

# TO START

<b>FINE CHEESE SELECTION</b>	<b>22 €</b>
<b>TASTE OF DALMATIA</b> (Dalmatian smoked ham /ajvar /pickled vegetables)	<b>25 €</b>
<b>QUINOA SALAD</b> <b>WITH MARINATED BEETROOT/GOAT CHEESE</b> <b>/EDAMAME/HONEY AND MUSTARD DRESSING</b>	<b>21 €</b>
<b>BEEF TARTARE</b> <b>WITH ONION AND CAULIFLOWER GEL</b>	<b>28 €</b>
<b>CROATIAN CHORIZO</b> <b>AND ADRIATIC PRAWNS</b> (croquettes made of Croatian chorizo and Adriatic prawns /roasted aubergines /thyme /aioli)	<b>23 €</b>
<b>SHRIMP TARTARE</b> <b>/PARSLEY AND BABY SPINACH FOAM</b>	<b>26 €</b>
<b>SCALLOPS</b> <b>IN LOBSTER AND HAZELNUT SAUCE</b> <b>/APPLE MOUSSE</b>	<b>35 €</b>

<b>FOIE GRAS</b> <b>BEEF JUICE WITH ORANGE</b> <b>/SLOW COOKED PEAR</b>	<b>31 €</b>
<b>RISOTTO WITH OCTOPUS</b> <b>/PEA CREAM &amp; BEETROOT GEL</b> <b>/24 MONTHS AGED PARMESAN</b>	<b>29 €</b>
<b>PAPPARDELLE WITH TORN LAMB</b> <b>/DEHYDRATED KALAMTA OLIVES</b>	<b>28 €</b>
<b>FETTUCCINE WITH FOREST MUSHROOM</b> <b>AND FRESH BLACK TRUFFLE</b>	<b>28 €</b>
<b>CREAM SOUP MADE FROM ALMOND MILK</b> <b>AND BLUE CHEESE</b> <b>/DRIED FIGS/PEAR</b>	<b>14 €</b>
<b>ORGANIC MUSHROOM CAPPUCINO</b> <b>/MUSHROOM RAGU</b> <b>/PORTOBELLO MUSHROOM</b>	<b>12 €</b>

# MAIN COURSES

FROM THE SEA

<b>GRILLED OCTOPUS TENTACLES</b> <b>/PURPLE CABBAGE FOAM</b> <b>/SLOW COOKED FENNEL</b>	<b>36€</b>
<b>TURBOT FILLET</b> <b>/LOBSTER BISQUE</b> <b>/SHRIMP FOAM</b> <b>/CAULIFLOWER CONFIT</b> <b>/SAUTEED SPINACH</b>	<b>41 €</b>

<b>DUCK BREAST</b> <b>WITH CAULIFLOWER CREAM</b> <b>/FOREST FRUIT SAUCE</b> <b>/SLOW COOKED PEAR</b>	<b>38 €</b>
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<b>OSSO BUCO</b> <b>/BEEF JUICE WITH HOMEMADE PESTO</b> <b>/FRIED PALENTA WITH SAFFRON AND</b> <b>24 MONTS AGED PARMESAN</b>	<b>46 €</b>
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<b>BLACK ANGUS PICANHA</b> <b>/FRESH BLACK TRUFFLE SAUCE</b> <b>/FRIED CONFIT ONION</b>	<b>46 €</b>
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<b>QUINOA CROQUETTES</b> <b>WITH CHICKPEAS</b> <b>AND FRESH BLACK TRUFFLE</b> <b>/TAHINI SAUCE</b>	<b>24 €</b>
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FROM THE LAND

## PERFECT SIDES

<b>ROASTED POTATOES WITH</b> <b>SLAVONIAN BLACK PIG PANCETTA,</b> <b>24 MONTH AGED PARMESAN</b>	<b>11 €</b>
<b>CRISPY FRIES WITH STON SALT</b>	<b>8€</b>
<b>RATATOUILLE</b>	<b>9€</b>
<b>CREAMY PALENTA</b>	<b>10€</b>
<b>GARDEN SALAD</b>	<b>9€</b>
<b>MIX OF FRESH SALADS</b> <b>/CHERRY TOMATOES/PINE NUTS</b> <b>/24 MONTHS AGED PARMESAN</b>	<b>13 €</b>
<b>HOMEMADE BREAD</b> <b>(BASKET)</b>	<b>3 €</b>

# LOVELINESS

<b>35% BITTERNESS, 35 % OF LOVE</b> (Valhrona chocolate lava cake, homemade vanilla ice cream)	<b>11 €</b>
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<b>DAILY DESSERT</b> (Gluten free)	<b>11 €</b>
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# ZA POČETAK

