come for dinner between 6PM and 9PM.

Rezervacije primamo na: / We accept reservations via:

T: +385 1 55 72 234 | M: +385 91 608 7215 |

E: restaurant@methotel.hr

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