



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 finite

Amuse-bouche / Amuse-bouche

PREDJELA APPETIZERS

Škampi

Tatar od svježih škampa / limeta / češnjak

Langoustines

Fresh langoustine tartare / lime / garlic

Foie gras

Mousse od pačje jetre / jagoda / portabello

Foie gras

Duck liver mousse / strawberry / portabello

Pastrnjak

Kumkvat / mrkva / peršin

Parsnip

Kumquat / carrot / parsley

Vrganji

Domaće tijesto / vrganji / luk / šumski jus

Porcini mushrooms

Homemade dough / porcini mushrooms / onion / forest jus

JUHE SOUP

„Ajngemahtec“

Bistra pileća juha s povrćem

„Ajngemahtec“

Clear chicken soup with vegetables

Cvjetača i grašak

Kremasta juha od cvjetače i graška s esencijom tartufa

Cauliflower and green peas

Creamy cauliflower and green pea soup with truffle oil

DEGUSTACIJSKI MENU Tasting Menu

POJEDINAČNA JELA Individual dishes

4 slijeda 4 courses	65 €	Predjelo Appetizer	20 €
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6 slijedova 6 courses	95 €	Juha Soup	10 €
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Extra slijed Extra course	15 €	Glavno jelo Main dish	30 €
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		Slatko Sweet dish	15 €
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Uparivanje vina s hranom po slijedu Wine and food pairing for each course	7 €		
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„BUĐENJE“ “AWAKENING”

GLAVNA JELA MAIN DISHES

Brancin

Filet brancina / dagnje / šparoge

Seabass

Seabass fillet / mussels / asparagus

Lignja

Istarski crni tartuf / celer / artičoka

Squid

Istrian black truffle / celery / artichoke

Janjetina

Janjeći file / mladi luk / batat / bazga

Lamb

Lamb fillet / spring onions / sweet potatoes / elderflowers

Juneći odrezak

Medaljon od pačje jetre, grašak i cvjetača

Baby-beef steak

Duck liver medallion, green peas and cauliflower

Teletina

Teleći obrazi – sporo pečeni / cikla / pastrnjak / brokula

Veal

Slow-roasted veal cheeks / beetroot / parsnip / broccoli

SLATKO SWEET DISHES

Jagoda

Varijacija jagode / džem / gelato / coulis

Strawberry

Strawberry variation / jam / gelato / coulis

Voćni mousse

Proletne bobice / gelato

Fruit mousse

Spring berries / gelato

Semifreddo

Čokolada / orašastii plodovi

Semifreddo

Chocolate / nuts

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