

TO START

FINE CHEESE SELECTION 🍷🍷🍷	19 € / 143,46 kn
TASTE OF DALMATIA 🍷 (Dalmatian smoked ham, ajvar, pickled vegetables)	20 € / 150,68 kn
ORGANIC BEEF TARTAR 🍷🍷🍷	24 € / 180,81 kn
(sort of tartar, taggiasca olives)	
BEETROOT CARPACCIO WITH SMOKED GOOSE BREAST 🍷🍷	19 € / 143,46 kn
(beetroot, rukola, aged aceto balsamico, honey, mustard, salty cow cheese, smoked goose breast)	
GOAT CHEESE SALAD 🍷🍷🍷	17 € / 128,07 kn
(herb and leaves, goat cheese, mixture of roasted nuts, cherry tomatoes, radish)	
ADRIATIC SQUID AND SUN-DRIED TOMATOES 🍷🍷🍷	20 € / 150,68 kn
(croquettes made of adriatic squid and sun-dried tomatoes, roasted aubergines, thyme, aioli)	
FRESH ADRIATIC FISH TARTAR 🍷🍷🍷	22 € / 165,74 kn
(capers, orange, trout caviar, lemon, sesame oil)	

FRESH FROM THE SEA 🍷🍷	22 € / 165,74 kn
(daily fresh fish carpaccio, orange, capers, rock samphire, seasonal salad)	
RISOTTO (carnaroli) 🍷🍷🍷	26 € / 195,88 kn
(carnaroli rice, scallops, mint, 24 month aged parmesan, rucola, pine nuts, lemon)	
PACCHERI (Italian pasta) 🍷🍷🍷	23 € / 173,28 kn
(veal, portobello mushrooms, shiitake mushrooms, 24 month aged parmesan, thyme, cinnamon)	
FUŽI (Istrian pasta) 🍷🍷🍷	24 € / 180,81 kn
(mushrooms, dried cepes, black truffle and truffle essence)	
ORGANIC MUSHROOM SOUP 🍷🍷	10 € / 75,34 kn
(cream of handpicked mushrooms, capes roasted with wild thyme)	
PUMPKIN SOUP 🍷🍷	10 € / 75,34 kn
(domestic pumpkin soup with goat cheese)	

MAIN COURSES

FROM THE SEA

8 FINGER LADY 🍷🍷	35 € / 263,69 kn
(octopus tentacles ragout, polenta, 24 month aged parmesan, tomatoes, capers, lemon, basil)	
NICELY SEARED ADRIATIC BLUEFINN TUNA 🍷🍷	37 € / 278,75 kn
(cauliflower puree, broad, bean, mint, thyme, lemon, cherry tomatoes)	
AMBERJACK 🍷🍷	41 € / 308,89 kn
(pan roasted amberjack, purre of kohlrabi with truffle essence, slavonian black pig pancetta)	

DUCK 🍷🍷	32 € / 241,08 kn
(smoked duck breasts, brussel sprouts, sweat potatoe and mint puree, thyme, beef juice)	
OXTAIL 🍷🍷	31 € / 233,55 kn
(18 hours slowly cooked oxtail, leek, 24 month aged parmesan, apple, horse radish, roasted potatoes, beef juice)	
BEEF TENDERLOIN 🍷🍷	48 € / 361,63 kn
(beef tenderloin, broccoli, potatoes with celery in paper bag, garlic, thyme, beef juice)	

FROM THE LAND

PERFECT SIDES

ROASTED POTATOES 🍷	10 € / 75,34 kn
(slavonian black pig pancetta, 24 month aged parmesan)	
CRISPY FRIES WITH STON SALT	8 € / 60,27 kn
RATATOUILLE	8 € / 60,27 kn
CREAMY PALENTA	9 € / 67,80 kn
(with sour cream, butter and 24 month aged parmesan)	
GARDEN SALAD	9 € / 67,80 kn
(of herbs and leaves)	
HOMEMADE BREAD (BASKET) 🍷	3 € / 22,60 kn

IBERICO DE BELLOTA TAPILLA	46 € / 346,56 kn
(iberico tapilla, chutney made of peas, mint and tomatoes, potatoes with slavonian black pig pancetta)	
HOMEMADE GOURMAND BEEF BURGER 🍷🍷🍷	25 € / 188,35 kn
(100% beef, Fourme d'ambert cheese, caramelized onion, salad, crispy fries)	
PORTOBELLO MUSHROOMS 🍷🍷	22 € / 165,74 kn
(fourme d'ambert cheese, jerusalem artichokes, boiled spring onions)	

LOVELINESS

65% BITTERNESS, 35 % OF LOVE 🍷🍷🍷	10 € / 75,34 kn
(valhrona chocolate lava cake, homemade vanilla ice cream)	

DAILY DESSERT	10 € / 75,34 kn
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GLUTEN FREE