



LABRAX
FISH & WINE BAR

JELOVNIK // MENU

degustacija 3 slijeda.....€48,00

tasting menu 3 course

degustacija 5 sljedova €68,00

tasting menu 5 courses

hladna predjela / **cold starters**

kamenica (1 komad) / **oyster (1 piece)** €5,00

(gel od limuna, granita od maslinovog ulja)

(lemon gel, Olive oil granit)

tapas za dvoje / **tapas for Two**..... €28,00

(tacos s kozicom, hollandaise s limunskom travom / srdela brioche / ganache od foie gras,

škampa i kozica, macarons/, tartelette “ceviche” od brancina)

(shrimp tacos with lemongras hollandaise /sardine on brioche toast/ganache of foie gras,

langoustine and shrimp, macarons / tartelette “ceviche” of seabass)

srdela / **sardine**.....€14,00

(brioche tost, marinirane srdele, krema od slanutak i hrena, ukiseljena ljubičasta kapula,

Majoneza od peršina, pinjoli)

(brioche toast, marinated sardine, chickpeas and horseradish puree, pickled onion,

parsley mayonnaise, pine nuts)

brancin / **seabass** €18,50

(carpaccio od dry age brancina, naranča, koromač)

(seabass carpaccio, orange, fennel)

sipa / **cuttlefish** €17,00

(tagliatelle od pečenog fileta sipe, gorušica, rikola, suha smokava, tostirani lješnjaci,

majoneza od sipe od sipe)

(baked cuttlefish tagliatelle, mustard seeds, rocket salad, dry fig, toasted hazelnut,

cuttlefish mayonnaise)

škamp, foie gras, kozica / **langoustine, foie gras, shrimp**..... €20,00

(carpaccio od škampa, ganache od foie gras, škampa i kozica,

gel od ljubičaste kapule, umak od gambero rosso)

(langoustine carpaccio, ganache of foie gras, langoustine and shrimp,

purple onion gel, gambero rosso sauce)

gof / **amberjack** €18,00

(tartar od gofa, jogurt, hren, dehidrirani žumanjak)

(amberjack tartar, yogurt, horseradish, dehydrated egg yolk)

kozica, junica / **shrimp beef** €18,00

(carpaccio od dry age junice, marinirane kozice, majoneza od kozica, gorušica,

sushi riža s wakame algama)

(dry aged beef carpaccio, marinated shrimp, shrimp mayonnaise, mustard seed,

sushi rice with wakame seaweed)

juhe / soups

juha rakovi, školjke / crab and shells soup	€9,00
(gusta juha od rakova i školjki, orzo) // (thick crab and shell soup, orzo)	
riblja juha / fish soup	€8,00
(poširani filet ribe, gusta juha sa šafranom) // (poached fish fillet, thick fish soup with saffron)	

topla predjela / warm starters

jakobova kapica (1 komad) st. Jacques scallop (1 Piece)	€6,50
(grillana kapica, hollandaise sa limunskom travom, pop-corn od svinjske kože)	
(grilled scallop, hollandaise with lemongras, pork skin pop-corn)	
arancini crni rižoto, tartar od kozica / black risotto arancini, shrimp tartar	19,00€
(ragu od sipe, carneroli riža, panko mrvice, espuma od grana padana i gorgonzole)	
(cuttlefish ragu, carneroli rice, panko breadcrumbs, espuma of grana padano and Gorgonzola)	
rižoto škampi, artičoka, medvjedi luk / risotto langoustine, artichoke and ramson	€25,00
(carnaroli riža, meso škampa, ragu od artičoke, pesto od medvjedeg luka)	
(carnaroli rice, langoustine tail, artichoke ragu, ramson pesto)	

domaće tjestenine / homemade pastas:

caneloni škamp šafran / caneloni langoustine saffron	€22,00
(caneloni punjeni škampom i skutom u bisque od škampa i šafrana)	
(stuffed caneloni with langoustine and cottage cheese, bisque of langoustine and saffron)	
linguine plavi rak / linguine blue crab	€20,00
(meso od plavog raka,rajčica, bisque od raka)	
(blue crab meat,tomato, blue crab bisque)	
sipa “a la ragu bolognese” / cuttlefish “a la ragu bolognese”	€18,00
(ragu od sipe, linguine s crnilom od sipe, grana padano)	
(cuttlefish ragu, linguine with cuttlefish ink, grana padano)	

