

SOMETHING FOR START

CHEESE

Sheep cheese, traditional sheep cheese , sheep cheese creme brulee } 73,00 kn *GF *V

CHARCUTERIE

Prosciutto, lardo, Slavonian sausage, olive tapenade } 73,00 kn *GF

SMOKED DUCK

Homemade smoked duck breast, Jerusalem artichoke, olive dust } 85,00 kn *GF

ST. JACQUES

St. Jacques (Scallop), lemon, green pea } 79,00 kn

TUNA PANCETTA

Bluefin tuna pancetta, sesame oil, aceto balsamico, onion, Jerusalem artichoke, green pea } 89,00 kn *GF

TATAR RUMPSTEAK

Aged rumpsteak meat, onion, garlic, tomato } 70,00 kn

QUAIL DRUMSTICK (WARM STARTER)

Quail, quail's egg, chestnut, red berries } 67,00 kn *GF

SOUPS

MUSHROOM CONSOME

Chantarelles, white mushroom, truffle, egg } 35,00 kn *V

FISH SOUP

Mussels, olive oil, prawns } 30,00 kn

MAIN DISHES

VEAL CHEEKS

Veal cheeks, Roman gnocchi, bacon chips } 135,00 kn

RIB EYE*

Homemade aged rib eye, baby potato, carrot, demiglace sauce, bacon } 130,00 kn *GF

HAMA FISH

Hama fish, baby potato, carrot, red wine } 88,00 kn

'BRUJET' - FISH STEW

White fish, polenta, sherry } 80,00 kn *GF

OSSO BUCCO

Veal osso bucco, sweet potato puree, chantarelles, demiglace sauce } 105,00 kn *GF



HOMEMADE PASTAS AND RISOTTOS

PASTA WITH TRUFFLE SAUCE

Homemade pasta, black truffle, truffle sauce, lardo } 78,00 kn *V-without lardo

PAPPARDELLE

Homemade pappardelle, smoked mussels, smoked mackarel, dry tomato } 87,00 kn

BLACK RISOTTO

Cuttlefish, rice, green pea } 89,00 kn *GF

BUTTERNUT RISOTTO

Butternut, chantarelles, rice, fresh cheese sorbet } 70,00 kn *GF*V

SIDE DISH

VEGETABLES } 32,00 kn *GF*V*VG

BAKED POTATO WITH ROSEMARY AND CHERRY TOMATO } 28,00 kn *GF*V*VG

SALAD } 25,00 kn *GF*V*VG

HOMEMADE BREAD } 9,00 kn *V*VG

LUNCH FOR THE NEEDY

A meal for the needy } 40,00 kn

SWEET

SWEETS

Ask your waiter :)

*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!!