<b>SELEKCIJA SIREVA</b>	<b>22 €</b>	<b>GUŠČJA JETRICA</b>	<b>31 €</b>
<b>OKUSI DALMACIJE</b> (dalmatinski pršut /domaći ajvar /ukiseljeno povrće)	<b>25 €</b>	<b>S UMAKOM OD DEMIGLASA I NARANČE</b> <b>/SPORO KUHANA BRESKVA</b>	
<b>SALATA OD KVINOJE</b>	<b>21 €</b>	<b>RIŽOTO S HOBOTNICOM</b>	<b>29 €</b>
<b>S MARINIRANOM CIKLOM/KOZJI SIR</b> <b>/EDAMAME/DRESING OD MEDA I SENFA</b>		<b>/KREMA OD GRAŠKA S GELOM OD CIKLE</b>	
<b>GOVEĐI TARTAR S</b>	<b>28 €</b>	<b>PAPPARDELLE S</b>	<b>28 €</b>
<b>GELOM OD LUKA I CVJETAČE</b>		<b>TRGANOM JANJETINOM</b>	
<b>HRVATSKA KOBASICA I</b>	<b>23 €</b>	<b>/DEHIDRIRANE KALAMATA MASLINE</b>	
<b>JADRANSKE KOZICE</b> (kroketi od kulena i jadranskih kozica /pečeni patlidžan /aioli majoneza s timijanom)		<b>FETTUCCINE SA ŠUMSKIM GLJIVAMA</b>	<b>28 €</b>
<b>TARTAR OD ŠKAMPA</b>	<b>26 €</b>	<b>I SVJEŽIM CRNIM TARTUFOM</b>	
<b>/PJENICA OD PERŠINA I BABY ŠPINATA</b>		<b>KREM JUHA OD BADEMOVOG MLIJEKA</b>	<b>14 €</b>
<b>JAKOBOVE KAPICE</b>	<b>35 €</b>	<b>I PLAVOG SIRA SA SUHIM SMOKVAMA</b>	
<b>U UMAKU OD JASTOGA S LJEŠNJAKOM</b>		<b>I KRUŠKAMA</b>	
<b>/PJENA OD JABUKA</b>		<b>CAPPUCCINO OD ORGANSKIH GLJIVA</b>	<b>12 €</b>
		<b>/RAGU OD GLJIVA</b>	
		<b>/PORTABELLO GLJIVA U PANKO MRVICAMA</b>	

# GLAVNA JELA

IZ  
NAŠEG  
MORA

<b>PRŽENI KRAKOVI HOBOTNICE</b>	<b>36 €</b>
<b>/PJENICA OD LJUBIČASTOG KUPUSA</b> <b>/SPORO KUHANI KOMORAČ</b>	
<b>FILE ROMBA</b>	<b>41 €</b>
<b>/BISKA OD JASTOGA</b> <b>/PJENICA OD ŠKAMPA</b> <b>/KONFIT CVJETAČE</b> <b>/SOTIRANI ŠPINAT</b>	

<b>PAČJA PRSA</b>	<b>38 €</b>
<b>S KREMOM OD CVJETAČE</b> <b>/UMAK OD ŠUMSKOG VOĆA</b> <b>/SPORO KUHANA KRUŠKA</b>	

<b>OSSO BUCO U UMAKU</b>	<b>46 €</b>
<b>OD DEMIGLASA I DOMAĆEG PESTA</b> <b>/PEČENA PALENTA SA ŠAFRANOM I</b> <b>24 MJESECA ODLEŽANIM PARMEZANOM</b>	

<b>BLACK ANGUS PICANHA</b>	<b>46 €</b>
<b>/UMAK OD SVJEŽIH CRNIH TARTUFA</b> <b>/PEČENI KONFIT LUK</b>	

<b>KROKETI OD KVINOJE</b>	<b>24 €</b>
<b>SA SLANUTKOM I</b> <b>SVJEŽIM CRNIM TARTUFOM/TAHINI UMAK</b>	

SA  
ZEMLJE

## SAVRŠENI PRILOZI

<b>PEČENI KRUMPIR</b>	<b>11 €</b>
<b>S PANCETOM OD SLAVONSKE SVINJE</b> <b>I ODLEŽANIM PARMEZANOM</b>	
<b>HRSKAVI KRUMPIR</b>	<b>8 €</b>
<b>RATATOUILLE</b>	<b>9 €</b>
<b>KREMASTA PALENTA</b>	<b>10 €</b>
<b>VRTNA SALATA</b>	<b>9 €</b>
<b>MJEŠAVINA SVJEŽIH SALATA</b>	<b>13 €</b>
<b>S CHERRY RAJČICAMA, PINJOLIMA I</b> <b>PARMEZANOM</b>	
<b>DOMAĆI KRUH</b>	<b>3 €</b>
<b>(KOŠARICA)</b>	

# ŠEĆER NA KRAJU

<b>65% GORČINE, 35 % LJUBAVI</b>	<b>11 €</b>
(čokoladni lava kolač od Valrhona čokolade, domaći sladoled od vanilije)	

<b>DNEVNI DESERT</b>	<b>11 €</b>
(bez glutena)	