glavna jela / main dishes

dry aged brancin za dvoje / dry aged seabass for Two	€55,00
(odležani “butterfly” ike jime brancin pečen na grillu, pire od dimljenog krumpira, beluga leća, baby špinat, grillana mrkva)	
(dry aged “ butterfly” ike jime seabass baked on grill, smoked mashed potatoes, beluga lentils, baby spinach, grilled carrot)	
tuna wellington / tuna wellington	€30,00
(tuna u lisnatom tijestu, pršut od tune, duxelle od gljiva, rimski njok, espuma od plavog sira i grana padana)	
(tuna wrapped in pastry, tuna prosciutto, mushroom duxelle, roman gnocchi, espuma of blue cheese and grana padano)	
lignja / squid	€30,00
(lignja, rimski njok, bagna cauda, umak od crnila)	
(squid, roman gnocchi, bagna cauda, black sauce)	
riblja kobasica / fish sausage	€26,00
(pire od dimljenog krumpira, beluga leća, karamelizirani luk, baby špinat, umak od gorušice)	
(smoked mashed potatoes, beluga lentils, caramelized onion, baby spinach, mustard seed sauce)	
tempura / tempura	€25,00
(brancin i sezonskog povrće u tempura, sushi riža sa wakame algama, sweet chili sauce)	
(seabass and seasonal vegetables in tempura, sushi rice with wakame seaweed, sweet chili sauce)	
dry aged skuša / dry aged mackerel	€26,00
(odležana skuša “butterfly” punjena kremom od slanutka, hrena i dimljene skuše, pire od dimljenog krumpira, beluga leća, karamelizirani luk, baby špinat)	
(stuffed dry aged “butterfly” mackerel with puree of chickpeas, horseradish and smoked mackerel, smoked mashed potatoes, beluga lentils, caramelised onion, baby spinach)	

meso / meat dishes

hladna predjela / cold starters

- pršut, sir / **prosciutto, cheese**.....

€14,00
- (pršut 24 mjeseca, ovčji sir 7 mjeseci, masline)

(prosciutto 24 month, sheep cheese 8 month, olives)
- juneći carpaccio / **beef carpaccio**.....

€18,00
- (majoneza od peršina, rikola, grana padano, slani inćuni, gorušica)

(horseradish mayonnaise, rocket salata, grana padano, salted anchovies, mustard seeds)

glavna jela / main dishes

- bolognese / **bolognese**.....

€18,00
- (ragu od odležane junetine u suhom zrenju, domaća tjestenina)

(dry aged beef, homemade pasta)
- juneća tagliata / **beef tagliata**

€30,00
- (suho odležani flank steak, krumpir, rikola, grana padano)

(dry aged flank steak, potatoes, rocket salata, grana padano)
- janjeća paštica / **lamb “paštica”**.....

€33,00
- (pirjana prešana janjetina, lardo, rimski njok)

(braised pressed lamb, lardo, roman gnocchi)

vegetarijanska jela

/ vegetarian dishes

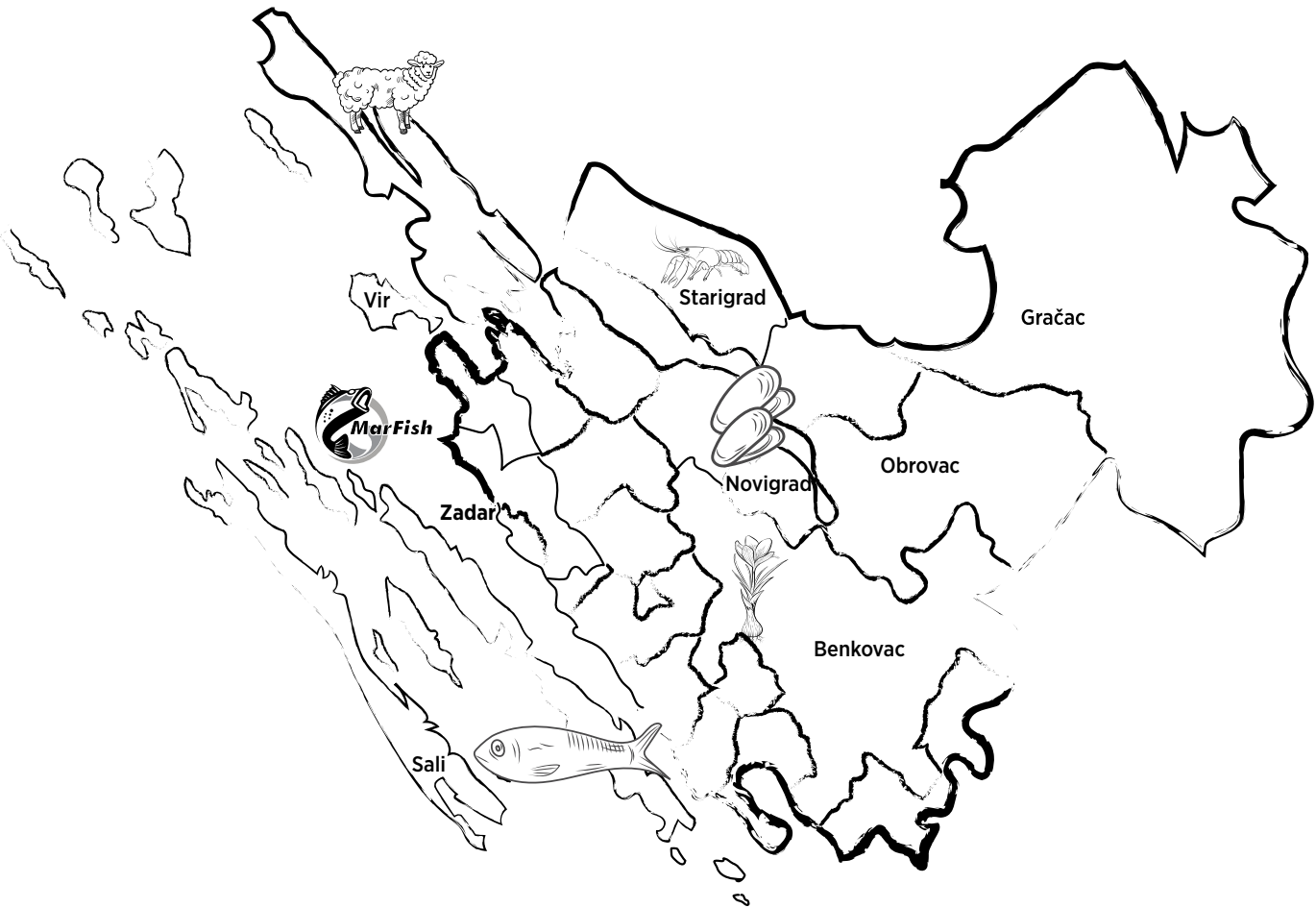
- tartar od cikle / **beetroot tartar**.....

