

SOMETHING FOR START

ROASTBEEF

Roastbeef, black pepper, tomato coulis, garlic mayonnaise } 68,00 kn *GF

THREE PÂTES

Hummus, chicken liver pâté, fish pâté } 64,00 kn *GF

BEEF TARTAR

Beef, tomato coulis, flower of salt } 82,00 kn

SEABASS CARPPACCIO

Seabass, lemon, orange, olive oil, flower of salt } 79,00 kn

SOUPS

CARROT AND TURMERIC SOUP

Carrot, turmeric, mascarpone cheese } 39,00 kn

FISH SOUP

Fish, squid ink sponge } 45,00 kn

MAIN DISHES

BEEF CHEEKS

Beef cheeks, roman gnocchi, bacon chips } 125,00 kn *GF

HAMA FISH

Hama, zucchini, carrot, white wine, onion, garlic } 107,00 kn (*GF-it can be glutenfree)

BRUJET – FISH STEW

White fish, white wine, polenta } 102,00 kn *GF

WILD HARE WITH HOMEMADE GNOCCHI

Wild hare, potatoes, sherry } 106,00 kn

PULLED LAMB

Slowly cooked lamb, bruschetta, demi-glace, ginger mayonnaise, garlic, tomato coulis, thyme potatoes } 79,00 kn

PORK LOIN IN ALMOND CRUST

Pork, mashed potatoes, legumes, bacon, demiglace, almond, mustard } 105,00 kn *GF

PASTA WITH TRUFFLE SAUCE

Homemade pasta, black truffles, black truffles sauce, lardo } 83,00 kn

BLACK RISOTTO

Cuttlefish, pea cream } 109,00 kn *GF

BEETROOT RISOTTO

Beetroot, rice, truffle, butter, white wine } 98,00 kn *GF



SIDE DISH

POTATOE WITH THYME } 29,00 kn *GF*V (*VG it can be vegan also)

SALAD } 26,00 kn *GF*V*VG

HOMEMADE SOURDOUGH BREAD } 8,00 kn V*VG

LUNCH FOR THE NEEDY

A meal for the needy } 40,00 kn

SWEET

SWEETS

Ask your waiter :)

SELECTION OF CHEESES

Various Croatian cheeses } 61,00 kn

*GF - gluten free

*V - vegetarian dish

*VG - vegan dish

* - preparation over 15 min.

NOTICE

Please if you have any allergies to food, inform the waiters!!