€16,00
- (tartar od cikle poširane na pari, jogurt, hren)

(poached beetroot tartar, yogurt, horseradish)
- celer odrezak / **celery root steak**

€18,00
- (marinirani korijen celera pečene na grillu, rimski njok, espuma od sira)

(marinated celery root grilled, roman gnocchi, cheese espuma)



- couvert po osobi / **couvert for person**.....

€2,20
- (couvert je obavezan, sadrži postavu stola, domaći kruh, maslinovo ulje, pozdrave iz kuhinje)

(couvert is obligatory, includes napkins, homemade bread,olive oil, greetings from the kitchen)



VICI d. o. o., Poljana Šime Budinića 1, Zadar, OIB:42571952828

OBAVIJEST O NAČINU PODNOŠENJA PISANOG PRIGOVORA POTROŠAČA Sukladno članku 10. Zakona o zaštiti potrošača (Narodne novine broj: 19/2022) obavještavamo potrošače da nezadovoljstvo u odnosu na kupljeni proizvod ili pruženu uslugu mogu iskazati na neki od sljedećih načina:

- Osobnom predajom pisanog prigovora prodajnom osoblju u prodavaonici
- Putem pošte na adresu sjedišta obrta: VICI d. o. o., Poljana Šime Budinića 1, Zadar, OIB:42571952828
- Putem elektroničke pošte na e-adresu: restaurant.labrax@gmail.com

Trgovac / pružatelj usluga se obvezuje bez odgađanja u pisanom obliku potvrditi primitak prigovora potrošača. // Trgovac / pružatelj usluga se obvezuje u pisanom obliku dostaviti odgovor na prigovor najkasnije u roku od 15 dana od dana zaprimanja prigovora sukladno ovoj Obavijesti jasno se izjašnjavajući prihvaća li osnovanost prigovora potrošača. U tu svrhu, molimo Vas da u prigovoru koji osobno predajete u prodavaonici ili dostavljate putem pošte, naznačite svoje ime, prezime i adresu.

Ako niste dobili račun niste dužni platiti. Zabranjeno je usluživanje, odnosno dopuštanje konzumiranja alkoholnih pića, drugih pića i/ili napitaka koji sadržavaju alkohol u ugostiteljskom objektu osobama mlađim od 18 godina. Za informacije o prisutnosti alergena i/ili tvari koje izazivaju netoleranciju u jelima iz naše ponude molimo obratite se našem osoblju. PDV je uključen u cijenu. Sve cijene izražene su u EUR

NOTICE ON THE MANNER OF FILING WRITTEN CONSUMER COMPLAINTS Pursuant to Article 10 of the Consumer Protection Act (Official Gazette No. 19/2022), we inform consumers that they may express their dissatisfaction with the purchased product or service in one of the following manners:

- By personally submitting a written complaint to the sales staff in the store
- By mail to the address of the craft's registered office: VICI d. o. o., Poljana Šime Budinića 1, Zadar, OIB:42571952828
- By e-mail to: restaurant.labrax@gmail.com

The merchant/service provider undertakes to acknowledge in writing and without delay the receipt of the consumer's complaint. // The merchant /service provider undertakes to deliver a response to the complaint in writing and no later than 15 days from the date of receipt of the complaint in accordance with this Notice, clearly stating whether it accepts the substance of the consumer's complaint. For this purpose, please indicate your name, surname and address in the complaint that you personally submit in the store or send by mail.

If you have not received a bill, you are not obligated to pay. Serving and allowing the consumption of alcoholic drinks and other drinks that contain alcohol at catering establishments to persons under 18 years of age is prohibited. For the informations about allergens and/or substances in our dishes that cause food intolerance please talk to the restaurant staff! VAT is included in the price. All the prices are expressed in EURO.